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FINAL EXAMINATION**

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**COURSE NAME : FOOD HYGIENE AND SANITATION**  
**COURSE CODE : DCA 1053**  
**EXAMINATION : DECEMBER 2022**  
**DURATION : 3 HOURS**

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**INSTRUCTION TO CANDIDATES**

1. This question paper consists of **THREE (3)** parts :
  - PART A (20 Marks)
  - PART B (50 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 consists of:
  - i. The Question Paper
  - ii. An Objective Answer Paper
  - iii. An Answering 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 consists of **TWENTY (20)** questions.

Answer ALL in Objective Answer Paper.

1. The word sanitation is derived from \_\_\_\_\_ word, "sanus" meaning clean and whole or sound and healthy.
  - A Latin
  - B Italian
  - C Arabic
  - D French
  
2. The food handlers should know that some microorganisms are harmful and causes food \_\_\_\_\_ and disease.
  - A waste
  - B hazard
  - C spoilage
  - D pathogen
  
3. Skin and respiratory tract of an individual is considered as a \_\_\_\_\_ source in the chain of transmission of bacteria that causes food borne illness.
  - A tertiary
  - B primary
  - C secondary
  - D quaternary
  
4. Which of the followings are the advantages of breaking the route of contamination?
  - i. Enhance the rate of patronage
  - ii. Reduces chances of spoilage of food
  - iii. Prevent outbreaks of food-borne disease
  - iv. Enhance the wastage of capital and food due to spoilage
  - A i, ii
  - B i, iii
  - C ii, iv
  - D i, ii, iii

5. \_\_\_\_\_ is the situation when the food is exposed to temperatures in the danger zone for enough time to allow growth of harmful microorganisms.
- A Time abuse
  - B Food hazard
  - C Temperature abuse
  - D Cross contamination
6. The raw food should not stand at room temperature for more than \_\_\_\_\_ hours.
- A 2
  - B 4
  - C 6
  - D 8
7. The safest way to defrost the frozen item is \_\_\_\_\_.
- A in the chiller
  - B on the counter
  - C in the microwave
  - D under running water
8. What is cross-contamination?
- A A dangerous bacteria found in raw poultry.
  - B When a food service worker sneezes on food.
  - C Disease carried or transmitted to people from food.
  - D The transfer of harmful bacteria to food from other foods.
9. Enzymatic reaction in food like bruise in tomatoes is due to \_\_\_\_\_ spoilage.
- i. physical
  - ii. chemical
  - iii. biochemical
  - iv. microbiological
- A i, ii
  - B i, iii
  - C ii, iv
  - D i, ii, iii

10. The deterioration in the colour, flavour, odour or consistency of a food product is the sign of food \_\_\_\_\_.
- A spoilage
  - B infection
  - C poisoning
  - D contamination
11. Which of the poor personal hygiene practices happens in Figure 1?



Figure 1

- A The staff forgot to wash their apron.
  - B The staff did not take off the jewellery while cooking.
  - C The staff does not keep the table clean when preparing food.
  - D The staff uses inappropriate uniforms while serving food to customers.
12. Which of the followings are the examples of bad habits in the kitchen?
- i. Smoking
  - ii. Nose picking
  - iii. Tasting food with fingers
  - iv. Picking up bread with gloves
- A i, ii
  - B i, iii
  - C ii, iv
  - D i, ii, iii

13. Among these, which one is **NOT** the benefit of good personal appearance?
- A It helps in promoting business.
  - B It increases one's self confidence.
  - C It gives chance for the customers to judge.
  - D It reflects on the standards set by the organization.
14. All foodservice workers should be free from any \_\_\_\_\_ that is likely to be transmitted.
- A accident
  - B infection
  - C situation
  - D condition
15. Human carry \_\_\_\_\_ on their body, even if they are not carriers or diseased.
- A dirt
  - B pathogen
  - C foreign matter
  - D unwanted object
16. What is food-borne illness?
- A A dangerous bacteria found in raw poultry.
  - B When a food service worker sneezes on food.
  - C Disease carried or transmitted to people from food.
  - D The transfer of harmful bacteria to food from other foods.
17. How can you prevent food-borne illnesses?
- i. Chill to safe temperature
  - ii. Cook at proper temperature
  - iii. Avoid any cross-contamination
  - iv. Clean after handling ready-to-eat food
- A i, ii
  - B i, iii
  - C ii, iv
  - D i, ii, iii

18. Headache, nausea, vomiting and diarrhea are the general symptoms of \_\_\_\_\_.  
A Scurvy  
B Malaria  
C Marasmus  
D Salmonellosis
19. An individual onsets time are different depending on factors such as  
i. Age  
ii. Body weight  
iii. Health status  
iv. Income status  
A i, ii  
B i, iii  
C ii, iv  
D i, ii, iii
20. Toxic substances that may occur naturally or may be added during the processing of food is known as \_\_\_\_\_ hazard.  
A physical  
B chemical  
C biological  
D biochemical

