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FINAL EXAMINATION**

COURSE NAME : FOOD SAFETY
COURSE CODE : DCA1043
EXAMINATION : JANUARY 2024
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

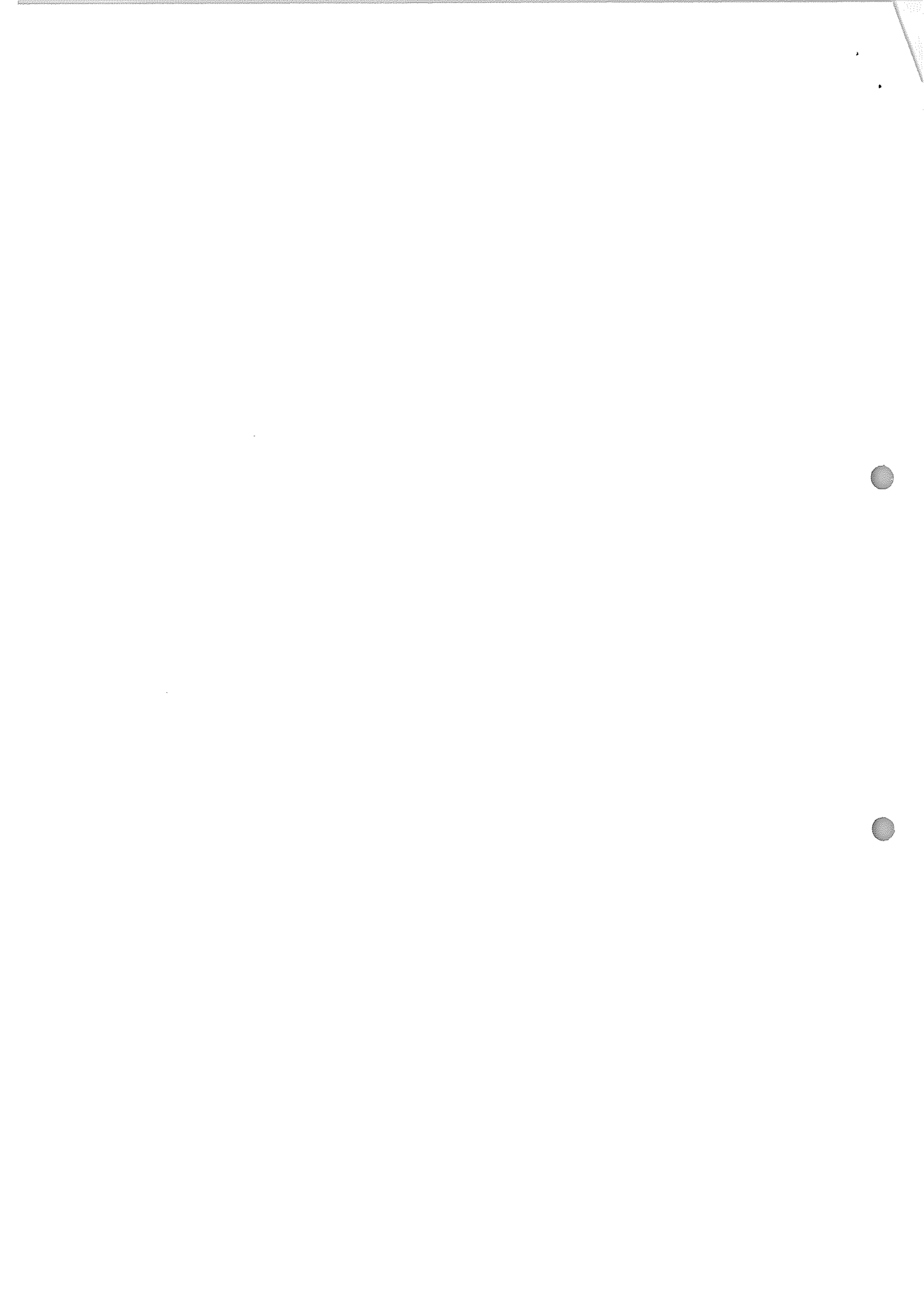
1. This examination paper consists of **FOUR (4)** parts :
 - PART A (20 Marks)
 - PART B (20 Marks)
 - PART C (40 Marks)
 - PART D (20 Marks)

2. Candidates are not allowed to bring any material to examination room except with 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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*This examination paper consists of **13** printed pages including front page*



PART A

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

Answer ALL in Objective Answer Paper.

