



KOLEJ YAYASAN PELAJARAN JOHOR

FINAL EXAMINATION

COURSE NAME : FOOD HYGIENE AND SANITATION

COURSE CODE : DCA 1053

EXAMINATION : OCTOBER 2017

DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This question paper consists of **FOUR (4) Parts**:
 - Part A (20 Marks)
 - Part B (20 Marks)
 - Part C (40 Marks)
 - Part D (20 Marks)

2. Candidates is not allowed to bring any material into the examination room **EXCEPT** with the permission from the invigilator.

3. Please check to make sure that this examination pack consists of:
 - i. Question Paper
 - ii. Answer Booklet
 - iii. OMR Form

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

*This examination paper consist of **17** printed pages including front page*

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

1. The greatest food safety challenges in food industries and establishments are:

(Cabaran atau penghalang utama di industri dan premis makanan adalah:)

- A. Bacteria and parasites
- B. Bacteria and viruses
- C. Bacteria and chemical
- D. Bacteria and physical hazards.

2. One of this statement is NOT the cause of food spoilage.

(Salah satu kenyataan ini BUKAN nya penyebab kerosakan makanan.)

- A. Microbiological
- B. Biochemical
- C. Physical
- D. Flavoring

3. This part of the body should be trimmed and kept clean.

(Bahagian dari tubuh ini hendaklah dipotong dan selalu dibersihkan)

- A. Hands
- B. Mouth
- C. Fingernails
- D. Jewellery

4. One of these examples is NOT the man-made chemicals.
(Salah satu contoh diberi BUKANNya kemikal buatan manusia.)
- A. Heavy metals
 - B. Allergens
 - C. Cleaning solutions
 - D. Food additives
5. Bacteria needs six conditions to multiply. These conditions can be remembered by using the acronym:
(Bakteria memerlukan enam keadaan untuk membiak. Keadaan ini boleh diingati dengan menggunakan singkatan perkataan.)
- A. FATTOM
 - B. FATOM
 - C. PHANTOM
 - D. PHYTON
6. Always _____ disposable gloves after using it.
(Sentiasalah _____ sarung tangan pakai buang setelah digunakan.)
- A. Keep
 - B. Wash
 - C. Rinse
 - D. Throw away.
7. The statement given is correct EXCEPT:
(Kenyataan yang diberi adalah benar KECUALI:)
- A. Heat sanitizing leaves no residue compared to chemical sanitizing.
 - B. Heat sanitizing is no corrosive to metal surfaces compared to chemical sanitizing.
 - C. Heat sanitizing can soften hands compared to chemical sanitizing.
 - D. Heat sanitizing can penetrate small cracks and crevices compared to chemical sanitizing.

8. "Record the victim's name" is the _____ we should do if accidents occurs in food industries.

("Catit dan rekodkan nama mangsa" merupakan _____ yang mesti kita lakukan apabila kemalangan berlaku di industri pemakanan.)

- A. First step
- B. Second step
- C. Third step
- D. Fourth step

9. It is caused by carelessness when using knives, slicers and choppers.

(Ia disebabkan oleh kecuaiian apabila menggunakan pisau, pemotong dan mesin penghiris.)

- A. Cuts
- B. Burn
- C. Poisoning
- D. Falls

10. It is a chemical used to control or eliminate pests such as insects, rodents and bacteria.

(Ia merupakan kemikal yang digunakan untuk mengawal dan menghapuskan haiwan perosak seperti serangga, tikus dan bakteria.)

- A. Pollutions
- B. Sanitizers
- C. Pesticides
- D. Chlorine compounds

11. It is the most visible pollutions which litter roadsides and surroundings and are seen floating in rivers.

(Pencemaran ini merupakan pencemaran yang paling jelas dan ketara, yang banyak mengotorkan jalan dan persekitaran, serta selalu dilihat terapung di sungai.)

