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FINAL EXAMINATION

COURSE NAME : FOOD HYGIENE AND SANITATION
COURSE CODE : DCA 1053
EXAMINATION : APRIL 2018
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **THREE (3)** :
 - PART A (30 Marks)
 - PART B (40 Marks)
 - PART C (30 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 12 printed pages including front page

PART A

This part contains of THIRTY (30) questions.

Answer ALL in Objective Answer Paper.

1. The word SANITATION derived from the _____ word meaning "sanus".
 - A. Latin
 - B. Greek
 - C. French
 - D. English

2. What is the foodborne illness causes by food in food establishment?
 - A. Serve the food with proper attire
 - B. Exposed to unsafe temperatures
 - C. Cook food with the right method of cooking
 - D. Handled by food workers who practice good personal hygiene

3. What is definition of cross contamination?
 - A. The infected of food workers who practice poor personal hygiene
 - B. The transfer of one harmful microorganism, from one item to other item
 - C. The knowledge of acceptance and effective application of sanitary measures
 - D. The presence of substances or conditions in the food that can be harmful to humans

4. What should workers do after use disposal gloves?
 - A. Keep
 - B. Wash
 - C. Rinse
 - D. Throw away

5. Which of the following is classification of foodborne illness?
- A. Foodborne infection
 - B. Foodborne hydration
 - C. Foodborne medication
 - D. Toxic mediated intoxication
6. When the food handlers should wash their hand?
- A. After sneezing
 - B. Before smoking
 - C. After wearing jewellery
 - D. Before wearing clothes
7. What is heat sanitizing?
- A. Heat sanitizing leaves residue compared to chemical sanitizing.
 - B. Heat sanitizing can harden hands compared to chemical sanitizing.
 - C. Heat sanitizing is corrosive to metal surfaces compared to chemical sanitizing.
 - D. Heat sanitizing can penetrate small cracks and crevices compared to chemical sanitizing.
8. What is the first step to do if an accident occurs?
- A. Stay calm
 - B. Call an ambulance
 - C. Examine the injury
 - D. Record the victim's name
9. "Record the victim's name" is should in:
- A. First step
 - B. Third step
 - C. Fourth step
 - D. Second step

10. What happen if the workers careless when using knives, slicers and choppers?
- A. Cuts
 - B. Burn
 - C. Falls
 - D. Poison
11. It is a chemical used to control or eliminate pests such as insects, rodents and bacteria.
- A. Pollutions
 - B. Sanitizers
 - C. Pesticides
 - D. Chlorine compounds
12. What is the most visible pollutions which litter roadsides and surroundings and are seen floating in rivers?
- A. Wastage
 - B. Sanitizers
 - C. Solid waste
 - D. Liquid waste
13. This pollution can cause various disease of the respiratory tract to human being.
- A. Air pollution
 - B. Noise pollution
 - C. Water pollution
 - D. Solid waste pollution
14. Cockroaches and _____ are capable of carrying disease orgasm on their body.
- A. Bee
 - B. Flies
 - C. Butterfly
 - D. Scorpion

15. There are step program for Integrated Pest Management (IPM) except.
- A. Inspection
 - B. Identification
 - C. Innovation
 - D. Application pest management procedures
16. Wastes from sinks and drains are the example of:
- A. Refuse
 - B. Solid waste
 - C. Gaseous waste
 - D. Liquid wastes and sewage
17. This method helps to ensure that older foods are used first.
- A. LIFO
 - B. FIFO
 - C. MILF
 - D. FILO
18. This storage is used to hold potentially hazardous and perishable foods for short periods of time, usually a few days.
- A. Dry storage
 - B. Warm storage
 - C. Freezer storage
 - D. Refrigerated storage
19. The FIRST principles in HACCP system is:
- A. Hazard analysis
 - B. Identify the critical control point
 - C. Establish procedures to monitor critical control points
 - D. Establish the effective record keeping for HACCP system.