1. The primary route of contamination is _____.
 - A pest
 - B human being
 - C soil and dust
 - D dirty equipment and utensils

2. The word sanitation is 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 happens, they are difficult to break". This role refers to personal _____.
 - A habit
 - B attire
 - C cleanliness
 - D appearance

4. It is caused by salmonella bacteria that is frequently found in poultry and eggs. This disease is called _____.
 - A Salmonella
 - B Salmonidae
 - C Salmonellosis
 - D Salmondialysis

5. Eating food that contains living disease-causing microorganisms can cause _____.
- 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 must never
 - D sometimes
 - E frequently
7. Cleaning and _____ are important activity 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 occurs is to _____.
- A stay calm
 - B stay panicked
 - C kneels and asks "Are You OK?"
 - D administers first aid according to the type of injury

10. Using ventilation hoods, chimneys and exhaust fans in all kitchens can reduce _____ pollution.
- A air
 - B soil
 - C mind
 - D water
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. The method of disposing strong fumes, smoke and food odour is _____.
- A disposing
 - B recycling
 - C exhaust fan
 - D sewers and drain pipes

15. Wastes from sinks and drains in the kitchen are called _____.
- A refuse
 - B solid waste
 - C gaseous waste
 - D liquid wastes and sewage
16. The method that helps to ensure that older foods are used first is called _____.
- A LIFO
 - B FIFO
 - C MILF
 - D FILO
17. Food in cans, jars, bags and bottles is suitable for storing 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 Analyze Centre Contradictor Point
19. In food service 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 of **TWENTY (20)** questions.

Answer ALL questions in Answering Booklet.

onset time	pesticides	cleaning	scissors	cockroaches
pests control	viruses	environmental pollution	biodegradable waste	garbage or swill
bad habits	disposable gloves	microbiological	foodborne illness	fire extinguisher
verbal tests	freezer	fewer accidents	purchasing	seven
dry storage	parasites	offset time	termites	recycling non- biodegradable waste

1. Bacteria and _____ are the greatest food safety challenges for all retail food establishments.
2. This type of spoilage is caused by _____, it includes bacteria, moulds, yeast and parasites.
3. The example of _____ are unguarded coughs and sneezes, nose fingering or tasting food with fingers.
4. "It is applied to all types of illnesses caused by an organism, substances or material of any kind which is present in food and gains entrance into the body when the food is consumed". This term refers to _____.
5. It is defined as the number of hours between the times a person eats contaminated food and when they first show symptoms of the disease". This explanation refers to _____.

6. We use _____ to protect food from direct contact by human hands.
7. The process of removing the food residues from the surfaces of equipment and utensils is called _____.
8. The name of the equipment that is used to fight the fire, operable and easy to find is _____.
9. One example of equipment in the first aid kit is _____.
10. "It refers to the different ways by which people pollute their surroundings." This term refers to _____.
11. The chemical that we use to control or eliminate pests, bacteria, fungi and viruses is _____.
12. "It refers to the regulation or management of a species defined as a pest, because it is perceived to be detrimental to a person's health, the ecology or the economy". This statement refers to _____.
13. Flies and _____ are capable of carrying disease organisms on their body.
14. All kinds of recycled waste, such as glasses, plastic, polythene, paper and metal are in the group of _____.
15. Any waste matter resulting from the preparation, cooking and consumption of food is called _____.

16. "It is an activity concerned with the acquisition of products in obtaining the right product, the right amount and the right price". This explanation refers to _____.
17. The equipment used to keep the food solidly frozen is called _____.
18. The basic HACCP system consists of _____ principles.
19. The best type of test used for illiterate workers is _____.
20. If staff is trained on safety procedures, they will have the skill to handle minor emergencies more effectively. Minor emergencies can lead to _____.

[20 MARKS]

PART C

This part consist of **TWELVE (12)** questions.

Answer ALL questions in Answering Booklet.

QUESTION 1

Cross-contamination can lead to foodborne illness.

- a. Define cross-contamination in detail. (1 mark)
- b. List **two (2)** examples on how cross- contamination may happen. (2 marks)
- c. Identify **two (2)** examples of how to avoid cross- contamination. (2 marks)

QUESTION 2

- a. List **three (3)** examples of sanitary practices that we do every day. (3 marks)
- b. Explain **two (2)** causes why all employees working in food establishments must wear protective clothing while on duty. (2 marks)

QUESTION 3

Identify **three (3)** groups of humans that can easily get “onset time”. (3 marks)

QUESTION 4

State **three (3)** situations when to wash our hands properly. (3 marks)

QUESTION 5

Complete the diagram/table below with correct answers.

Chlorine compounds
↓

Advantages	Disadvantages
i.	iii.
ii.	

(3 marks)

QUESTION 6

Identify **three (3)** types of common injuries that can happen in food establishments.

(3 marks)

QUESTION 7

List **three (3)** types of environmental pollution that you know.

(3 marks)

QUESTION 8

Name **three (3)** examples of pests that are dangerous to human.

(3 marks)

QUESTION 9

Identify **three (3)** groups of waste arising from catering establishments.

(3 marks)

QUESTION 10

Name **three (3)** most common types of food storage in food industries and premises.

(3 marks)

QUESTION 11

a. Define HACCP in detail.

(1 mark)

b. Select **two (2)** examples of potentially hazardous food in the HACCP system.

(2 marks)

QUESTION 12

The best way to ensure the safety and well-being of customers and employees is to know how to train your employees. Identify three (3) benefits of training your employee.

(3 marks)

[40 MARKS]

PART D

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

Answer ALL questions in Answering Booklet.

QUESTION 1

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

Illustrate the routes of contamination that can lead to foodborne illness.

(10 marks)

QUESTION 2

There are five causes of foodborne illness and the main causes are bacteria and viruses.

Interpret foodborne illness caused by bacteria and foodborne illness caused by viruses.

(10 marks)

[20 MARKS]

END OF QUESTION PAPER



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