- A. Wastage
- B. Liquid waste
- C. Solid waste
- D. Sanitizers

12. The National Pest Management consists of:

(Pengurusan Kawalan Haiwan Perosak Kebangsaan mengandungi:)

- A. Two step program
- B. Three step program
- C. Four step program
- D. Five step program

13. These pests are capable of carrying disease organism on their body.

(Haiwan perosak ini boleh membawa organisma pembawa penyakit pada badannya.)

- A. Cockroaches and poultry
- B. Cockroaches and flies
- C. Flies and poultry
- D. Flies and pets

14. One of these waste CANNOT be recycled.

(Salah satu sisa ini TIDAK BOLEH dikitar semula.)

- A. Bottles
- B. Garbage
- C. Tins
- D. Polythene bag

15. Wastes from cans, bottles and cardboard cartons is in the group of _____

(Bahan buangan dari tin, botol dan kertas kadbod merupakan kumpulan sisa _____)

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

16. This storage is used to hold potentially hazardous and perishable foods for short periods of time, usually a few days.

(Penyimpanan jenis ini digunakan untuk menyimpan makanan yang mudah rusak dan reput dalam masa yang singkat, selalunya hanya boleh disimpan dalam beberapa hari sahaja.)

- A. Freezer storage
- B. Dry storage
- C. Refrigerated storage
- D. Warm storage

17. FIFO method helps to ensure:

(Kedah FIFO membantu memastikan:)

- A. Expired foods are used first.
- B. Moist foods are used first.
- C. Dry foods are used first.
- D. Older foods are used first.

18. The FIRST principles in HACCP system is:

(Prinsip PERTAMA HACCP adalah:)

- A. Identify the critical control point
- B. Establish procedures to monitor critical control points
- C. Establish the effective record keeping for HACCP system.
- D. Hazard analysis

19. Studies have shown that the number of accidents _____ with experience and good training.

(Kajian menunjukkan bilangan kemalangan _____ jika dilakukan latihan dan kemahiran yang baik.)

- A. Increases
- B. Expands
- C. Decreases
- D. Develops

20. When conducting the training, be sure to follow all the statement given EXCEPT:

(Apabila melakukan latihan ditempat kerja, pastikan perkara-perkara ini dilakukan KECUALI:.)

- A. Make it serious
- B. Keep it simple
- C. Make it fun
- D. Involve the audience

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

Food establishments	Physical hazards	Sanitizing	Scissors	Solid waste
Noise pollution	Sanitation	Rodents	Sick	Liquid waste
Barriers to training	Chemical poisoning	Environmental pollution	Integrated Pest Management (IPM)	Hand sanitizing lotions
Dry storage	HACCP	Bacteria	Visual aids	Purchasing
Paring knife	Swill	Bad storage	Freezer	Termites

1. This word comes from the Latin word "sanus" meaning sound and healthy or clean and whole.

(Perkataan ini diambil dari bahasa Latin, iaitu "sanus", bermaksud sihat keseluruhannya atau bersih keseluruhannya.)

2. It means an operation that provide food for human consumption.

(Ia bermaksud operasi dimana makanan dan pemakanan disediakan dan dijual untuk manusia.)

3. This kind of worker is not only a source of infection, but, being unwell, is likely to take less care in handling food.

(Pekerja seperti ini bukan sahaja menjadi punca jangkitan kepada orang lain, malahan pekerja ini tidak boleh fokus apabila melakukan tugasannya.)

4. This living thing needs a mildly acid environment to multiply.

(Hidupan ini memerlukan persekitaran asid yang rendah untuk membiak.)

5. Foreign objects in food can cause _____ hazard.

(Benda asing didalam makanan boleh menyebabkan _____ hazard.)

6. This lotion must never be used as a replacement for handwashing.

(Losyen jenis ini jangan sesekali digunakan sebagai pengganti utama basuhan tangan dengan air dan sabun.)

7. It is the treatment of the surface that has been previously cleaned to reduce the number of disease-causing microorganisms to save levels.

