



**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

**COURSE NAME : ISLAMIC FOOD HYGIENE AND
SANITATION**

COURSE CODE : DHF 1033

EXAMINATION : MAY 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 **12** printed pages including front page*

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PART A

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

Answer ALL in Objective Answer Paper.

1. The word sanitation, derived from _____ word.
 - A. Spanish
 - B. Latin
 - C. Japanese
 - D. British

2. Most cases of foodborne illness in retails food establishments are caused by foods that have been _____.
 - A. Exposes to safety temperatures
 - B. Handled by infected food workers who practice poor personal hygiene
 - C. Avoid and protect by disease-causing agents by contamination and cross contamination
 - D. Avoid bare hand contact with ready-to-eat foods

3. The following answers are basic rules to be observed during food service **except** _____.
 - A. Avoid handling food with bare hands
 - B. Practice personal hygiene
 - C. Avoid food item exposed to the danger zone
 - D. Always keep raw foods together with the ready-to-eat foods

4. Which type of spoilage can caused by temperature changes, moisture and dryness?
- A. Chemical spoilage
 - B. Biochemical spoilage
 - C. Physical spoilage
 - D. Microbiological spoilage
5. Eating food that contains living disease-causing microorganism can cause_____.
- A. Toxic mediated infection
 - B. Foodborne intoxication
 - C. Foodborne infection
 - D. Food mediated intoxication
6. Spore forming bacteria refer to_____.
- A. Bacteria that stays in the vegetative state all the time
 - B. Bacteria that capable of forming spores
 - C. Bacteria that do not multiply in foods
 - D. Bacteria that do not form spores
7. Anisakis, clylosporacayetanensis and toxoplasma gondii are an example of _____.
- A. Bacteria
 - B. Parasites
 - C. Virus
 - D. Fungus

8. The following answers are type of naturally occurring chemicals **except**
- _____
- A. Allergens
 - B. Pesticides
 - C. Ciguatoxin
 - D. Scombrototoxin
9. Which one of the following answers is **NOT TRUE** about bacterial origin?
- A. Bacteria are one of the most important biological foodborne hazard
 - B. All bacteria exist in vegetative state
 - C. Spores that produce by bacteria are able o grow or reproduce
 - D. Spore help bacteria survive when their environment is too hot, cold, dry, acidic or not have enough food.
10. Which is term applied to foods that have not been heated to a safe temperature or kept at the proper temperature
- A. Onset time
 - B. Temperature abuse
 - C. Foodborne hazards
 - D. Foodborne illness
11. Food should be protected at all times from _____ by people, dust, flies as well as changes in temperature.
- A. Hazard
 - B. Contaminated
 - C. Temperature abuse
 - D. Foodborne illness

12. Good health habits including bathing, washing hair, wearing clean clothing, frequent hand washing is the meaning of _____.
- A. Poor personal habits
 - B. Personal health
 - C. Personal hygiene
 - D. Sanitation
13. The physical removal of soil and food residues from surfaces of equipment and utensil is called _____.
- A. Rinsing
 - B. Sterilizing
 - C. Sanitizing
 - D. Cleaning
14. Treatment of the surface that has been previously cleaned to reduce the number of disease-causing is called _____.
- A. Cleaning
 - B. Sanitizing
 - C. Rinsing
 - D. Sterilizing
15. What is an unintended event which results in injury, loss or damage, it may not result from human error
- A. Foodborne illness
 - B. Contamination
 - C. Accident
 - D. Hazard

16. Each establishment needs a basic _____, placed readily accessible area but away from all food, equipment, utensils, linens and single use articles
- A. Fire extinguishers
 - B. First aid kit
 - C. Fertilizers
 - D. Pesticides
17. Adequate ventilation in all building is one of the measures to minimize _____
- A. water pollution
 - B. air pollution
 - C. noise pollution
 - D. solid waste pollution
18. Regulation or a management of species defined as pest, usually because it is perceived to be detrimental to a person's health, the ecology or the economy refer to _____.
- A. Integrated pest management
 - B. Hazard analysis critical control point
 - C. Pest control
 - D. National pest management association
19. Any waste material, either non-food or non-swill refer to _____.
- A. Refuse
 - B. Garbage
 - C. Sewage
 - D. Smoke

20. Controlling time, temperature, and specific factors that are known to contribute to foodborne disease outbreaks refer to _____.

