

D1
D2

**SCHOOL OF HOSPITALITY AND TOURISM
KOLEJ YAYASAN PELAJARAN JOHOR**

FINAL EXAMINATION

SEMESTER MAY 2015

COURSE	:	FOOD HYGIENE AND SANITATION
COURSE CODE	:	DCA 1053
TIME / DURATION	:	2.00 PM -5.00 PM (3 HOURS)
DATE	:	11 MAY 2015

INSTRUCTIONS TO CANDIDATES

1. This examination paper consists of **THREE (3) Parts**:
Part A (15 Marks)
Part B (15 Marks)
Part C (70 Marks)
2. Answer **ALL** questions in **Part A, Part B** and **Part C**.
3. Candidates are not allowed to bring any material into the examination room **EXCEPT** with the permission from the invigilator.
4. Please check to make sure that this examination pack consists of:
 - i. Question Paper
 - ii. OMR Form
 - iii. Answering Booklet

THERE ARE 11 PAGES OF QUESTIONS, INCLUDING THIS PAGE .

SECTION A (Total: 15 marks)**MULTIPLE CHOICE QUESTIONS****INSTRUCTION: Answer ALL questions.****Please use the OMR sheet provided.**

1. One of the statement below is **NOT** the causes of Foodborne illness in retail food establishments.
(*Salah satu kenyataan dibawah ini BUKANNYA penyebab penyakit bawaan makanan di industri dan premis makanan.*)
 - A. Exposed to unsafe temperature
 - B. Handled by infected food workers
 - C. Exposed by disease-causing agents
 - D. Handled by clean and sanitize food workers.

2. It means "sound and healthy" or "clean and whole".
(*label maksud "sihat sempurna" atau "bersih keseluruhannya".*)
 - A. Sanitation
 - B. Saturated
 - C. Satiation
 - D. Satiety

3. These spoilage can cause Foodborne Illness. It includes bacteria, molds, yeasts, rickettsia, protozoa and parasites.
(*Kerosakan ini boleh menyebabkan Penyakit bawaan makanan label punca dari bacteria, kulat, yis, rickettsia, protozoa dan parasite.*)
 - A. Microbiological spoilage
 - B. Biochemical spoilage
 - C. Physical spoilage
 - D. Chemical spoilage

4. **HACCP** means:
(*HACCP bermaksud:*)
 - A. Hazard Annual Critical Culinary Procedures
 - B. Hazard Analysis Critical Control Points
 - C. Health Assessments Critical Control Points
 - D. Health Assignment Criteria Complete Procedures

5. It is bigger than bacteria and viruses. It is a small microscopic creature that needs to live on or inside a living host to survive.

(Ianya lebih besar dari bakteria atau virus. Ia merupakan hidupan senimikro, yang memerlukan mangsa untuk hidup pada dan di dalam mangsa tersebut untuk hidup.)

- A. Rat
- B. Parasites
- C. Pests
- D. Bacteria

6. **FIFO** means:

(FIFO bermakna:)

- A. Earlier foods rotation are used first
- B. Latest foods rotation are used first
- C. Contaminated foods are used first
- D. Expired foods are used first

7. It means the waste from sewage, water waste from kitchen or bathroom, drains and others.

(Ia bermaksud bahan buangan dari air kumbahan, air kotor dari dapur atau bilik air, parit dan lainnya.)

- A. Recycling non-biodegradable waste
- B. Liquid waste or sewage
- C. Solid waste
- D. Garbage

8. Bacteria need six conditions to multiply. These conditions can be remember by using the acronym:

(Bakteria memerlukan enam keadaan untuk membiak keadaan-keadaan ini boleh diingati dengan menggunakan kata singkatan.)

- A. P.H.A.N.T.O.M
- B. F.A.T.T.O.M
- C. F.A.T.O.M
- D. F.A.A.T.T.O.M

9. This type of waste refers to non-food type. The example is all cans, bottles, paper bags and others.

(Kumpulan bahan buangan ini datangnya dari sisa bukan berbentuk makanan. Contohnya tin, botol, beg kertas dan lainnya.)

- A. Refuse
- B. Garbage
- C. Swill
- D. Sewage

10. It is an important equipment, meant to put out fire. This equipment must be operable, easy to find and used according to type of fire.

(Ia merupakan peralatan yang sangat penting, bertujuan untuk memadamkan api. Peralatan ini mestilah boleh digunakan, mudah di cari dan mengikut jenis kebakaran yang berlaku.)

- A. Water extinguisher
- B. Fire extinguisher
- C. Electrical extinguisher
- D. Non extinguisher

11. It is the sickness that some people experience when they eat contaminated foods.

(Ia merupakan sejenis penyakit yang berlaku kepada sesetengah manusia apabila manusia itu memakan makanan tercemar.)

