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FINAL EXAMINATION**

COURSE NAME	:	FOOD HYGIENE AND SANITATION
COURSE CODE	:	DCA1053
EXAMINATION	:	OCTOBER 2018
DURATION	:	3 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **FOUR (4)** :
 - 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 **11** printed pages including front page*

PART A (Total: 20 marks)**MULTIPLE CHOICE QUESTIONS****INSTRUCTION: Answer ALL Questions****Please use the OMR sheet provided**

1. It derives from *Latin* word, meaning "sound and healthy" or "clean and whole".

A Sanctity
B Satiation
C Sanctuary
D Sanitation

2. An operation that stores, prepares packages, serves or provide food for human consumptions is called _____.

A Food spoilage
B Food offerings
C Food poisoning
D Food establishment

3. This biological being lives in or on the human beings and it can cause foodborne illness.

A Antibody
B Antiseptic
C Microchips
D Microorganisms

4. A _____ food handler could be responsible for the spread of the epidemic.

A neat
B clean
C sanitary
D careless

5. A common type of disease in foodborne infection is _____.
- A Salutation
 - B Salmonella
 - C Salamander
 - D Salmonellosis
6. This group of bacteria do not form spores.
- A Sporeforming bacteria
 - B Sporeforming parasites
 - C Non sporeforming bacteria
 - D Non sporeforming parasites
7. Hand sanitizing lotion _____ be used as a replacement for handwashing.
- A could
 - B sometimes
 - C must never
 - D must always
8. Disposable glove must be _____; that is, not allowing anything to penetrate to the glove.
- A torn
 - B porous
 - C ripped
 - D impermeable
9. The best sanitizing method used for dishes and utensils is _____.
- A Heat sanitizing
 - B Water sanitizing
 - C Chemical sanitizing
 - D Detergent sanitizing

10. Thoroughly after cleaning dishes, use portable water to remove the cleaning solution.
This method is called _____.
- A Rinsing
 - B Cleaning
 - C Brushing
 - D Swabbing
11. The first thing to do if accident happens is _____.
- A stay panic
 - B stay calm
 - C examine the injury
 - D record the victim's name
12. It is a common problem that always happened in the food establishment's kitchen.
- A Fire
 - B Flood
 - C Drown
 - D Earthquake
13. The method to control solid waste pollution is called _____.
- A Landscape
 - B Landgrave
 - C Landslide
 - D Land filling
14. It is a chemical used to control or eliminate pests.
- A Sanitize
 - B Pollution
 - C Pesticides
 - D Pesticides residues

15. All food establishments must have this program to control insects and rodents.
- A Pest control program
 - B Family control program
 - C Human control program
 - D Animal control program
16. One of these steps is NOT in the five steps program in National Pest Management Association.
- A Inspection
 - B Notification
 - C Identification
 - D Evaluation of effectiveness
17. If wastes is allowed to accumulate, it is dangerous to health because _____.
- A wastes can heal disease in humans.
 - B it did not pollute water supply and air.
 - C wastes can accumulate and give fresh air.
 - D piled up wastes favors the breeding of pests.
18. This method of stock rotation helps to ensure that older foods are used first.
- A LIFO
 - B LOFI
 - C FILO
 - D FIFO
19. The basic structure of HACCP system consists of _____.
- A one principle
 - B eight principles
 - C seven principles
 - D thirteen principles

20. The benefit of training the employees is to _____.

- A increase the cost of managing
- B increase the employee turnover
- C improve the customer's satisfaction
- D decrease the customer's satisfaction

[20 MARKS]

PART B (Total : 20 marks)**FILL IN BLANKS****INSTRUCTION: Choose the correct answer****Please use the answer booklet provided**

Kitchen uniform	Virus	Man	Disposable glove	Sporeforming bacteria
Cleaning	Foodborne illness	Sanitizing	Good habit	Accident
Wash hands	Environmental pollution	Portable fire extinguisher	Air pollution	Pests
Garbage or swill	Integrated Pest Management	Hazard analysis	Freezer	Safety
Breathing	Non porous uniform	Water extinguisher	Chiller	Pets