- A. National pest management association
- B. Hazard analysis critical control point
- C. Pest control
- D. Integrated pest management

(20 MARKS)

PART B

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

Answer all question in answer booklet.

TRUE/FALSE

1. With more people eating away from home, outbreaks of food borne illness are becoming less and less.
2. The primary source in "the routes of contaminations" are from the human itself.
3. Bad habit play an important role in maintaining good health.
4. Parasitic infection is far less common than bacterial or virus in foodborne illness.
5. The example of man-made chemicals are allergens and ciguatoxin.
6. Personal hygiene means good health habits, that includes bathing, washing hair and frequent hair washing.
7. Sanitizer is used before cleaning equipment and utensils.
8. When accident happens, the first thing to do is to stay calm.
9. Grease fires are the number **1 (one)** causes of fires in food establishments.
10. Pesticides are chemicals used to control or eliminate pests.
11. To prevent noise pollution, use the non-sound absorbing material.
12. Pests includes rodents, flies, cats and cockroaches.
13. Integrated Pest Management (IPM) is dangerous to us, the employees and the customers.
14. Accumulate wastes is dangerous to health because organic portions of wastes ferments and gives foul odors.
15. All kinds of glass, plastic and scraps of food can be recycled.

16. Temperature-controlled storage facilities includes a dry food storage, refrigerated storage, deep freezers and hot holding equipment.
17. Freezer storage is designed to keep food cool and fresh.
18. HACCP system helps food managers identify and control potential problems AFTER they happen.
19. A staff trained on safety procedures will have the skills to handle minor emergencies.
20. Training should always be serious and for both trainer and trainee.

(20 MARKS)

PART C

This part contains of **FOUR (4)** questions.
Answer ALL questions in Answer Booklet.

QUESTION 1

- a. There are six types of pollutions happens in the world today. List only **FOUR (4)**.
(4 MARKS)
- b. Define "pest control" in details.
(2 MARKS)
- a. Named **FOUR (4)** examples of pests that is dangerous to us.
(4 MARKS)

QUESTION 2

- b. Give **FOUR (4)** condition that help in growth of bacteria.
(4 MARKS)
- c. Differentiate the requirements of oxygen by bacteria.
(6 MARKS)

QUESTION 3

- a. Describe **FIVE (5)** causes of foodborne illness. (5 MARKS)
- b. List **THREE (3)** characteristics of a good kitchen uniform. (3 MARKS)
- c. Describe **TWO (2)** examples of bad habits that can lead to unhealthy lifestyle. (2 MARKS)

QUESTION 4

Poor sanitation can lead to foodborne illness.

- a. Define sanitation in details. (2 MARKS)
- b. Identify **FOUR (4)** good sanitary practices. (4 MARKS)
- c. List **FOUR (4)** general symptoms of foodborne illness. (4 MARKS)

(40 MARKS)

PART D

This part contains of **TWO (2)** questions.

Answer **ALL** questions in Answer Booklet.

QUESTION 1

All muslims required for an assurance that the consumed food follow the Islamic principles which is wholesome and good that to be called as toyyib.

- a) Define halal in detail, and give **TWO(2)** type of animal that considered mughallazahnajs.

(4 MARKS)

- b) Briefly explain **TWO(2)** types of Islamic cleansing that you have learnt.

(6MARKS)

QUESTION 2

Many opportunities exist for food contamination in foodservice operations, and foodborne illness is being recognized as a major health problem in the world.

- a) Identify and explain the **FOUR (4)** types of food spoilage with suitable examples.

(10 MARKS)

(20 MARKS)

END OF QUESTION PAPER