- A. Foodborne illness
- B. Heatborne illness
- C. Chemicalborne illness
- D. Onset time

12. It means the transfer of germs from one food item to another.

(Ia bermaksud pemindahan kuman dari satu makanan ke makanan yang lain.)

- A. Cross road
- B. Cross contamination
- C. Cross chemical
- D. Zebra crossing

13. This type of bacteria is capable of forming spores.

(Bakteria jenis ini boleh membina spora.)

- A. Sporeforming bacteria
- B. Nonsporeforming bacteria
- C. Heatforming bacteria
- D. Disperforming bacteria

14. It means insects or rodents that spread disease and damage food.
(Ia bermaksud kumpulan serangga dan haiwan perosak yang menyebarkan penyakit pada manusia dan kerosakan pada makanan)
- A. Pet
 - B. Pests
 - C. Petit
 - D. Exotic animals
15. It is the presence of substances or conditions in the food that can be harmful to humans.
(Ia bermaksud terdapat nya sesuatu bahan atau sesuatu keadaan pada makanan; yang boleh membahayakan manusia, apabila termakan makanan tersebut.)
- A. Rodent contamination
 - B. Food contamination
 - C. Onset contamination
 - D. Pollution contamination

SECTION B (Total : 15 Marks)**“TRUE” (T) OR “FALSE” (F)****INSTRUCTION: Answer ALL questions.****Please use the OMR sheet provided.**

1. _____ The word “sanitation” derived from the French word “sanus”.
(Ayat “sanitation” diambil dari bahasa Perancis, iaitu “sanus”.)
2. _____ Bacteria and viruses are the greatest food safety challenges for all retail food establishments.
(Bakteria dan virus merupakan permasalahan (bahaya) keselamatan makanan yang paling penting untuk semua industry dan premis makanan.)
3. _____ The primary source of contaminations is a man (human).
(Penyebab utama pencemaran adalah manusia itu sendiri.)
4. _____ An important rule to remember for avoiding temperature abuse is **KEEP HOT FOOD HOT, KEEP COLD FOODS COLD, OR DON'T KEEP THE FOOD AT ALL.**
(Langkah penting perlu diingati untuk mengelakkan “salahguna” suhu adalah **PASTIKAN MAKANAN PANAS SENTIASA PANAS. MAKANAN SEJUK SENTIASA SEJUK, ATAU JANGAN DISIMPAN MAKANAN ITU.**)
5. _____ The example of Foodborne Illness symptoms are headache, dehydration and vomiting.
(Contoh symptom penyakit bawaan makanan adalah pening, dehidrasi dan muntah.)
6. _____ In toxic-mediated infection, the toxic is produced by the bacteria **OUTSIDE** the human body.
(Pada “toxic-mediated infection”, toksid yang dikeluarkan oleh bakteria berlaku **DILUAR** tubuh manusia.)
7. _____ Viruses **CAN** multiply in foods.
(Viruses **BOLEH** membiak pada makanan.)
8. _____ Chemical hazards are usually classified as “naturally occurring chemicals” and “man-made chemicals”.
(Bahaya Kimikal selalunya terbahagi kepada “naturally occurring chemicals” dan “man-made chemicals.”)

9. _____ In Foodservice industry, bacteria need about 24 hours to grow to high enough numbers to cause illness.

(Di industry pemakanan, bakteria memerlukan kira-kira 24 jam untuk membiak kepada jumlah yang boleh mencukupkannya untuk menyebabkan manusia itu sakit.)

10. _____ Hand sanitizing lotions **MUST NEVER** be used as a replacement for handwashing.

*(Losyen pembasmi/pembersih tangan **JANGAN SESEKALI** dijadikan pengganti kepada membasuh tangan cara asas)*

11. _____ The **HACCP** system helps food managers identify and control potential problems **AFTER** they happen.

*(Sistem **HACCP** membantu pengurus makanan untuk mengenali dan mengawal sesuatu potensi pencemaran **SETELAH** ianya berlaku.)*

12. _____ Nonsporeforming bacteria cannot make the spore for themselves.

(Kumpulan bakteria "nonsporeforming" tidak boleh membina spora.)

13. _____ Aerobic bacteriamust have oxygen to grow.

(Bakteria aerobic memerlukan oksigen untuk membiak.)

14. _____ Garbage or swill comes from the consumption of food; it includes spoilt and disposed food.

(Kumpulan bahan buangan "garbage" dan "swill" datang nya dari sisa makanan, ia termasuklah makanan rosak dan makanan hendak dibuang.)

15. _____ **HACCP** is a system is based on controlling time, temperature, and specific factors that are known to contribute to foodborne disease outbreak.

