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CONFIDENTIAL

SHP/NOVEMBER2016/DCA 1053



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**KOLEJ YAYASAN PELAJARAN JOHOR  
FINAL EXAMINATION**

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**COURSE NAME : FOOD HYGIENE AND SANITATION**  
**COURSE CODE : DCA 1053**  
**EXAMINATION : NOVEMBER 2016**  
**DURATION : 3 HOURS**

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**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

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

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*This examination paper consists of **18** printed pages including front page*



## PART A

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

Answer ALL in Objective Answer Paper.

1. This type of bacteria is capable of performing spores.

*(Bakteria ini boleh membina spora.)*

- A. Sporeforming bacteria
- B. Non sporeforming bacteria
- C. Spoilage bacteria
- D. Non spoilage bacteria

2. One of these statement is NOT the cause of foodborne illness in food establishment.

*(Salah satu perkara ini BUKAN disebabkan oleh Penyakit Bawaan Makanan.)*

- A. The food is exposed to unsafe temperature.
- B. The food is handled by infected food workers who practice poor personal hygiene.
- C. The food is exposed to disease-causing agents such as bacteria and viruses.
- D. Raw food and ready to eat food are kept separately in a clean container.

3. This equipment is designed to clean and sanitize large quantities of equipment and utensils that will fit into the machine.

*(Peralatan ini direka untuk membasuh dan membasmi kumankan peralatan dan pinggan mangkuk yang banyak, dan muat apabila dimasukkan kedalam peralatan tersebut.)*

- A. Electrical machine
- B. Mechanical machine
- C. Washing machine
- D. Dishwashing machine

4. One of these equipment is NOT inside the first aid kit.  
(*Salah satu peralatan ini TIADA didalam peti pertolongan cemas.*)
- A. Tweezer
  - B. Blusher
  - C. Scissors
  - D. Adhesive tape
5. One of these animal are NOT pests.  
(*Salah satu haiwan ini BUKANLAH haiwan perosak.*)
- A. Mouse
  - B. Flies
  - C. Butterfly
  - D. Tick
6. One of the statement is NOT the cause of training barrier.  
(*Salah satu kenyataan dibawah ini BUKANlah menjadi penghalang kepada latihan yang baik.*)
- A. Perceived lack of time
  - B. Lack of training
  - C. Lower turnover
  - D. Lack of self discipline
7. The word SANITATION derived from one of this languages; meaning "sanus".  
(*Perkataan SANITASI diambil dari salah satu bahasa dibawah ini; yang bermaksud "sanus."*)
- A. French
  - B. Latin
  - C. English
  - D. Greek

8. Food in cans, jars, bags and bottles are suitable to store in:

*(Makanan didalam tin, balang, beg dan botol sesuai untuk disimpan didalam stor.)*

- A. Wet storage
- B. Dry storage
- C. Freezer
- D. Chiller

9. One of these insects are capable of carrying disease organism on their body.

*(Salah satu serangga dibawah ini boleh membawa organisma berbahaya pada badannya.)*

- A. Flies
- B. Butterfly
- C. Bee
- D. Scorpion

10. Wastes from sinks and drains are the example of:

*(Sisa buangan dari sinki dan longkang adalah contoh sisa.)*

- A. Gaseous waste
- B. Solid waste
- C. Refuse
- D. Liquid wastes and sewage

11. It should be brushed regularly and thoroughly cleaned with a good toothbrush.

*(Ia hendaklah dibersihkan sempurna dan selalu dengan menggunakan berus gigi yang baik.)*

- A. Eyes
- B. Mouth
- C. Teeth
- D. Hands

12. This pollution can cause various disease of the respiratory tract to human being.

*(Pencemaran ini boleh menyebabkan pelbagai jenis penyakit pada sistem pernafasan manusia.)*

