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**KOLEJ YAYASAN PELAJARAN JOHOR  
FINAL EXAMINATION**

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

**COURSE CODE : DHF 1033**

**EXAMINATION : APRIL 2019**

**DURATION : 3 HOURS**

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**INSTRUCTION TO CANDIDATES**

1. This examintaion paper consists of **FOUR (4)** parts :
  - PART A (15 Marks)
  - PART B (15 Marks)
  - PART C (55 Marks)
  - PART C (15 Marks)
2. Candidates are not allowed to bring any material to 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. Objective Answer Paper
  - iii. Answering 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 **10** printed pages including front page*

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**PART A**

This part contains of **FIFTEEN(15)** multiple choice questions.

Answer ALL in Objective Answer Paper.

1. It means an operation that stores, prepares packages, serves or provides food for human consumption.
  - A Food taster
  - B Food contamination
  - C Food establishment
  - D Foodservice sanitation
  
2. It is generally applied to all types of illness caused by an organism, substances or material which is present in food and gain entrance into the body when such food is consumed.
  - A Foodborne illness
  - B Waterborne illness
  - C Toxic mediated illness
  - D Foodborne intoxication
  
3. "Every year, thousands of people all over the world fall ill after consuming food that seemed absolutely normal but actually contaminated by harmful organisms."  
This statement refers to
  - A food hygiene and sanitation.
  - B food for homes and community.
  - C food industries and establishments.
  - D food commercial and non-commercial operators.
  
4. This type of bacteria is capable of performing spores.
  - A Spoilage bacteria
  - B Sporeforming bacteria
  - C Non spoilage bacteria
  - D Non sporeforming bacteria

5. . Before food preparation  
. After using toilet  
. During and after food preparation  
. After coughing and sneezing

The statement above refers to

- A the importance of handwashing.
  - B the importance of cooking and baking.
  - C the importance of cleaning and sanitizing.
  - D the importance of mechanical dishwashing.
6. It is frequently found in poultry and eggs.
- A Norwalk virus.
  - B Salmonella spp.
  - C Toxoplasma gondii.
  - D Listeria monocytogenes.
7. The **TWO (2)** types of sanitizers most commonly used in food establishment are
- A heat sanitizing only.
  - B chemical sanitizing only.
  - C heat sanitizing and chemical sanitizing.
  - D non-heat sanitizing and non-chemical sanitizing.
8. The common types of injuries in food establishment are as stated except
- A falls.
  - B cries.
  - C burns.
  - D fire safety.

9. Redness and pain are the symptoms of
- A first degree burn.
  - B third degree burn.
  - C fourth degree burn.
  - D second degree burn.
10. Nose picking or fingering nose is considered
- A old habit.
  - B bad habit.
  - C good habit.
  - D normal habit.
11. One of these methods is NOT the correct ways to control soil pollution.
- A Use of biogas plants.
  - B Practicing vermiculture.
  - C Composting biodegradable waste.
  - D Using ventilation hoods, chimneys or exhaust fan in all kitchen.
12. The waste matter from the preparation, cooking and consumption of food is called
- A refuse.
  - B sewage.
  - C garbage.
  - D gaseous waste.
13. Air pollution can be reduced by
- A adequate ventilation in all buildings.
  - B using excessive fertilizers and pesticides.
  - C use the sound absorbing material such as tiles and carpets.
  - D draining the wastewater from kitchens and bathroom thoroughly.

14. This waste can be recycle.

- A Food scraps
- B Food odors
- C Food wastes
- D Food containers.

15. It is an activity that concerned with the acquisition of products.

- A Storing
- B Cooking
- C Receiving
- D Purchasing

[15 MARKS]

**PART B**

This part contains of **FIFTEEN(15)** true or false questions.

Answer ALL questions in Answering Booklet.

1. Any jewellery which comes into contact with food should always be worn.
2. Each establishment needs a basic first-aid-kit; placed readily accessible area and nearest to all food and equipment utensils.
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.
4. Sanitation means "sound and healthy" or "clean and whole".
5. One of the examples of air pollution is the fumes from food being cooked.
6. When conducting the training for the food industries employees, keep it simple.
7. Proper food handling should be observed during purchasing, storage, preparation and service of food.
8. Parasites and chemical are the greatest food safety challenges for all retail food establishments.
9. The basic structure of HACCP system consists of nine (9) principles.
10. Bacteria and dirt could not sticks to fly's body and hairy leg.
11. "Refuse" includes spoilt and useless scraps of food.
12. Poor receiving procedures can decrease the chance of theft.

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

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

15. Water pollution increases the amount of pure, clear fresh water.

[15 MARKS]





**PART C**

This part contains of **FIVE(5)** short structured questions.

Answer **ALL** the questions in Answering Booklet

**QUESTION 1**

Poor sanitation can lead to foodborne illness.

- a. Give **three (3)** basic rules to be observed during food service.

(3 Marks)

- b. Identify **four (4)** ways to avoid cross contamination.

(4 Marks)

- c. List **five (5)** secondary sources of contamination that can be harmful to human.

(5 Marks)

**QUESTION 2**

- a. Describe **five (5)** causes of foodborne illness.

(5 Marks)

- b. Explain about chemical hazards and physical hazard.

(4 Marks)

- c. Give **four (4)** factors onset time of foodborne disease are different.

(4 Marks)

**QUESTION 3**

- a. Give **four (4)** factors affecting cleaning efficiency.  
(4 Marks)
- b. List **three (3)** type of soil to be removed while cleaning.  
(3 Marks)
- c. State **three (3)** advantages of heat sanitizing.  
(3 Marks)

**QUESTION 4**

- a. List **four (4)** common types of injuries happened in food establishment.  
(4 Marks)
- b. Explain in detail about soil pollution.  
(2 Marks)
- c. Describe **four (4)** effects of noise pollution.  
(4 Marks)

**QUESTION 5**

- a. Materials that are not clean and impure according to Shariah law. Najs according to Shariah law are?  
(5 Marks)
- b. Give **two (2)** types of animal that considered Mutawassitah najis.  
(2 Marks)
- c. Define halal in detail.  
(3 Marks)

**[55 MARKS]**

**PART D**

This part contains of **ONE(1)** long essay questions.

Answer **ALL** the questions in Answering Booklet

**QUESTION 1**

Sertu is one of the ibadah that has been suggested by Rasulullah S.A.W according to hadith.

- a. List and explain **four (4)** steps in doing sertu and when the detergent and perfume can be added.

(8 Marks)

- b. Definition of sertu in detail ,and how to prepare the soil that used in the sertu cleansing

(7 Marks)

**[15 MARKS]**

**END OF QUESTION PAPER**

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