*(Sistem **HACCP** berdasarkan kepada pengawalan dan pengurusan masa, suhu, dan factor tertentu dengan tepat dan betul, agar tidak berlakunya wabak penyakit bawaan makanan.)*

SECTION C (Total: 70 marks)**SHORT ESSAY****INSTRUCTION: Answer ALL questions. This section consists of 5 questions.****Please use the answer booklet provided.****QUESTION 1 (15 MARKS)**

Food contamination can cause consumer illness. By breaking the route of contamination, this would prevent outbreaks of foodborne illness.

(Pencemaran makanan boleh menyebabkan penyakit bawaan makanan. Dengan memecahkan rantaian pencemaran ini ia akan menghalang penyakit bawaan makanan dari berlaku)

- a. Draw a complete diagram or 'Routes of Contamination (the chain of transmission)' that can be harmful to humans.

(Lukiskan diagram lengkap "rantai pencemaran" yang boleh membahayakan manusia ini.)

(10 Marks)

- b. From the diagram that you draw, explain the meaning of 'Primary Source' given.

(Dari diagram yang telah dilukiskan ini, nyatakan dengan lengkap maksud "penyebab utama" tersebut.)

(5 Marks)

QUESTION 2 (15 MARKS)

Foodborne illness can create harmful illness to us.

(Penyakit bawaan makanan boleh membawa penyakit kepada kita.)

a. There are **FIVE (5)** causes of Foodborne illness. Named them all.

(Terdapat LIMA (5) penyebab penyakit bawaan makanan. Nyatakan kesemuanya.)

(5 Marks)

b. There are **EIGHT (8)** general symptoms of foodborne illness. Identify only **SIX (6)**.

(Terdapat LAPAN (8) tanda-tanda penyakit bawaan makanan. Nyatakan ENAM (6) sahaja.)

(6 Marks)

c. There are **FIVE (5)** groups of people that are easily effect with Foodborne illness. Identify another **FOUR (4)**.

(Terdapat LIMA (5) kumpulan manusia yang mudah mendapat penyakit bawaan makanan. Nyatakan EMPAT (4) darinya.)

People who takes certain medications and low in immune system, such as cancer or AIDS.
i.
ii.
iii.
iv.

(4 marks)

QUESTION 3 (15 MARKS)

Foodservice establishments should be a safe place to work in and any accident should be avoided.

(Industri pemakanan mestilah menjadi tempat yang selamat untuk bekerja dan sebarang kemalangan haruslah dielakkan.)

a. There are **SIXTEEN (16)** items in a complete First Aid Kit. List only **FIVE (5)**.

(Terdapat ENAM BELAS (16) barangan didalam peti pertolongan cemas yang lengkap. Nyatakan LIMA (5) sahaja.)

(5 Marks)

b. Describe in details how you handle the situation if an accident occurs to one of your friends in the kitchen.

(Jelaskan dengan terperinci bagaimanakah anda menghadapi situasi dan menyelesaikan masalah jika salah seorang kawan sekerja anda mendapat kemalangan di dapur)

(10 Marks)

QUESTION 4 (15 MARKS)

Environmental pollution is a term that refers to the different ways by which people pollute their surroundings.

(Pencemaran persekitaran bermaksud tingkah laku dan sikap manusia yang mencemarkan alam dan keadaan sekelilingnya dengan pelbagai cara.)

a. Pollutions can be divided into **SIX (6)** categories. Identify another **FIVE (5)**.

*(Pencemaran boleh dibahagikan kepada **ENAM (6)** kategori. Nyatakan **LIMA (5)** darinya.)*

Air pollution.
i.
ii.
iii.
iv.
v.

(5 Marks)

b. Explain in detail the **DEFINITION** of:

*(Nyatakan dengan lengkap **DEFINISI**!)*

i. Air pollution

(Pencemaran udara)

(3 Marks)

ii. Water pollution

(Pencemaran air)

(3 Marks)

c. Describe **TWO (2) METHOD** Search how we can minimize:

*(Setiap soalan yang dibawah ini, nyatakan **DUA (2)** cara untuk mengurangkan:)*

i. Air pollution.

(Pencemaran udara)

(2 Marks)

ii. Water pollution.

(Pencemaran air)

(2 Marks)

QUESTION 5 (10 MARKS)

It is important to understand that there is a different between having knowledge of safety and sanitation; and having the ability to train about safety and sanitation.

(Adalah penting untuk kita memahami perbezaan diantara mempunyai pengetahuan berkaitan keselamatan dan sanitasi; dan mempunyai keupayaan memberi latihan berkaitan keselamatan dan sanitasi.)

a. Identify **FIVE (5) BENEFITS** of training to the Foodservice employees.

*(Nyatakan **LIMA (5) KEBAIKAN** memberi latihan kepada pekerja dibidang industri pemakanan.)*

(5 marks)

b. Explain **FIVE (5) BARRIERS** of training to the Foodservice employees.

*(Nyatakan **LIMA (5) HALANGAN** di dalam memberi latihan kepada pekerja dibidang industri pemakanan.)*

(5 Marks)

END OF QUESTION PAPER



