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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 : OCTOBER 2019**  
**DURATION : 3 HOURS**

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**INSTRUCTION TO CANDIDATES**

1. This examination paper consists of **FOUR (4)** parts :
  - PART A (20 Marks)
  - PART B (20 Marks)
  - PART C (40 Marks)
  - PART D (20 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. 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*

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**PART A**

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

Answer ALL in Objective Answer Paper.

1. Which of the following are not the caused of foodborne hazard?
  - A Physical.
  - B Biological.
  - C Chemical.
  - D Microbiological.
  
2. When does the food handler should wash hand?
  - A Before eating.
  - B After using toilet.
  - C Before smoking.
  - D After wearing jewelry.
  
3. It derives from Latin word, meaning 'sound and healthy' or 'clean and whole'.
  - A Hygiene.
  - B Safety.
  - C Healthy.
  - D Sanitation.
  
4. An operation that store, prepare, serve or provide food for human consumption is called \_\_\_\_\_.
  - A Convenience store
  - B Fast food restaurant
  - C Commercial restaurant
  - D Food establishment
  
5. Hand sanitizing lotion \_\_\_\_\_ be used as replacement of hand washing.
  - A can
  - B never
  - C sometimes
  - D always

6. When an accident occurs, what is the first step need to be done?
- A Stay panic.
  - B Record the victim's name.
  - C Stay calm.
  - D Examine the injury.
7. 'The food is not been heated to a safe temperature'. Choose the suitable answer regarding to this statement.
- A Temperature zone.
  - B Temperature abuse.
  - C Temperature test.
  - D Temperature.
8. What is the first principle of HACCP?
- A Record keeping.
  - B Identify Critical Control Point (CCP).
  - C Corrective action.
  - D Hazard analysis.
9. Which of the following is NOT the symptom of foodborne illness?
- A Fatigue.
  - B Swelling of the lips, tongue, and mouth.
  - C Vomiting.
  - D Fever.
10. Always \_\_\_\_\_ disposable glove after used it.
- A wash
  - B keep
  - C throw away
  - D reused

11. 'It degraded (break down) foods so that they look, taste and smell bad'. Which of the following best describe the statement?
- A Spore forming bacteria.
  - B Anaerobic bacteria.
  - C Spoilage bacteria.
  - D Disease causing bacteria.
12. Its mean the number of hours between the times a person eats contaminated food and when they first show symptoms of the disease.
- A Offset time.
  - B Onset time.
  - C One time.
  - D Onset illness
13. What is cross contamination?
- A The step of transferring food to another food.
  - B The best practice of good personal hygiene.
  - C The transfer of germs from one food item to another.
  - D The transfer of nutrient to the food.
14. The method of dishwashing in foodservice establishment can be classified into:
- A manual dishwashing and automatic dishwashing.
  - B heating dishwashing and chemical dish washing.
  - C manual dishwashing and mechanical dishwashing.
  - D automatic dishwashing and mechanical dishwashing.
15. Which of these followings is the type of foodborne illness?
- A Food spoilage.
  - B Toxic-mediated infection.
  - C Foodborne poisoning.
  - D Intoxication infection.

16. What is the common type of accident that always occur in the kitchen?
- A Sits.
  - B Walk.
  - C Run.
  - D Cuts.
17. \_\_\_\_\_ is the primary routes of contamination.
- A Food
  - B Pets
  - C Man
  - D Water
18. What is the definition of 'cleaning'?
- A A method of washing raw material.
  - B Is the physical removal of soil and food residues from the surface of equipment and utensil.
  - C Process of washing using water and chemical.
  - D A method to make sure food are safe.
19. What are the factors affecting cleaning efficiency?
- i. Type of soil
  - ii. Water quality
  - iii. Water temperature
  - iv. Manually washing
- A i, ii,
  - B i, iii
  - C ii,iv
  - D i, ii, iii

20. Which of the following is the most foodborne hazard that always occur in foodservice establishment?
- A Preservative Hazard.
  - B Physical Hazard.
  - C Biological Hazard.
  - D Chemical Hazard.

**[20 MARKS]**

**PART B**

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

Answer ALL questions in Answering Booklet.