(Ia merupakan satu kaedah iaitu merendam atau membersihkan permukaan peralatan dan pinggan mangkuk yang telahpun dicuci terlebih dahulu, bertujuan untuk mengurangkan mikrob pembawa penyakit ditahap yang lebih selamat.)

8. This can occur when food contaminated by chemical substances is eaten.

(Perkara ini boleh berlaku apabila makanan yang tercemar dengan bahan kemikal itu dimakan oleh manusia.)

9. One of the items in the first aid kit is:

(Salah satu peralatan didalam peti pertolongan cemas adalah:)

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

(Ia merujuk kepada bagaimanakah manusia itu mencemarkan keadaan disekelilingnya dengan pelbagai cara dan kaedah.)

11. Using the absorbing material like acoustical tiles and carpets can reduce this pollution.

(Penggunaan bahan-bahan penyerap seperti jubin dan permaidani boleh mengurangkan pencemaran jenis ini.)

12. This type of pest is easy to adapt human environment and can tolerate a wide range of conditions.

(Haiwan perosak jenis ini boleh menyesuaikan diri dengan persekitaran dan kehidupan manusia, malahan lasak menghadapi dalam apa jua keadaan.)

13. It is the system that uses a combination of sanitation, mechanical and chemical procedures to control pests.

(Ia merupakan satu sistem yang menggabungkan prosedur sanitasi, mekanikal dan kemikal, bertujuan untuk mengawal haiwan perosak.)

14. This wastes includes wastes from sinks and drains from the kitchen.

(Jenis sisa ini termasuklah sisa buangan dari sinki dan longkang serta parit dari dapur.)

15. Garbage or swill is the example of:

(Sampah seperti sisa makanan dan sampah mudah reput adalah contoh sampah.)

16. It is an activity concerned with the right product, the right amount, at the right time and the right price.

(Ia merupakan aktiviti yang berkaitan dengan pembelian barangan yang betul, jumlah barangan yang betul, pada waktu yang betul dan harga barangan yang betul.)

17. This type of storage is suitable to keep foods in cans, bottles, jars and bags.

(Penyimpanan jenis ini sesuai untuk makanan didalam tin, botol, balang dan beg.)

18. This system helps food managers identify and control potential problems before they happen.

(Sistem ini membantu pengurus makanan mengenalpasti dan mengawal sesuatu masalah sebelum ianya berlaku.)

19. Lack of communication between the employer and the employee can lead to:

(Kurang komunikasi diantara majikan dan pekerja boleh membawa kepada:)

20. When conducting the training for employees, always use:

(Apabila membuat latihan kepada para pekerja, sentiasalah menggunakan:)

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

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

Please use the answer booklet provided

QUESTION 1

- a. The routes of contamination can be divided into "primary source" and "secondary source". List **THREE (3)** examples of "primary source" that you know.

*(Aliran pencemaran terbahagi kepada "sumber utama" dan "sumber kedua". Senaraikan **TIGA (3)** contoh "sumber utama" yang anda tahu.)*

[3 marks]

QUESTION 2

- a. Identify **THREE (3)** examples of good habits.

*(Nyatakan **TIGA (3)** contoh tabiat yang baik.)*

[3 marks]

- b. Named **TWO (2)** examples of bad habits.

*(Nyatakan **DUA (2)** contoh tabiat yang buruk.)*

[2 marks]

QUESTION 3

- a. Give **TWO (2)** examples of foods that can cause allergic to humans.

*(Berikan **DUA (2)** contoh makanan yang boleh memberi alahan kepada manusia.)*

[2 marks]

QUESTION 4

a. Define "PERSONAL HABITS".

(Nyatakan maksud "TABIAT PERIBADI".)

[2 marks]

b. Explain in details what you should do if one of the food employees have symptoms such as fever or vomiting.

(Jelaskan dengan lengkap , apakah yang perlu anda lakukan jika salah seorang pekerja dibidang makanan menghadapi demam dan muntah-muntah .)

[3 marks]

QUESTION 5

a. Complete the diagram with the advantages and the disadvantages of chemical given.