- A. Water pollution
- B. Noise pollution
- C. Air pollution
- D. Soil pollution

13. It is an important natural resources. Human beings depends on it directly or indirectly for their food.

*(Ia merupakan sumber semulajadi yang utama. Manusia bergantung kepadanya secara langsung atau tidak langsung sebagai sumber makanan.)*

- A. Soil
- B. Air
- C. Chemical
- D. Pesticides

14. This method help to ensure that older foods are used first.

*(Kaedah ini membantu agar barangan makanan yang disimpan awal digunakan terlebih dahulu.)*

- A. LIFO
- B. FIFO
- C. MILF
- D. FILO

15. One of this waste can be recycled.

*(Salah satu sisa buangan ini boleh dikitar semula.)*

- A. Metal
- B. Meat
- C. Mutton
- D. Molasses

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

*(Di Industri pemakanan, kepuasan pelanggan mestilah dipenuhi KECUALI kerana:)*

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

17. It means the number of hours between the time a person eats contaminated food and when they first show symptoms of the disease.

*(Ia bermaksud jumlah waktu yang berlaku diantara seseorang itu mula memakan makanan yang telah tercemar, sehinggalah mula menampakkan tanda-tanda penyakit bawaan makanan.)*

- A. Offset time
- B. Sickness time
- C. Onset time
- D. Foodborne illness time

18. HACCP means:

*(HACCP bermaksud:)*

- A. Hazard Analytical Controlling Central Point
- B. Hazard Analysis Controlling Center Point
- C. Hazard Analyse Centre Contradiction Point
- D. Hazard Analysis Critical Control Point

19. The first step to do if an accident occurs is to:

*(Langkah pertama yang mesti dilakukan apabila berlaku kemalangan adalah:)*

- A. Examine the injury
- B. Stay calm
- C. Record the victim's name
- D. Call an ambulance

20. One of this fluids is NOT a harmful sources of contamination if they get into food.  
(Salah satu dibawah ini BUKANLAH penyebab pencemaran jika ianya masuk kedalam makanan.)

- A. Syrup
- B. Sweat
- C. Saliva
- D. Body fluid

[20 MARKS]



**PART B (Total : 20 marks)****TRUE OR FALSE (T/F)****INSTRUCTION: Answer ALL Questions****Please use the answer booklet provided**

1. \_\_\_\_\_ Any jewellery which comes into contact with food should always be worn.

( \_\_\_\_\_ *Apa jua jenis barang perhiasan digalakkan memakainya semasa penyediaan makanan.*)

2. \_\_\_\_\_ Each establishment needs a basic first-aid-kit, placed readily accessible area and nearest to all food and equipment utensils.

( \_\_\_\_\_ *Setiap premis dan industri memerlukan peti pertolongan cemas yang diletakkan ditempat(yang mudah dicapai dan berdekatan dengan makanan dan peralatan lainnya.)*

3. \_\_\_\_\_ In all food operations, it is crucial for any employee who handles food to be properly trained on all the equipment and on safety and sanitation procedures.

( \_\_\_\_\_ *Disemua operasi perkhidmatan makanan, sangat penting pada setiap pekerja dibidang makanan diberikan latihan kerja berkaitan penggunaan peralatan, keselamatan kerja dan kebersihan menyeluruh di tempat mereka bekerja.)*

4. \_\_\_\_\_ Sanitation means "sound and healthy" or "clean and whole".

( \_\_\_\_\_ *Sanitasi bermaksud "sihat keseluruhannya" atau "bersih keseluruhannya".*)

5. \_\_\_\_\_ One of the example of air pollution is the fumes from food being cooked.

( \_\_\_\_\_ *Salah satu bentuk pencemaran udara adalah bau dari makanan yang telah dimasak.)*

6. \_\_\_\_\_ When conducting the training for the food industries employees, keep it simple.

( \_\_\_\_\_ Apabila menjalankan latihan untuk para pekerja dibidang industri pemakanan, permudahkan latihan tersebut.)

7. \_\_\_\_\_ Proper food handling should be observed during purchasing, storage, preparation and service of food.