Meat and poultry	Temperature	Physical hazard	Spoilage	Contamination	Six
Disposable glove	Foodborne infection	Ready- to-eat food	Sick workers	Integrated Pest Management (IPM)	41 (F) to 135 (F)
LIFO	Vomiting	Hazard	Ph	Dry storage	Seven
Hair	FIFO	Virus	Elderly	Chemical	35(F) to 141(F)
Spore	Water activity	Rinsing	Sanitizing	Liquid	Salmonellosis

1. The HACCP system consist of \_\_\_\_\_ principles.
2. \_\_\_\_\_ is an example of physical hazard.
3. A common type of foodborne infection is \_\_\_\_\_.
4. \_\_\_\_\_ are an example of potential hazardous food.
5. It is caused by eating food that contain micro-organism or bacteria.
6. \_\_\_\_\_ cannot be reused and always throw after using it.
7. One of the highly susceptible population that can get foodborne illness.
8. Most disease-causing bacteria can grow within the temperature range \_\_\_\_\_.
9. A \_\_\_\_\_ is one of the source of infection and likely to take less care in handling food.
10. \_\_\_\_\_ method of stock rotation helps to ensure older foods is used first.



11. A \_\_\_\_\_ structure enables a cell to survive environmental stress such as cooking, drying and freezing.
12. \_\_\_\_\_ is one of the symptom someone experience when eating contaminated food.
13. It is typically used to stored less perishable items and food that are not potentially hazardous food.
14. \_\_\_\_\_ are food item that are edible without washing, cooking or additional preparation.
15. \_\_\_\_\_ is a measure of the amount of water that is not bound to the food.
16. It is the treatment of the surface that has been previously cleaned to reduce the number of disease-causing microorganism to save level.
17. Immediately after cleaning, throughly \_\_\_\_\_ all equipment surface with hot, portable water to remove the cleaning solution.
18. \_\_\_\_\_ and solid waste are an example of waste arising from catering establishment.
19. It is the system that used a combanitation of sanitation, mechanical and chemical procedures to control pests.
20. \_\_\_\_\_ is the presence of substances or conditions in food that can be harmful to human.

**[20 MARKS]**

**PART C**

This part contains of **EIGHT (8)** questions.

Answer ALL questions in Answering Booklet.

**QUESTION 1**

- a. Define the term Foodborne Illness.

(1 mark)

- b. List **THREE (3)** types of foodborne illness.

(3 marks)

**QUESTION 2**

- a. Identify **THREE (3)** conditions when we must always wash hand.

(3 marks)

- b. List **SEVEN (7)** steps of handwashing.

(7 marks)

**QUESTION 3**

- a. Define the meaning of Pest Control.

(1 mark)

- b. Give **THREE (3)** examples of pets that normally found in foodservice establishment.

(3 marks)

**QUESTION 4**

State **THREE (3)** common storages in foodservice establishment.

(3 marks)

**QUESTION 5**

a. What is the definition of **CLEANING**?

(1 mark)

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

(3 marks)

**QUESTION 6**

a. Identify **THREE (3)** general symptoms of food allergic or allergen.

(3 marks)

b. State **FOUR (4)** examples of food than can cause allergy.

(4 marks)

**QUESTION 7**

List **FOUR (4)** causes affecting foodborne illness.

(4 marks)

**QUESTION 8**

State **FOUR (4)** importances of training in foodservice industry.

(4 marks)

**[40 MARKS]**

**PART D**

This part contains of **TWO (2)** questions.

Answer ALL questions in Answering Booklet.

**QUESTION 1**

Foodborne hazard refers to biological, chemical and physical hazard. Biological hazard is mostly likely hazard that lead to foodborne illness in foodservice establishment. Bacteria, viruses and parasites are example of biological hazard. Like human being, bacteria also need several condition to growth and reproduce.

a. List **SIX (6)** factors that promote bacteria growth.

(6 marks)

b. State **FOUR (4)** examples of food that high in water activity (Aw).

(4 marks)

**QUESTION 2**

Foodservice establishment should be safe to work in. A safe and clean environment increase the productivity of the workers and at the same time promote a better work place.

a. List **TWO (2)** types of injuries that always occur in foodservice establishment.

(2 marks)

b. Discuss **FOUR (4)** actions need to be done when accident occurs.

(8 marks)

**[20 MARKS]**

**END OF QUESTION PAPER**