[20 MARKS]

**PART B**

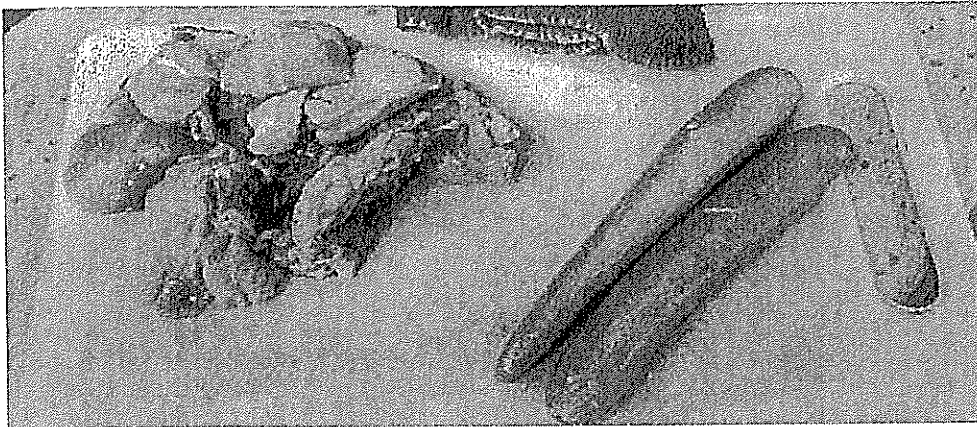
This part consists of **SEVEN (7)** questions.

Answer **ALL** questions in Answering Booklet.

**QUESTION 1**

- a. Interpret the possible outcomes of preparing the meal in the manner shown in **Figure 2**.

(2 marks)



**Figure 2**

- b. Find **four (4)** ways to prevent or reduce the potential consequences of what happened in 1 (a).

(4 marks)

**QUESTION 2**

- a. Give **three (3)** sanitary practices that can be done in order to keep good personal appearances.

(3 marks)

- b. Locate **three (3)** areas of the body that could possibly contain or be in contact with microbes.

(3 marks)

**QUESTION 3**

a. For certain people, a foodborne disease can be significantly more serious, potentially fatal. Classify those **three (3)** extremely vulnerable groups into categories.

(3 marks)

b. Give **three (3)** causes of foodborne illness.

(3 marks)

**QUESTION 4**

a. Describe the concept of habit with an example.

(2 marks)

b. Explain **four (4)** proper ways in using disposable gloves.

(4 marks)

**QUESTION 5**

Rapid urbanization and technological development leads people to living in or near cities and they are often exposed to loud noises.

a. Estimate **two (2)** long-term harmful effects of loud noises on people.

(2 marks)

b. Give **four (4)** examples of activities that contribute to the noise pollution.

(4 marks)

c. Find **four (4)** preventive measures that can be taken to control the noise pollution.

(4 marks)



## QUESTION 6

a. Find the meaning of HACCP. (2 marks)

b. Discover **four (4)** types of potentially hazardous food. (4 marks)

## QUESTION 7

a. Explain the meaning of efficient worker. (2 marks)

b. Give **four (4)** importance of employee's training. (4 marks)

c. Describe **four (4)** examples of standards for employee training. (4 marks)

**[50 MARKS]**

**PART C**

This part consists of **SIX (6)** questions.

Answer ALL questions in Answering Booklet.

**QUESTION 1**

There are many factors that contribute to the food spoilage that could lead to foodborne illness, which is being recognized as a major health problem in the world. Hence, discuss **two (2)** types of food spoilage with an example for each that might happened during the food preparation.

(5 marks)

**QUESTION 2**

All employees working in food establishments must wear a clean and appropriate uniform while in duty. Therefore, explain **five (5)** benefits of wearing a neat and clean protective uniform.

(5 marks)

**QUESTION 3**

Distinguish the differences between **two (2)** types of foodborne illnesses and its example that you might know.

(5 marks)

**QUESTION 4**

Explain **two (2)** types of pollution that might related to foodservice industry. Your explanation should include an example.

(5 marks)

**QUESTION 5**

Give the meaning of Critical Control Point (CCP) and describe **two (2)** criteria most frequently used for critical limits.

(5 marks)

**QUESTION 6**

Employee training is important to ensure the smoothness of operation in an organization. However, there might be some interference to effective training. Therefore, explain **five (5)** challenges to training as if you were the management of an organization.

(5 marks)

**[30 MARKS]**

**END OF QUESTION PAPER**