( \_\_\_\_\_ Pengurusan makanan yang betul hendaklah sentiasa dipantau semasa pembelian, penyimpanan dan penyediaan makanan.)

8. \_\_\_\_\_ Parasites and chemical are the greatest food safety challenges for all retail food establishments.

( \_\_\_\_\_ Parasit dan kemikal merupakan masalah paling besar di semua rangkaian premis dan industri makanan.)

9. \_\_\_\_\_ The basic structure of HACCP system consists of **Nine (9)** principles.

( \_\_\_\_\_ Struktur asas sistem HACCP mengandungi **Sembilan (9)** langkah.)

10. \_\_\_\_\_ Bacteria and dirt could not sticks to fly's body and hairy leg.

( \_\_\_\_\_ Bakteria dan kotoran tidak boleh melekat kepada badan dan kaki lalat.)

11. \_\_\_\_\_ "Refuse" includes spoilt and useless scraps of food.

( \_\_\_\_\_ "Refuse" itu termasuklah sisa makanan dan makanan rosak yang hendak dibuang.)

12. \_\_\_\_\_ Poor receiving procedures can decrease the chance of theft.

( \_\_\_\_\_ Prosedur penerimaan barangan yang tidak cekap boleh mengurangkan kadar kecurian.)

13.\_\_\_\_\_ The example of non-sporeforming bacteria is *Listeria monocytogenes* and *Salmonella spp.*

( \_\_\_\_\_ Contoh bakteri tidak berspora adalah *Listeria monocytogenes* dan *Salmonella spp.*)

14.\_\_\_\_\_ Quats sanitizers is very expensive compared to iodophors sanitizers.

( \_\_\_\_\_ Sanitizer jenis Quats lebih mahal dibandingkan dengan sanitizer jenis iodophers.)

15.\_\_\_\_\_ Water pollution increase the amount of pure, clear fresh water.

( \_\_\_\_\_ Pencemaran air boleh meningkatkan jumlah air yang bersih dan segar.)

16.\_\_\_\_\_ The example of "garbage" are cans, bottles and paper bags.

( \_\_\_\_\_ Contoh sampah kumpulan "garbage" adalah seperti tin, botol dan beg kertas.)

17.\_\_\_\_\_ Viruses can multiply in food.

( \_\_\_\_\_ Virus boleh membiak didalam makanan.)

18.\_\_\_\_\_ Portable fire extinguisher must be operable, easy to find and used according to type of fire.

( \_\_\_\_\_ Alat pemadam api mudah alih mestilah mudah digunakan, mudah dicari serta hendaklah digunakan mengikut jenis api yang hendak dipadamkan.)

19.\_\_\_\_\_ All food establishments doesn't need a pest control program.

( \_\_\_\_\_ Semua Industri dan premis makanan tidak memerlukan Program Pengawalan Haiwan Perosak.)

20. \_\_\_\_\_ Never reuse or wash disposable gloves. Always throw them away.

( \_\_\_\_\_ *Jangan sesekali menggunakan semula atau dibasuh semula sarung tangan pakai buang. Sentiasalah membuangnya setelah digunakan.*)

**[20 MARKS]**

**PART C**

This part contains of **TWELVE (12)** questions.

Answer ALL question in Answer Booklet.

**QUESTION 1**

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

*(Nyatakan TIGA (3) contoh industri atau premis pemakanan yang ada di Malaysia.)*

(3 marks)

**QUESTION 2**

a. List **THREE (3)** examples of sanitary practices that we do everyday.

*(Nyatakan TIGA (3) contoh amalan kebersihan yang kita lakukan setiap hari.)*

(3 marks)

b. Explain why personal appearance is important to us.

*(Jelaskan kenapa keterampilan peribadi penting bagi kita.)*

(2 marks)

**QUESTION 3**

a. Define Foodborne illness in detail.

