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FINAL EXAMINATION**

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**COURSE NAME : FOOD SAFETY**  
**COURSE CODE : DCA1043**  
**EXAMINATION : DECEMBER 2022**  
**DURATION : 3 HOURS**

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**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of **THREE (3)** parts :  
PART A (20 Marks)  
PART B (40 Marks)  
PART C (40 Marks)
2. Candidates are not allowed to bring any material to the 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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**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 the front page.*

**PART A**

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

Answer ALL in Objective Answer Paper.

1. Which statement best describes about contamination?

- A Contamination can cause illness and change in the appearance, odor, or taste of food.
- B Contamination is the presence of substances in food that can be harmful to humans.
- C Contamination can be easily seen, smelled, and tasted in food which can cause illness.
- D The biggest food safety challenges for all retail food establishments are fungi and parasites.

2. Which of the followings are the primary sources of food contamination?

- i. Soil.
- ii. Skin.
- iii. Animal.
- iv. Respiratory.

- A i, ii
- B i, iii
- C ii, iv
- D i, ii, iii

3. Which statement is not the classification of a foodborne illness?

- A Foodborne infection.
- B Foodborne intoxication.
- C Toxic-mediated infection.
- D Toxic-altercated infection.

4. Contaminated food handlers accommodate disease on the skin, nose and
- A Hormones tract.
  - B Esophagus tract.
  - C Gastronomic tract.
  - D Gastrointestinal tract.
5. What are the common symptoms of foodborne illness?
- i. Fever.
  - ii. Diarrhea.
  - iii. Vomiting.
  - iv. Concussion.
- A i, ii, iii
  - B i, ii, iv
  - C i, iii, iv
  - D ii, ,iii, iv
6. Which of these is the common bacteria found in poultry and eggs?
- A Salmonella spp.
  - B Clostridium spp.
  - C Escherichia Coli.
  - D Staphylococcus au.
7. This item protects the food from direct contact with human hands.
- A Apron.
  - B Toque.
  - C Shoes.
  - D Gloves.
8. Which condition allows a sanitizer to work at its best?
- A Dirty hands.
  - B Oily working table.
  - C Dry and clean hands.
  - D On ready-to-eat food.

9. The example of residue which needs to be removed while cleaning is
- A food deposit.
  - B food nutrients.
  - C food temperature.
  - D food thermometer.
10. What are the best water temperatures for the process in the SINK 3 shown in Figure 1?

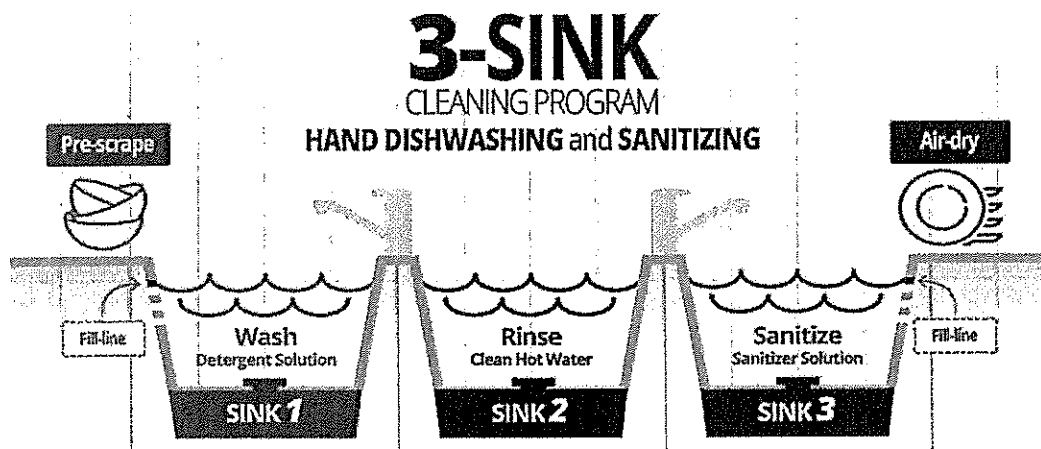


Figure 1

- A 4 degrees Celsius.
  - B 35 degrees Celsius.
  - C 68 degrees Celsius.
  - D 90 degrees Celsius.
11. The symptoms of first-degree burns are
- A redness and pain.
  - B blister and redness.
  - C charring of skin layers.
  - D blister, redness, and pain.
12. Which is a good practice to prevent cuts in the kitchen?
- A Leave knives in the sink.
  - B Maintain knives by leaving them blunt.
  - C Walk with the knife pointing downwards.
  - D Keep knives in a drawer together with other utensils.

