



**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

COURSE NAME : FOOD HYGIENE AND SANITATION
COURSE CODE : DCA1053
EXAMINATION : NOVEMBER 2020
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. Answer Booklet

DO NOT TURN THIS PAGE UNTIL YOU ARE TOLD TO DO SO

*This examination paper consists of **12** printed pages including front page*

PART A

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

Answer ALL in the Objective Answer Paper.

1. Food that is usually packaged in cans, bottles, jars and bags are kept in _____
 - A dry storage.
 - B wet storage.
 - C frozen storage.
 - D chemical storage.

2. In food safety system, HACCP means _____
 - A Hazard Analysis Critical Control Point.
 - B Hazarder Analysis Crisis Critical Point.
 - C Hazard Analytical Crisis Control Pressure.
 - D Haziness Analogy Critical Crisis Pressure.

3. In controlling pests, IPM means _____
 - A Integrated Pest Management.
 - B Integrated Post Management.
 - C Intercycle Program Measurement.
 - D International Program Management.

4. One of the methods to control fly is _____
 - A accumulate its food supply.
 - B do not eliminate its food supply.
 - C eliminate (remove) its food supply.
 - D let the food supply litter the surroundings.

5. The symptoms of first degree burn are _____
- A redness and pain.
 - B blister and redness.
 - C charring of skin layers.
 - D blister, redness and pain.
6. Fire is common problem in food industries. Choose the correct statement given.
- A Grease fire is number one causes of fire and electric fire is number two.
 - B Electric fire is number one causes of fire and grease fire is number two.
 - C Grease fire and electric fire are the number one causes of fire in food establishment.
 - D Fire by woods and fire by charcoal is number one causes of fire in food establishment.
7. This thing protects food from direct contact by human hands.
- A Gloves
 - B Shoes
 - C Ribbon
 - D Apron
8. The employee's _____ should be light, comfortable and should be made from absorbent material.
- A uniform
 - B bracelet
 - C jewellery
 - D wrist watch

9. With more people eating away from home, outbreaks of _____ is becoming more frequent.
- A foodborne disease
 - B waterborne disease
 - C tuberculosis disease
 - D physiological disease
10. The primary source of contamination is _____
- A man.
 - B pets.
 - C pests.
 - D animals.
11. The example of soil or dirt to be removed while cleaning is _____
- A food deposits.
 - B food nutrients.
 - C water velocity.
 - D water temperature.
12. Two types of sanitizers commonly used in food establishments are _____
- A heat and chemical sanitizers.
 - B chemical and liquid sanitizers.
 - C chemical and herbs sanitizers.
 - D heat and microbiological sanitizers.

13. A _____ worker not only a source of infection, him or her likely to take less care in handling food.
- A sick
 - B strong
 - C healthy
 - D warm hearted
14. Contaminated food handlers shelter disease on the skin, nose and _____
- A healthy tract.
 - B hormones tract.
 - C gastronomic tract.
 - D gastrointestinal tract.
15. This type of pollution can reduce the amount of pure, clear and fresh water.
- A Waste pollution
 - B Water pollution
 - C Wave pollution
 - D Wastage pollution
16. Dumping or control dumping (land-filling), is the method to control _____
- A good pollution.
 - B noise pollution.
 - C solid waste pollution.
 - D physiological pollution.
17. Bacteria need _____ conditions to multiply.
- A six
 - B one
 - C eight
 - D nine

18. The example of man-made chemical is _____

- A allergens.
- B antioxidants.
- C shellfish toxins.
- D cleaning solutions.