(Lengkapkan diagram ini dengan kebaikan dan keburukan bahan kemikal tersebut.)

Sanitizer	Advantages	Disadvantages
Chlorine compounds	i. _____ ii. _____	iii. _____

[3 marks]

b. There are **TWO (2)** types of sanitizers. Named them.

(Terdapat DUA (2) kategori pembasmi kuman. Namakannya.)

[2 marks]

QUESTION 6

Identify **THREE (3)** common types of injuries happened in food industries and establishments.

(Nyatakan TIGA (3) jenis kecederaan yang biasa berlaku di industri dan premis makanan .)

[3 marks]

QUESTION 7

Identify **THREE (3)** examples of pollutions that happened around us today.

(Jelaskan TIGA (3) contoh pencemaran yang biasa berlaku di persekitaran kita hari ini.)

[3 marks]

QUESTION 8

a. List **TWO (2)** examples of pests that can be dangerous to humans.

(Senaraikan DUA (2) contoh haiwan perosak yang boleh membahayakan manusia.)

[2 marks]

b. Give **ONE (1)** effective way how to control rodents in details.

(Berikan SATU (1) kaedah yang berkesan dan lengkap bagaimanakah cara mengawal pembiakan tikus.)

[2 marks]

QUESTION 9

Describe **THREE (3)** problems that occurs if wastes is allowed to accumulate.

(Nyatakan TIGA (3) masalah yang akan berlaku jika sampah dibiarkan bertimbun.)

[3 marks]

QUESTION 10

Identify **THREE (3)** causes that can happened if the receiving procedures is not done properly.

(Kenalpastikan TIGA (3) keadaan yang akan berlaku jika prosedur penerimaan tidak dijalankan dengan sempurna.)

[3 marks]

QUESTION 11

Complete the diagram given with **TWO (2)** types of potential hazardous foods in HACCP system.

(Lengkapkan diagram yang diberikan ini dengan DUA (2) jenis makanan yang mudah tercemar didalam sistem HACCP.)

Cooked foods such as beans, pastas, rice and potatoes.
Poultry, eggs.
i.
ii.

[2 marks]

QUESTION 12

Some problems may occur when the employees is being trained. Identify **TWO (2) BARRIERS** of training your employee.

*(Sesetengah masalah atau halangan boleh berlaku semasa pekerja sedang diberikan latihan ditempat kerja. Kenalpastikan **DUA (2)** bentuk halangan atau masalah yang boleh berlaku itu.)*

[2 marks]

PART D [Total: 20 marks]

INSTRUCTION: Answer ALL questions. This section consists of FOUR (4) questions.

Please use the answer booklet provided

QUESTION 1

Temperature abuse can lead to foodborne illness.

("Suhu berbahaya" boleh membawa kepada penyakit bawaan makanan.)

a. Define the meaning of "temperature abuse".

(Nyatakan maksud "suhu berbahaya".)

[2 marks]

b. Identified a few types of food that is easily contaminated by "temperature abuse".

(Berikan beberapa contoh makanan yang senang dicemari oleh "suhu berbahaya" ini.)

[2 marks]

c. Describe the temperatures that can lead to "temperature abuse".

(Nyatakan berapakah suhu yang boleh membawa kepada "suhu berbahaya" ini.)

[1 mark]

QUESTION 2

Give **FIVE (5)** examples of organisms that can cause "Microbiological Spoilage".

(Berikan LIMA (5) contoh organisma yang boleh membawa kepada "Kerosakan Mikrobiologikal" ini.)

[5 marks]

QUESTION 3

List **FIVE (5)** symptoms of foodborne illness.

(Senaraikan LIMA (5) simptom atau tanda-tanda penyakit bawaan makanan.)

[5 marks]

QUESTION 4

Identify **FIVE (5)** groups of humans that can easily get the "Onset Time".

*(Kenalpastikan **LIMA (5)** kumpulan manusia yang mudah dan cepat terkena "Onset Time".)*

[5 marks]

END OF QUESTION PAPER