13. Which of the followings is the cause of soil pollution?
- A Oil.
  - B Dust.
  - C Pesticides.
  - D Combustion.
14. Dumping or control dumping (land-filling), is the method to control
- A noise pollution.
  - B solid waste pollution.
  - C liquid waste pollution.
  - D demographic pollution.
15. In controlling pests, IPM is an abbreviation for
- A Integrated Pest Management.
  - B Integrated Post Management.
  - C International Pest Measurement.
  - D International Post Measurement.
16. Installing a grease trap underneath the sink helps to minimize \_\_\_\_\_ pollution.
- A air.
  - B soil.
  - C water.
  - D solid waste.
17. One of the methods to control flies is
- A supplying them with food.
  - B eliminating their food supply.
  - C accumulating their food supply.
  - D letting food supply litters the surroundings.

18. Which is the correct method of stock rotation in storage?

- A First out, first in.
- B First in, first out.
- C First in, last item.
- D First item, first in.

19. What is the objective of a Hazard Analysis Critical Control Point (HACCP)?

- A Keep the establishment pest free.
- B To raise money in fees for the government.
- C To establish awareness of the safety rules for employees.
- D Identify and control possible hazards throughout the system.

20. Which one is the benefit of training?

- A Lack of training skills.
- B Lack of communication.
- C Increase employee turnover.
- D Improve customer satisfaction.

[20 MARKS]

**PART B**

This part consists of **FIVE (5)** questions.

Answer **ALL** questions in Answering Booklet.

**QUESTION 1**

Food service establishments should be safe to work in. A safe and clean establishment increases productivity and profits. Food establishments contain many hazards that can cause accidents and injuries.

- a. Recognize the four (4) types of common injuries in food establishments.  
(2 marks)
- b. Discuss four (4) correct procedures if an accident happens in a food establishment.  
(8 marks)

**QUESTION 2**

Environmental pollution is one of the most serious problems faced in the world today because the air, water, food, and soil that are being polluted, are necessary for the survival of living things.

- a. Identify the four (4) types of pollution humans create.  
(2 marks)
- b. Discuss four (4) corrective measures taken in food service establishments to minimize noise pollution.  
(8 marks)

**QUESTION 3**

All food establishments must have a pest control program to prevent the spread of disease and damage to food. Pests carry disease-causing bacteria in and on their bodies.

a. Based on the above statement, define pest control.

(2 marks)

b. Describe four (4) types of common pests in food establishments and how to control them.

(8 marks)

**QUESTION 4**

Cleanliness and sanitation of catering establishments and premises include not only maintenance of clean and well-sanitized surfaces of all equipment in contact with food, but also good housekeeping practices and adequate treatment and disposal of wastes.

Describe five (5) reasons why it is dangerous or potentially harmful to our health or the environment if waste is allowed to accumulate.

(5 marks)



**QUESTION 5**

Proper food handling should be observed during purchasing, storage, preparation, and service of food to prevent food from spoilage or from causing illness. Stock rotation is a very important part of effective storage.

Recognize where should these items be stored in the food establishment.

- i. Brown sugar
- ii. Cereals
- iii. Butter
- iv. Raw meatball
- v. Cooked apple pie

(5 marks)

**[40 MARKS]**

**PART C**

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

Answer ALL questions in Answering Booklet.

**QUESTION 1**

Every year thousands of people all over the world fall ill after consuming food that seemed absolutely normal but was actually contaminated by harmful organisms.

In your own words, define the term foodborne illness and explain the four (4) major types of food spoilage.

(10 marks)

**QUESTION 2**

Bacteria are one of the most important biological foodborne hazards for any food establishment. Bacteria are reported in most cases of foodborne illness than any other hazard. Bacteria need six conditions to multiply.

Identify and elaborate on four (4) of the conditions that contribute to bacterial growth.

(10 marks)

**QUESTION 3**

Good personal hygiene is essential for those who handle food. Desirable behaviors include knowing when and how to properly wash hands.

Discuss the actions for a proper handwashing technique.

(10 marks)

**QUESTION 4**

Cleaning is a process of removal of soil and food residue on surfaces of equipment and utensils. In food establishments, the cleaning of dishes can be done in manual and mechanical dishwashing.

Describe the correct practices using a three-compartments manual dishwashing.

(10 marks)

**[40 MARKS]**

**END OF QUESTION PAPER**

