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**KOLEJ YAYASAN PELAJARAN JOHOR  
FINAL EXAMINATION**

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**COURSE NAME : FOOD HYGIENE AND SANITATION**  
**COURSE CODE : DCA 1053**  
**EXAMINATION : MAY 2017**  
**DURATION : 3 HOURS**

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**INSTRUCTION TO CANDIDATES**

1. This examination paper consists of **THREE (3)** :  
PART A (30 Marks)  
PART B (40 Marks)  
PART C (30 Marks)
  
2. Candidates are not allowed to bring any material to examination room except with the permission from the invigilator.
  
3. Please check to make sure that this examination pack consist of:
  - i. Question Paper
  - ii. Objective Answer Paper
  - iii. Answer Booklet

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**DO NOT TURN THIS PAGE UNTIL YOU ARE TOLD TO DO SO**

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*This examination paper consists of **11** printed pages including front page*

**PART A**

This part contains of THIRTY (30) questions.

Answer ALL in Objective Answer Paper.

1. The word SANITATION derived from the \_\_\_\_\_ word meaning "sanus".
  - A. French
  - B. Latin
  - C. English
  - D. Greek
  
2. What is the foodborne illness causes by food in food establishment?
  - A. Exposed to unsafe temperatures.
  - B. Serve the food with proper attire.
  - C. Cook food with the right method of cooking.
  - D. Handled by food workers who practice good personal hygiene.
  
3. What is definition of cross contamination?
  - A. The infected of food workers who practice poor personal hygiene.
  - B. The transfer of one harmful microorganism, from one item to other item.
  - C. The knowledge of acceptance and effective application of sanitary measures.
  - D. The presence of substances or conditions in the food that can be harmful to humans.
  
4. What should workers do after use disposal gloves?
  - A. Keep
  - B. Wash
  - C. Rinse
  - D. Throw away
  
5. Which of the following is classification of foodborne illness?
  - A. Foodborne hydration
  - B. Foodborne infection

- C. Foodborne medication
  - D. Toxic mediated intoxication
6. When the food handlers should wash their hand?
- A. After wearing jewellery.
  - B. Before wearing clothes.
  - C. Before smoking.
  - D. After sneezing.
7. What is heat sanitizing?
- A. Heat sanitizing leaves residue compared to chemical sanitizing.
  - B. Heat sanitizing can harden hands compared to chemical sanitizing.
  - C. Heat sanitizing is corrosive to metal surfaces compared to chemical sanitizing.
  - D. Heat sanitizing can penetrate small cracks and crevices compared to chemical sanitizing.
8. What is the first step to do if an accident occurs?
- A. Examine the injury
  - B. Stay calm
  - C. Record the victim's name
  - D. Call an ambulance
9. "Record the victim's name" is should in:
- A. First step
  - B. Second step
  - C. Third step
  - D. Fourth step
10. What happen if the workers careless when using knives, slicers and choppers?
- A. Cuts
  - B. Burn
  - C. Poisoning
  - D. Falls

11. It is a chemical used to control or eliminate pests such as insects, rodents and bacteria.
- A. Pollutions
  - B. Sanitizers
  - C. Pesticides
  - D. Chlorine compounds
12. What is the most visible pollutions which litter roadsides and surroundings and are seen floating in rivers?
- A. Wastage
  - B. Liquid waste
  - C. Solid waste
  - D. Sanitizers
13. This pollution can cause various disease of the respiratory tract to human being.
- A. Air pollution
  - B. Noise pollution
  - C. Water pollution
  - D. Solid waste pollution
14. Cockroaches and \_\_\_\_\_ are capable of carrying disease organism on their body.
- A. Flies
  - B. Butterfly
  - C. Bee
  - D. Scorpion
15. There are step program for Integrated Pest Management (IPM) except.
- A. Inspection
  - B. Identification
  - C. Innovation
  - D. Application pest management procedures

16. Wastes from sinks and drains are the example of:
- A. Refuse
  - B. Solid waste
  - C. Gaseous waste
  - D. Liquid wastes and sewage
17. This method helps to ensure that older foods are used first.
- A. LIFO
  - B. FIFO
  - C. MILF
  - D. FILO
18. This storage is used to hold potentially hazardous and perishable foods for short periods of time, usually a few days.
- A. Freezer storage
  - B. Dry storage
  - C. Refrigerated storage
  - D. Warm storage
19. The FIRST principles in HACCP system is:
- A. Hazard analysis
  - B. Identify the critical control point
  - C. Establish procedures to monitor critical control points
  - D. Establish the effective record keeping for HACCP system.
20. Studies have shown that the number of accidents \_\_\_\_\_ with experience and good training.
- A. Expand
  - B. Increase
  - C. Decrease
  - D. Develop