19. This waste includes sewage from sinks and drains from the kitchen.

- A Liquid waste
- B Control waste
- C Gaseous waste
- D Chemical waste

20. One of these animals are not pests.

- A Tick
- B Flies
- C Mouse
- D Butterfly

[20 MARKS]

PART B

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

Answer ALL questions in the Answering Booklet.

| | | | | |
|---------------------------|--------------------------|----------------------|--------------------------------------|-------------------------------|
| eyes | refill | dry storage | after | soil pollution |
| air pollution | pesticides | stay calm | refuse | first aid |
| uniform | 100 degree celcius | disposable gloves | AIDS | viruses |
| mechanical dishwashing | saliva and sweat | heat sanitizing | facultative anaerobic bacteria | water activity |
| before | lack of communication | freezer storage | pest control program | integrated pest management |

- All employees working in food establishments must wear a clean and appropriate _____ while on duty.
- Always throw them away after wears it in your hands. Never reuse or wash _____.
- This type of waste is called _____. It means any non-food waste material, such as cans and bottles.
- The cold storage that is used to keep foods for longer period of time (weeks or months) is called _____.
- This type of sanitizing, that is called _____ is better than chemical sanitizing because it can penetrate small cracks and can kill any microbial groups.
- Each food establishment needs this kit if accident happens. The name of the kit is _____.
- The HACCP system helps food managers to identify and control problems _____ they happen.

8. One example of barriers in training is _____.
9. Bacteria and _____ are the greatest food safety challenges for all retail food establishments.
10. The boiling point to kill bacteria and viruses is _____.
11. Adequate ventilation in all kitchen and building can reduce _____ pollution.
12. The chemical that is used to control or eliminate pests is _____.
13. It is a measure of the amount of water that is not bound to the food and the symbol is A_w . This measurement is called _____.
14. The bacteria that can grow with or without oxygen is _____.
15. The first thing to do if accident occur is _____.
16. The disease that is not considered Food borne Illness is _____.
17. The body fluid that can cause contamination is _____.
18. The type of pest management that is longer lasting and safer to us, is called _____.
19. By adapting _____ program, it can vanish and control insects and rodents that can spread disease and damage food.
20. The machine is designed to clean and sanitize large quantities of equipments is _____.

[20 MARKS]

PART C

This part contains **TWELVE (12)** questions.

Answer ALL questions in the Answering Booklet

QUESTION 1

a. Define the meaning of sanitation.

(2 marks)

b. List **three (3)** examples of food establishments in Malaysia

(3 marks)

QUESTION 2

a. Identify **three (3)** sanitary practices that we do everyday to keep us clean and healthy.

(3 marks)

b. List **two (2)** bad habits that we must avoid while working in the kitchen or serving the guests.

(2 marks)

QUESTION 3

Identify **three (3)** general symptoms of foodborne illness that we know.

(3 marks)

QUESTION 4

Select **three (3)** conditions when we should properly wash our hands.

(3 marks)

QUESTION 5

Explain the meaning of:

a. Cleaning

b. Rinsing

c. Sanitizing

(3 marks)

QUESTION 6

a. Define the meaning of accident.

(2 marks)

b. List **one (1)** common type of injuries happened in food establishments.

(1 mark)

QUESTION 7

a. Define the meaning of environmental pollution.

(2 marks)

b. Identify **one (1)** type of pollution that you know.

(1 mark)

QUESTION 8

a. List **three (3)** types of pests that are dangerous to food establishments.

(3 marks)

QUESTION 9

a. Identify the difference between garbage and refuse.

(2 marks)

b. Select **one (1)** example of waste that can be recycled.

(1 mark)

QUESTION 10

a. Identify **three (3)** types of food storage areas in food industries and premises.

(3 marks)

QUESTION 11

a. There are seven principles in a HACCP system. Identify only **three (3)**.

(3 marks)

QUESTION 12

a. Describe **three (3)** methods how to conduct the training program in a smooth and effective ways.

(3 marks)

[40 marks]

PART D

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

Answer ALL questions in the Answering Booklet.

QUESTION 1

Contamination is the presence of substances or conditions in the food that can be harmful to humans. By breaking the route of contamination or chain of transmission, this could prevent the outbreaks of food-borne disease.

Draw a diagram of Routes of Contaminations (chain of transmission) that includes the primary source and the secondary source of contamination.

(10 marks)

QUESTION 2

Foodborne illness caused by bacteria is reported in more cases of foodborne illness than any other hazards.

a. Bacteria needs six (6) conditions to multiply. Explain them all.

(6 marks)

b. Identify the difference between sporeforming and non- sporeforming bacteria.

(2 marks)

c. Explain what Facultative anaerobic bacteria is.

(2 marks)

[20 marks]

END OF QUESTION PAPER