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ONLINE FINAL EXAMINATION**

COURSE NAME : FOOD HYGIENE AND SANITATION
COURSE CODE : DCA1053
EXAMINATION : DECEMBER 2021
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **THREE (3)** parts :
 - PART A (20 Marks)
 - PART B (40 Marks)
 - PART C (40 Marks)
2. Please refer to the detailed instructions in this question paper.
3. Answer ALL questions in the answer sheet which is A4 size paper (or other paper with the consent of the relevant lecturer)
4. Write your details as follows in the upper left corner for each answer sheet:
 - i. Student Full Name
 - ii. Identification Card (I/C) No.
 - iii. Class Section
 - iv. Course Code
 - v. Course Name
 - vi. Lecturer Name
5. Each answer sheet must have a page number written at the bottom right corner.
6. Answers should be **neat and clear in handwritten form**.

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

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

Answer ALL in the Answer Sheet.

1. Which of the followings are included in the measure of 'sanus'?
 - i. Price
 - ii. Surface
 - iii. Customer
 - iv. Equipment

A i, ii
B i, iii
C ii, iv
D i, ii, iii

2. Food that has been spoiled by molds are categorized by _____ spoilage.

A physical
B chemical
C biochemical
D microbiological

3. Which of the following is a good personal hygiene practice for food handlers?

A**B****C****D**

4. Which of poor personal hygiene practices that happens in **Figure 1**?



Figure 1

- A The staff forgot to wash her apron.
 - B The staff did not take off her ring while cooking.
 - C The staff have not clean the table for the customers.
 - D The staff uses nail polishes while serving food to customers.
5. What are the common symptoms of food allergies?
- i. Cramps
 - ii. Diarrhea
 - iii. Vomiting
 - iv. Confusion
- A i, ii
 - B i, iii
 - C ii, iv
 - D i, ii, iii
6. Which one is the common bacteria that found in poultry and eggs?
- A E.Coli
 - B Salmonella spp.
 - C Clostridium spp.
 - D Staphylococcus au.

7. What is the main purpose of wearing protective clothing?
- A To generate maximum profit.
 - B To ensure the equipment is well maintained.
 - C To ensure the working area is in a good condition.
 - D To protect the worker from external heat and vapour.
8. In what condition allows sanitizer to work at its best?
- A Dirty hands.
 - B Oily working table.
 - C Dry and clean hands.
 - D On ready-to-eat food.
9. What is the first step in effective cleaning?
- A Rinse soil with hot water.
 - B Dispersed soil in wash water.
 - C Rinse off detergent with hot water.
 - D Spray detergent or cleaner at the soil.
10. What are the best water temperature for the process in the SINK 3 shown in Figure 2?



Figure 2

- A 10°C
- B 30°C
- C 60°C
- D 90°C

11. In Hazard Analysis Critical Control Points (HACCP), which food are potential hazardous food?

- i. Eggs
- ii. Fruits
- iii. Poultry
- iv. Vegetables

- A i, ii
- B i, iii
- C ii, iv
- D i, ii, iii

12. Among of these, which one do **NOT** belongs in First Aid Kit?

- A Gauze.
- B Aspirin.
- C Cellotape.
- D Antiseptic.

13. Which of the followings is the cause of soil pollution?

- A Oil.
- B Dust.
- C Pesticides.
- D Combustion.

14. These are pests in kitchen, **EXCEPT**

- A ants.
- B cats.
- C flies.
- D rodents.

15. Which is the first step in Integrated Pest Management (IPM)?

- A Disposal.
- B Inspection.
- C Sanitation.
- D Identification.

16. Installing **X** underneath sink as in **Figure 3** helps to minimize _____ pollution.



Figure 3

- A air
- B soil
- C water
- D solid waste

17. **Figure 4** shows one of the measures to control _____ pollution.



Figure 4

- A air
- B soil
- C water
- D solid waste

18. Which one is the correct method of stock rotation in storage?

- A First out, first in.
- B First in, first out.
- C First in, last item.
- D First item, first in.

19. Which one of these would be a critical limit in HACCP?

- A Washing vegetables before using them.
- B The temperature food is kept at in a refrigerator.
- C Checking the use by date on canned ingredients.
- D Cooking chicken to reach a temperature of 74°C for 15 seconds.

20. Which of the following is the benefit of training?

- A Lack of training skill.
- B Lack of communication.
- C Increase employee turnover.
- D Improve customer satisfaction.

[20 MARKS]

PART B

This part contains **FIVE (5)** questions.

Answer ALL questions in the Answer Sheet.

QUESTION 1

a. Identify **five (5)** types of common injuries in food establishment.

(5 marks)

b. Discuss the correct procedures if accident happens in food establishment.

(5 marks)

QUESTION 2

a. Describe **two (2)** types of environmental pollution.

(5 marks)

b. State **five (5)** examples of modernization in food industry that can cause environmental pollution.

(5 marks)

QUESTION 3

a. Identify the **five (5)** steps pest control program which is recommended by National Pest Management Association (NPMA).

(5 marks)

b. Describe **two (2)** types of common pest in food establishment and how to control them.

(5 marks)

QUESTION 4

Describe the situation if wastes are allowed to accumulate in food establishment.

(5 marks)

QUESTION 5

Give example of illustration for the arrangement of food in the chiller and freezer for the item listed below. Your illustration should have two compartments of the refrigerator, and label the food stored based on its suitable part in the refrigerator.

- Apple
- Butter
- Nugget
- Spinach
- Frozen chicken

(5 marks)

[40 MARKS]

PART C

This part contains **FOUR (4)** questions.

Answer ALL questions in Answer Sheet.

QUESTION 1

Foodborne illness is the sickness that some people experience when they eat spoiled food. A foodborne disease outbreak will have a negative impact on owners, managers, and employees of the food establishments if they did not practice food safety in food preparation.

a) What is food spoilage?

(2 marks)

b) Discuss **four (4)** types of food contamination that can cause foodborne illness.

(8 marks)

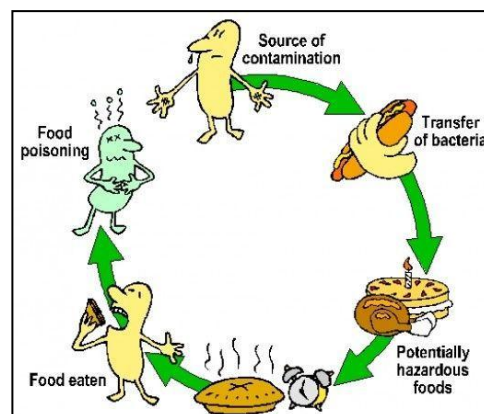
QUESTION 2

Figure 5

Figure 5 above shows how a person can experience food poisoning through a transfer of bacteria to the food to be consumed. However, for the food to be contaminated by bacteria, there are conditions that must be suitable for bacterial growth.

Describe **five (5)** conditions that suitable for the growth of bacteria on food surface.

(10 marks)

QUESTION 3

Handwashing is scientifically proven to minimize cross contamination. However, it is very important to sanitize your hands as complement to handwashing to ensure it is free from harmful germs before working in food establishments. Nonetheless, one can never substitute handwashing with sanitizing.

Classify the best time for food handlers should wash their hands.

(10 marks)

QUESTION 4

Cleaning is a process of removal of soil and food residue in surfaces. In food establishments, cleaning of dishes can be done in manual and mechanical dishwashing.

Describe a correct three-compartment manual dishwashing practices.

(10 marks)

[40 MARKS]

END OF QUESTION PAPER