21. The greatest food safety challenges in food industries and establishments are:
- A. Bacteria and parasites
  - B. Bacteria and viruses
  - C. Bacteria and chemical
  - D. Bacteria and physical hazards
22. Workers must \_\_\_\_\_ daily as body odour is offensive and skin is the main breeding ground for bacteria.
- A. Hands
  - B. Hair
  - C. Bath
  - D. Teeth
23. It means the number of hours between times a person eats contaminated food and when they first show symptoms of the disease.
- A. Onset time
  - B. Offset time
  - C. Sickness time
  - D. Foodborne illness time
24. Which source of contamination can be harmful if they get into food?
- A. Fluid
  - B. Sweet
  - C. Syrup
  - D. Saliva
25. What are two (2) types of sanitizers most commonly used in food establishments?
- A. Foods and beverages sanitizers
  - B. Heats and chemicals sanitizers
  - C. Detergent and soil sanitizers
  - D. Hand and body sanitizers

26. What are the common types of injuries that happen in food establishments?
- A. Walk
  - B. Run
  - C. Fall
  - D. Sit
27. What is an important natural resource that human beings depend on it directly or indirectly for their food?
- A. Soil
  - B. Air
  - C. Chemical
  - D. Pesticides
28. Which of the pests are capable of carrying disease organisms on the human body?
- A. Cockroaches and poultry
  - B. Cockroaches and flies
  - C. Flies and poultry
  - D. Flies and pets
29. One of these wastes can be recycled.
- A. Molasses
  - B. Mutton
  - C. Metal
  - D. Meat
30. In foodservice industries, customer satisfaction is a must EXCEPT:
- A. Customers want good services
  - B. Customers want us to pay for the food
  - C. Customers want food served at the right temperature
  - D. Customers want the food free from potential hazards.

[30 MARKS]

**PART B**

This part contains **NINE (9)** questions.

**INSTRUCTION: Answer ALL Questions.**

**Please use the answer booklet provided.**

**QUESTION 1**

Identify **THREE (3)** types of food establishment in Malaysia.

[3 marks]

**QUESTION 2**

a. List **THREE (3)** examples of sanitary practices that we do every day.

[3 marks]

b. State **TWO (2)** types of uniform should workers wear while on duty.

[2 marks]

**QUESTION 3**

a. Define the foodborne illness.

[2 marks]

b. State **TWO (2)** classification of foodborne illness.

[2 marks]

**QUESTION 4**

a. Define the meaning of "Hand Sanitizing Lotion."

[2 marks]

b. Identify **THREE (3)** importance's of handwashing and good personal hygiene.

[3 marks]



**QUESTION 5**

a. Define CLEANING.

[2 marks]

b. Identify **THREE (3)** types of soil to be removed while cleaning.

[3 marks]

**QUESTION 6**

a. Explain the meaning of Integrated Pest Management or IPM.

[2 marks]

b. IPM recommends the five step program. Identify only **THREE (3)**.

[3 marks]

**QUESTION 7**

a. Wastes arising from catering establishments are classified into three groups. Give an example each of them.

[3 marks]

b. Complete the table with the correct type of wastes.

[2 marks]

Type of waste	Methods of disposal	precautions
	Exhaust fans and ventilator hoods	Exhaust fumes discharge into the air should not cause a nuisance; filter on hoods should be cleaned regularly.

**QUESTION 8**

- a. Define the terms purchasing.

[2 marks]

- b. Identify the **THREE (3)** most common types of food storage in food industries and premises.

[3 marks]

**QUESTION 9**

- a. Define the meaning of HACCP.

[1 marks]

- b. State **TWO (2)** approach of HACCP.

[2 marks]

**PART C**

This section consists of **THREE (3)** questions.

**INSTRUCTION: Answer ALL questions.**  
**Please use the answer booklet provided.**

**QUESTION 1**

- a. Define Cross Contamination. [2 marks]
- b. Explain **FOUR (4)** methods to avoid cross contamination and give **TWO (2)** examples of Cross Contamination. [8 marks]

**QUESTION 2**

- a. Define foodborne illness and list **TWO (2)** general symptoms. [4 marks]
- b. Briefly explain **THREE (3)** classification of foodborne illness. [6 marks]

**QUESTION 3**

- a. Explain the **THREE (3)** steps only if an accident occur in the kitchen. [3 marks]
- b. i. define the air pollution. [1 marks]
- ii. Identify the measurement to minimize of air pollution. [2 marks]
- c. Explain **TWO (2)** barriers to training. [4 marks]

**END OF QUESTIONS PAPER**