1. It is the sickness that some people experience when they eat contaminated food.
2. The primary source of routes of contamination is a _____.
3. All employees who work in the kitchen must wear clean _____. It should be made from a durable, light, absorbent material and easy to wash.
4. It plays an important roles in maintaing good health. Once form, they are difficult to break.
5. This type of bacteria are capable of forming spores.
6. This microbe is much smaller than bacteria, and they require a living host in which to grow and reproduce.
7. It protects food from human hands.
8. We must always _____ after touching animals or after taking the rubbish out.
9. It is the act of physical removal of soil and food residues from surfaces of equipment and utensils.

10. It is the treatment of the surface of equipment and utensils that has been previously cleaned to reduce the number of disease causing microorganisms.
11. It means an unintended event which results in injury, loss or damage. It may or may not result from human error.
12. This equipment must be operable, easy to find and used according to type of fire.
13. It is a term that refers to the different ways by which people pollute their surroundings.
14. This pollution is caused by respiration, combustion, micro-organisms and fumes from food being cooked.
15. It is a system that uses a combination of sanitation, mechanical and chemical procedures to control pests.
16. These animals are attracted to food establishments by food, water and good odors they find there.
17. It refers to the waste that result from the preparation, cooking and consumption of food.
18. This equipment is designed to keep foods solidly frozen.
19. The first structure or step in HACCP system is _____.
20. An employee trained on _____ procedure will have the skills to handle minor emergencies or fire more effectively.

[20 MARKS]

PART C [Total: 40 marks]**SHORT ANSWER**

INSTRUCTION: This section consists of TWELVE (12) questions. Answer ALL questions.

Please use the answer booklet provided

QUESTION 1

a. Complete the table below with another **THREE (3)** types of food spoilage.

Microbiological
i.
ii.
iii.

[3 MARKS]

b. List **TWO (2)** examples of microbiological beings that can lead to food spoilage.

[2 MARKS]

QUESTION 2

Identify **FIVE (5)** sanitary practices that we must do to keep us clean and healthy all day.

[5 MARKS]

QUESTION 3

From the table given, Identify another **THREE (3)** causes of Foodborne illness.

Foodborne illness caused by Bacteria.
Foodborne illness caused by Viruses.
i.
ii.
iii.

[3 MARKS]

QUESTION 4

List **THREE (3)** situations when we must always wash hands.

[3 MARKS]

QUESTION 5

Give **THREE (3)** types of soil to be removed while cleaning.

[3 MARKS]

QUESTION 6

Complete the table below with the correct symptoms.

Degree of burning	Symptoms
First degree burn	i.
Second degree burn	ii.
Third degree burn	iii.

[3 MARKS]

QUESTION 7

Environmental pollution can be divided into six types. List only **THREE (3)**.

[3 MARKS]

QUESTION 8

Named **THREE (3)** types of pests that is dangerous to us.

[3 MARKS]

QUESTION 9

Wastes arising from food industries are classified into **THREE (3)** groups. Named them all.

[3 MARKS]

QUESTION 10

List **THREE (3)** types of food storage in food industries.

[3 MARKS]

QUESTION 11

List **THREE (3)** types of potential hazardous foods in HACCP system.

[3 MARKS]

QUESTION 12

Proper training can ensure the knowledge and safety to the employees and the establishment itself. List **THREE (3)** benefits of training.

[3 MARKS]

PART D [Total: 20 marks]

INSTRUCTION: This section consists of **TWO (2)** questions. Answer **ALL** questions.

Please use the answer booklet provided

QUESTION 1

Draw a complete diagram of Routes of Contamination (The Chain of Transmission), which includes the primary source and the secondary sources of contamination.

[10 MARKS]

QUESTION 2

With more people eating away from home, foodborne illness is becoming more frequent.

a. Define the meaning of "Foodborne Illness".

[2 MARKS]

b. List **EIGHT (8)** symptoms of Foodborne Illness.

[8 MARKS]

END OF QUESTION PAPER