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**KOLEJ YAYASAN PELAJARAN JOHOR  
ONLINE FINAL EXAMINATION**

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**COURSE NAME : FOOD HYGIENE AND SANITATION**  
**COURSE CODE : DCA1053**  
**EXAMINATION : DECEMBER 2021**  
**DURATION : 3 HOURS**

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**INSTRUCTION TO CANDIDATES**

1. This examination paper consists of **THREE (3)** parts : PART A (20 Marks)  
PART B (40 Marks)  
PART C (40 Marks)
2. Please refer to the detailed instructions in this question paper.
3. Answer ALL questions in the answer sheet which is A4 size paper (or other paper with the consent of the relevant lecturer)
4. Write your details as follows in the upper left corner for each answer sheet:
  - i. Student Full Name
  - ii. Identification Card (I/C) No.
  - iii. Class Section
  - iv. Course Code
  - v. Course Name
  - vi. Lecturer Name
5. Each answer sheet must have a page number written at the bottom right corner.
6. Answers should be neat and clear in handwritten form.

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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 **10** printed pages including front page*  
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**PART A**

This part contains **TWENTY (20)** questions.

Answer ALL questions in the Answer Sheet.

1. The primary route of contaminations is \_\_\_\_\_
  - A pest.
  - B human being.
  - C soil and dust.
  - D dirty equipment and utensils.
  
2. The word sanitation derived from the \_\_\_\_\_ word meaning "sanus".
  - A Latin
  - B Greek
  - C French
  - D English
  
3. It plays an important role in maintaining good health. Once it happened, they are difficult to break. This role refers to \_\_\_\_\_
  - A personal habit.
  - B personal attire.
  - C personal cleanliness.
  - D personal appearance.
  
4. The name of the disease that is caused by salmonella bacteria that are frequently found in poultry and eggs is \_\_\_\_\_
  - A Salmonella.
  - B Salmonidae.
  - C Salmonellosis.
  - D Salmodialysis.

5. The name of the disease that is caused by eating food that contains living disease-causing microorganisms is \_\_\_\_\_
- A Foodborne infection.
  - B Foodborne intoxication.
  - C Toxic mediated infection.
  - D Toxic Toxoplasma gondii.
6. Hand sanitizing lotions \_\_\_\_\_ be used as a replacement for handwashing.
- A always.
  - B frequently.
  - C sometimes.
  - D must never.
7. Cleaning and \_\_\_\_\_ are important activities in a food safety program.
- A soaking
  - B washing
  - C sanitizing
  - D softening
8. Grease fire is the \_\_\_\_\_ causes of fires in food establishments.
- A number 1
  - B number 2
  - C number 3
  - D number 4
9. The first thing to do when an accident occur is \_\_\_\_\_
- A stay calm.
  - B stay panic.
  - C kneel and ask "Are You OK?."
  - D administer first aid according to the type of injury.

10. Using ventilation hoods, chimneys and exhaust fans in all kitchen can reduce \_\_\_\_\_
- A air pollution.
  - B soil pollution.
  - C mind pollution.
  - D water pollution.
11. The best method to control solid waste pollution is by disposal technique, which is called \_\_\_\_\_
- A land filling.
  - B water filling.
  - C chemical filling.
  - D secondary filling.
12. In all food establishments, the most dangerous pests that can spread disease and damage food are \_\_\_\_\_
- A insects and termites.
  - B insects and rodents.
  - C rodents and termites.
  - D rodents and parasites.
13. The pest that can adapt easily to human environments and tolerate a wide range of conditions is \_\_\_\_\_
- A flies.
  - B poultry.
  - C locusts.
  - D rodents.
14. Methods of disposing strong fumes, smoke and food odor is \_\_\_\_\_
- A disposing.
  - B recycling.
  - C exhaust fan.
  - D sewers and drainpipes.

15. Wastes from sinks and drains from the kitchen is called \_\_\_\_\_
- A refuse.
  - B solid waste.
  - C gaseous waste.
  - D liquid wastes and sewage.
16. The method that help to ensure that older foods are used first is \_\_\_\_\_
- A LIFO.
  - B FIFO.
  - C MILF.
  - D FILO.
17. Food in cans, jars, bags and bottles are suitable to store in \_\_\_\_\_
- A chiller.
  - B freezer.
  - C dry storage.
  - D wet storage.
18. HACCP means \_\_\_\_\_
- A Hazard Analysis Critical Control Point.
  - B Hazard Analysis Controlling Centre Point.
  - C Hazard Analytical Controlling Central Point.
  - D Hazard Analyse Centre Contradiction Point.
19. 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.

20. All of the following statements are the training barriers except \_\_\_\_\_

- A lack of time.
- B lack of training skill.
- C good communication.
- D lack of self-discipline.

[20 MARKS]

**PART B**

This part contains **five (5)** questions.

Answer ALL questions in the Answer Sheet.

**QUESTION 1**

a. Identify **five (5)** items inside the first aid kit.

(5 marks)

b. Explain how to prevent cuts in food establishments.

(5 marks)

**QUESTION 2**

a. List **five (5)** types of environmental pollution that affect human health.

(5 marks)

b. From the question 2a, discuss **two (2)** types of environmental pollution.

(5 marks)

**QUESTION 3**

a. List **four (4)** types of pests that can be harmful to all food establishments.

(4 marks)

b. Describe **three (3)** separate ways on how to keep pests from entering food establishments.

(6 marks)

**QUESTION 4**

Explain **two (2)** types of solid wastes commonly arose from the food establishments.

(5 marks)

**QUESTION 5**

Describe **two (2)** most common types of food storage areas in the food establishments.

(5 marks)

**[40 MARKS]**



**PART C**

This part contains **FOUR (4)** questions.

Answer ALL questions in the Answer Sheet.

**QUESTION 1**

Routes of contamination or the chain of transmission can lead to foodborne illness. It can be divided into primary source and secondary source.

Explain the routes of contamination by drawing a complete diagram.

(10 marks)

**QUESTION 2**

Foodborne illness is a disease that creates illness mainly affecting the gastro-intestinal tract, and are transmitted through consumption of contaminated food or drink.

a. Describe **five (5)** causes of foodborne illness.

(5 marks)

b. Discuss **two (2)** types of bacteria that can cause foodborne illness.

(5 marks)

**QUESTION 3**

The cleanliness and personal hygiene of food workers are extremely important. If a food worker is not clean, the food can become contaminated.

Explain the good personal hygiene behaviours that is important for food workers in foodservice industries.

(10 marks)

**QUESTION 4**

Proper procedures must be followed to clean and sanitize dishes and equipment in the kitchen and service area to enable the foodservice employees to prepare and serve food in a clean and hygienic manner.

a. Classify types of soil to be removed while cleaning the dishes.

(5 marks)

b. Explain the advantages of using heat sanitizing when sanitize the dishes.

(5 marks)

**[40 MARKS]**

**END OF QUESTION PAPER**