



**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

COURSE NAME : FOOD SAFETY
COURSE CODE : DCA 1043
EXAMINATION : JUNE 2023
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 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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*This examination paper consists of **11** printed pages including front page*



PART A

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

Answer ALL in Objective Answer Paper.

1. Which of the following population is highly risk with foodborne illness?
 - A Adult.
 - B Babies.
 - C Teenagers.
 - D Active person.

2. When does the food handler should wash their hand?
 - A Before sneezing.
 - B After using toilet.
 - C Before smoking.
 - D After wearing jewelry.

3. This word derives from Latin word, meaning 'sound and healthy' or 'clean and whole'.
 - A Hygiene.
 - B Prevent.
 - C Cleaning.
 - D Sanitation.

4. An operation that store, prepare, serve or provide food for human consumption is called _____.
 - A food establishment
 - B fast food restaurant
 - C commercial restaurant
 - D franchising department

5. Hand sanitizing lotion _____ be used as replacement of hand washing.
 - A can
 - B always
 - C can not
 - D sometimes

6. When an accident occurs, what is the first step needed to be done?
- A Panic.
 - B Examine.
 - C Stay calm.
 - D Record the victim's name
7. 'The food has not been heated to a safe temperature'. Choose the suitable answer regarding to this statement.
- A Temperature.
 - B Temperature abuse.
 - C Temperature testing.
 - D Temperature controlling.
8. What is the first principle of HACCP?
- A Record keeping.
 - B Hazard analysis.
 - C Corrective action.
 - D Identify Critical Control Point (CCP).
9. Which of the following is NOT the symptom of foodborne illness?
- A Fever.
 - B Fatigue.
 - C Vomiting.
 - D Swelling of the lips, tongue, and mouth.
10. Always _____ disposable glove after using it.
- A wash
 - B store
 - C throw
 - 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 Spoilage bacteria.
 - B Anaerobic bacteria.
 - C Spore forming bacteria.
 - D Disease causing bacteria.
12. It is the number of hours between the times a person eats contaminated food and when they first show symptoms of the disease. This statement refer to?
- A Offset time.
 - B Onset time.
 - C One timing.
 - D Onset illness
13. What is cross contamination?
- A The transfer of nutrient to the food.
 - B The best practice of good personal hygiene.
 - C The step of transferring food to another food.
 - D The transfer of germs from one food item to another.
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 a type of foodborne illness?
- A Food spoilage.
 - B Toxic-mediated infection.
 - C Foodborne spoil poisoning.
 - D Intoxication infection spoilage.

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 'sanitizing'?
- A A method of cleaning raw material.
 - B A method to make sure food are safe.
 - C Process of before washing using water and chemical.
 - D The treatment of the surface after cleaning either using heat or chemical.
19. What are the factors affecting cleaning efficiency?
- i. Type of soil
 - ii. Water quality
 - iii. Water temperature
 - iv. Manually cleaning & 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 Food Hazard.
 - B Physical Hazard.
 - C Biological Hazard.
 - D Chemically 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 consists 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. _____ is caused by eating food that contain micro-organism or bacteria.
6. _____ cannot be reused and always have to be thrown away.
7. One of the highly susceptible population that can get foodborne illness is _____.
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 symptoms someone experiences when eating contaminated food.
13. _____ are used to store less perishable items and food that are not potentially hazardous food.
14. _____ is 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. _____ 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 examples of waste arising from catering establishment.
19. _____ 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.

(2 mark)

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

(3 marks)

QUESTION 2

a. Identify **FOUR (4)** conditions where we must always wash hand.

(4 marks)

b. List **THREE (3)** protective apparel needed to be worn in the kitchen.

(3 marks)

QUESTION 3

a. Define the meaning of Pest Control.

(2 marks)

b. Give **FOUR (4)** examples of pests that are normally found in foodservice establishment.

(4 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)** importance 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 examples of biological hazard. Like human being, bacteria also needs several condition to growth and reproduce.

a. Discuss **THREE (3)** factors that promote bacteria growth.

(6 marks)

b. Provide **FOUR (4)** examples of food that are 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. State **TWO (2)** types of injuries that always occur in foodservice establishment.

(2 marks)

b. Explain **FOUR (4)** actions needed to be done when accident occurs.

(8 marks)

[20 MARKS]

END OF QUESTION PAPER

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