



**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

COURSE NAME : FOOD SAFETY
COURSE CODE : DCA1043
EXAMINATION : JUNE 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:
 - a. The Question Paper
 - b. An Objective Answer Paper
 - c. An Answering Booklet

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

*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 contaminations 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 happened, they are difficult to break". This role refers to personal _____
 - A habit.
 - B attire.
 - C cleanliness.
 - D appearance.

4. It is caused by salmonella a bacterium that is frequently found in poultry and eggs. This disease is called ____
 - A Salmonella.
 - B Salmonidae.
 - C Salmonellosis.
 - D Salmodialysis.

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
 - C sometimes
 - D frequently
7. Cleaning and _____are important activities 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 occur is to _____
- A stay calm.
 - B stay panic.
 - C kneel and ask "Are You OK?".
 - D administer first aid according to the type of injury.

10. Using ventilation hoods, chimneys and exhaust fans in all kitchen 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 _____ filling.
- A land
 - B water
 - C chemical
 - D secondary
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 drainpipes.

15. Wastes from sinks and drains from 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 are suitable to store 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 Analyse Centre Contradiction Point.
19. In foodservice 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)** question

Answer ALL questions in Answering Booklet.

onset time	pesticides	cleaning	scissors	cockroaches
pests control	viruses	environmental pollution	biodegradable waste	garbage or swill
teeth and mouth	disposable gloves	microbiological spoilage	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, yeasts and parasites.
3. "It should be brushed regularly and thoroughly cleaned with a good toothbrush and should be done twice daily". The statement refers to _____.
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 gain 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 equipment that is used to fight 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 organism 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 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 a 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 contains of **TWELVE (12)** questions.

Answer ALL questions In Answering Booklet.

QUESTION 1

Cross contamination can lead to foodborne illness.

a. What is foodborne illness?

(1 mark)

b. Explain **three (3)** causes why most cases of foodborne illness happens in retail food establishment.

(3 marks)

QUESTION 2

a. Explain **two (2)** reasons why personal appearance is important for kitchen employees.

(2 marks)

b. Identify **two (2)** bad habits in the kitchen.

(2 marks)

QUESTION 3

List **three (3)** groups of humans that can easily get "onset time".

(3 marks)

QUESTION 4

Identify **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

Explain **four (4)** steps that must be done if an accident occurs in the kitchen.

(4 marks)

QUESTION 7

Name **two (2)** types of environmental pollution and **two (2)** ways on how to control them.

(4 marks)

QUESTION 8

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

(3 marks)

QUESTION 9

Identify **three (3)** groups of wastes 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 details.

(1 mark)

b. Select **two (2)** examples of potential hazardous food in 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 employee. Identify **three (3)** benefits of training your employees.

(3 marks)

[40 MARKS]

PART D

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

Answer ALL questions in Answering Booklet.

QUESTION 1

Foodborne illness is caused by consuming contaminated foods and beverages. Many different causes can contaminate our foods, so there are many different types of foodborne illness.

Interpret **five (5)** causes of foodborne illness and give an explanation to support your answer.

(10 marks)

QUESTION 2

Bacteria are one of the most dangerous biological foodborne hazards for any food establishment. Bacteria are reported in more cases of food poisoning than any hazards.

Apply **five (5)** conditions for bacterial growth and give an example to support your answer.

(10 marks)

[20 MARKS]

END OF QUESTION PAPER