20. Studies have shown that the number of accidents _____ with experience and good training.
- A. Expand
 - B. Increase
 - C. Decrease
 - D. Develop
21. The greatest food safety challenges in food industries and establishments are:
- A. Bacteria and viruses
 - B. Bacteria and parasites
 - C. Bacteria and chemical
 - D. Bacteria and physical hazards
22. Workers must _____ daily as body odour is offensive and skin is the main breeding ground for bacteria.
- A. Bath
 - B. Hair
 - C. Teeth
 - D. Hands
23. It means the number of hours between times a person eats contaminated food and when they first show symptoms of the disease.
- A. Onset time
 - B. Offset time
 - C. Sickness time
 - D. Foodborne illness time
24. Which source of contamination can be harmful if they get into food?
- A. Fluid
 - B. Sweet
 - C. Syrup
 - D. Saliva

25. What are two (2) types of sanitizers most commonly used in food establishments?
- A. Hand and body sanitizers
 - B. Detergent and soil sanitizers
 - C. Heats and chemicals sanitizers
 - D. Foods and beverages sanitizers
26. What is the common types of injuries happened in food establishment?
- A. Sit
 - B. Fall
 - C. Run
 - D. Walk
27. What is an important natural resource that human beings depend on it directly or indirectly for their food?
- A. Air
 - B. Soil
 - C. Chemical
 - D. Pesticides
28. Which of the pest are capable of carrying disease organism on human body?
- A. Flies and pets
 - B. Flies and poultry
 - C. Cockroaches and flies
 - D. Cockroaches and poultry
29. One of this waste can be recycled.
- A. Meat
 - B. Metal
 - C. Mutton
 - D. Molasses

30. In foodservice industries, customer satisfaction is a must EXCEPT:

- A. Customers wants good services
- B. Customers wants us to pay for the food
- C. Customers want the food free from potential hazards.
- D. Customers wants food served at the right temperature

[30 MARKS]

PART B

This part contains TEN (10) questions.

INSTRUCTION: Answer ALL Questions.

Please use the answer booklet provided.

QUESTION 1

Identify THREE (3) types of food establishment in Malaysia.

[3 marks]

QUESTION 2

a. List THREE (3) examples of sanitary practices that we do every day.

[3 marks]

b. State TWO (2) types of uniform should workers wear while on duty.

[2 marks]

QUESTION 3

a. Define the foodborne illness.

[2 marks]

b. State TWO (2) classification of foodborne illness.

[2 marks]

QUESTION 4

a. Define the meaning of "Hand Sanitizing Lotion."

[2 marks]

b. Identify THREE (3) importance's of handwashing and good personal hygiene.

[3 marks]

QUESTION 5

a. Define CLEANING.

[2 marks]

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

[3 marks]

QUESTION 6

a. Explain the meaning of Integrated Pest Management or IPM.

[2 marks]

b. IPM recommends the five step program. Identify only **THREE (3)**.

[3 marks]

QUESTION 7

a. Wastes arising from catering establishments are classified into three groups. Give an example each of them.

[3 marks]

b. Complete the table with the correct type of wastes.

[2 marks]

Type of waste	Methods of disposal	precautions
	Exhaust fans and ventilator hoods	Exhaust fumes discharge into the air should not cause a nuisance; filter on hoods should be cleaned regularly.

QUESTION 8

a. Define the terms purchasing.

[2 marks]

b. Identify the **THREE (3)** most common types of food storage in food industries and premises.

[3 marks]

QUESTION 9

a. Define the meaning of HACCP.

[1 marks]

b. State **TWO (2)** approach of HACCP.

[2 marks]

QUESTION 10

a. Explain the **THREE (3)** steps only if an accident occur in the kitchen.

[3 marks]

b. i. define the air pollution.

[1 marks]

ii. Identify the measurement to minimize of air pollution.

[2 marks]

c. Explain **TWO (2)** barriers to training.

[4 marks]

[50 marks]

PART C

This section consists of **THREE (3)** questions.

INSTRUCTION: Answer **ALL** questions.

Please use the answer booklet provided.

QUESTION 1

a. Define Cross Contamination.

[2 marks]

b. Explain **FOUR (4)** methods to avoid cross contamination and give **TWO (2)** examples of Cross Contamination.

[8 marks]

QUESTION 2

a. Define foodborne illness and list **TWO (2)** general symptoms.

[4 marks]

b. Briefly explain **THREE (3)** classification of foodborne illness.

[6 marks]

[20 marks]

END OF QUESTIONS PAPER