*(Nyatakan maksud penyakit bawaan makanan dengan lengkap.)*

(2 marks)

**QUESTION 4**

a. Identify **THREE (3)** situations when we must always wash our hands.

*(Jelaskan TIGA (3) situasi dimana kita mestilah mencuci tangan.)*

(3 marks)

b. Explain the meaning of "Hand Sanitizing Lotion."

*(Nyatakan maksud 'Losyen Tangan Pembasmi Kuman'.)*

(2 marks)

**QUESTION 5**

a. Define CLEANING.

*(Nyatakan maksud MEMBERSIH.)*

(2 marks)

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

*(Nyatakan TIGA (3) jenis kotoran yang mesti ditanggalkan semasa membersih/membasuh.)*

(3 marks)

## QUESTION 6

Complete the table with the correct symptoms.

*(Lengkapkan gambarajah ini dengan simptom yang betul.)*

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

(3 marks)

## QUESTION 7

From the table given, Identify **THREE (3)** causes how the soil can be polluted.

*(Dari gambarajah yang ditunjukkan, nyatakan **TIGA (3)** lagi penyebab tanah boleh dicemari.)*

Incorrect disposal of solid and liquid wastes like chemicals and heavy metals.
i.
ii
iii.

(3 marks)

## QUESTION 8

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

*(Jelaskan maksud "Integrated Pest Management" atau IPM.)*

(2 marks)

b. IPM recommend the five step program. Identify only **TWO (2)**.

*(IPM mengandungi program lima langkah. Nyatakan **DUA (2)** langkah sahaja.)*

(2 marks)

## QUESTION 9

Wastes arising from catering establishments are classified into **THREE (3)** groups. Identify them.

*(Sisa atau bahan buangan dari perkhidmatan makanan atau catering terdiri dari **TIGA (3)** kumpulan. Nyatakannya.)*

(3 marks)

## QUESTION 10

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

*(Nyatakan **TIGA (3)** jenis penyimpanan makanan yang ada di premis dan industri pemakanan.)*

(3 marks)



**QUESTION 11**

Define the meaning of HACCP in detail.

*(Nyatakan maksud HACCP dengan lengkap.)*

(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 **TWO (2)** benefits of training your employee.

*(Langkah paling baik untuk memastikan keselamatan dan kepuasan pelanggan dan pekerja adalah dengan cara mengetahui kaedah melatih pekerja anda dengan baik dan sempurna. Jelaskan **DUA (2)** kebaikan yang didapati jika anda memberi latihan kepada para pekerja anda.)*

(2 marks)

**[40 MARKS]**

**PART D**

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

Answer ALL question in Answer Booklet.

**QUESTION 1**

a. Define Cross Contamination.

*(Nyatakan maksud Pencemaran Bersilang.)*

(1 marks)

b. Give **ONE (1)** example of Cross Contamination.

*(Berikan **SATU (1)** contoh pencemaran bersilang.)*

(2 marks)

c. Explain **ONE (1)** example how to avoid cross contamination in details.

*(Berikan **SATU (1)** contoh jelas bagaimanakah untuk mengelakkan pencemaran bersilang.)*

(2 marks)

**QUESTION 2**

The Routes of Contamination can be divided into "Primary source" and "Secondary source". Identify **FIVE (5)** examples from the "secondary source".

*(Aliran Pencemaran terbahagi kepada "Sumber Pertama" dan "Sumber Kedua". Nyatakan **LIMA (5)** contoh "Sumber kedua".)*

(5 marks)

**QUESTION 3**

There are **FIVE (5)** causes of foodborne illness. Named them all.

*(Terdapat **LIMA (5)** penyebab Penyakit Bawaan Makanan. Nyatakan kesemuanya.)*

(5 marks)

**QUESTION 4**

Identify **FIVE (5)** common symptoms of food allergies.

*(Kenalpasti **LIMA (5)** simptom atau tanda-tanda alahan makanan.)*

(5 marks)

**[20 MARKS]**

**END OF QUESTION PAPER**

