

FINAL
Examination Paper

(COVER PAGE)

Session : August 2018

Programme : Diploma In Culinary Arts (DCAN)
Diploma In Hotel Management (DHM/DHMN)

Course : DHM1113\DHM1116 : Food Safety and Hygiene

Date of Examination : December 13, 2018 (Thursday)

Time : 2:00 pm – 4:00 pm Reading Time: Nil

Duration : 2 Hours

Special Instructions :

Section A: TWENTY (20) Multiple Choice questions. Answer ALL the questions.

Section B :FIFTEEN (15) fill in the blanks.

Section C :FIVE (5) short answer question. Answer All questions.

IMPORTANT NOTE : THIS PAPER SHOULD NOT BE TAKEN OUT OF THE EXAMINATION HALL

Materialspermitted :
Nil

Materials provided :
OMR Sheets

Examiner (s) : Nur Adilah Zulkiply and Amerjit Singh

Moderator : Puan Umme Umaimah binti Amin

DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)
DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHM)
DHM1113/1116: FOOD SAFETY AND HYGIENE
FINAL EXAMINATION: AUGUST 2018 SESSION

Section A (20 marks)

Instructions: This section consists of **TWENTY (20)** questions. Answer **ALL** questions in the **OMR** sheet provided.

1. _____ is an incident in which two or more people experience a similar illness after eating a common food.
 - A. Foodborne illness
 - B. Foodborne disease outbreak
 - C. Toxin mediated infection
 - D. Intoxication

2. Bacteria is one of the most important _____ foodborne hazard for any food establishment.
 - A. physical
 - B. chemical
 - C. biological
 - D. pesticide

3. Among all answer below is refer to factors that contribute to onset time for individual, **EXCEPT**;
 - A. Health status
 - B. Amount of contaminant ingested with food
 - C. Age
 - D. Location of restaurant

4. The susceptible group for foodborne illness include _____.
- A. lactating woman
 - B. teenagers
 - C. students
 - D. all of the above
5. Bacteria can also be transferred indirectly, for example;
- i. Hands
 - ii. Utensils
 - iii. Surfaces
 - iv. Clothes
- A. i, ii, and iv
 - B. ii, iii, and iv
 - C. iii, and iv
 - D. All the above
6. Which answer is **NOT** refer to type of bacteria according to temperature requirement to growth?
- A. Aquaphilic
 - B. Psychrophilic
 - C. Mesophilic
 - D. Thermophilic
7. Which one is the characteristic of Aerobic bacteria?
- A. Need 18 – 21% oxygen
 - B. Will not survive when there is oxygen
 - C. Can survive with or without oxygen but have preference
 - D. Need 3% - 6% oxygen

8. _____ is much smaller than bacteria, require a living host (human, animal) to grow and reproduce.
- A. Fungus
 - B. Virus
 - C. Spores
 - D. Parasites
9. The third principle from HACCP principle is
- A. establish corrective action
 - B. establish effective record keeping
 - C. identify ccp
 - D. establish critical limits
10. _____ is the physical removal of soil and food residues from the surface of equipment and utensils
- A. Cleaning
 - B. Reheating
 - C. Holding
 - D. Sanitizing
11. In a professional kitchen, a cleaning schedule is a good way to make sure that surfaces and equipment are cleaned, your schedule should show:
- i. What needs cleaning?
 - ii. Who is responsible for doing the cleaning?
 - iii. How often it needs cleaning.
 - iv. How the cleaning should be conducted?
- A. i, ii, and iii
 - B. i, iii, and iv
 - C. ii, iii, and v
 - D. All the above

12. Dropping, rub marks, tracks is the sign of
- A. Cockroaches
 - B. Rodent infestation
 - C. Flies
 - D. Termites
13. Inventory item should be stored using _____ method.
- A. FIFO
 - B. LIFO
 - C. FLOW
 - D. LILO
14. Potentially Hazardous Food (PHF) are usually high in _____ or _____.
- A. vitamins, pesticides
 - B. protein, carbohydrates
 - C. meat, seafood
 - D. polyunsaturated, trans
15. What are the three elements require starting a fire?
- A. Water, oxygen, and material
 - B. Material, fuel, and wood
 - C. Carbon dioxide, heat, and material
 - D. Heat, oxygen, and material

16. Tactics to reduce the possibility of fire include:
- i. Extinguish oil/grease fire by (a) sliding a lid over the container top, (b) pouring salt over the fire, (c) using a carbon dioxide fire extinguisher (class B or C).
 - ii. carry/move oil containers when the oil is hot or on fire
 - iii. Keep cooking surface clean and free from grease build-up that might cause fire.
 - iv. Do not store flammable items near heat-producing equipment/open flames.
- A. i, ii, and iii
 - B. i, ii, and iv
 - C. i, iii, and iv
 - D. All the above
17. The reproduction process of bacteria is known as _____, where one cells divides to form two new cells.
- A. Vegetative state
 - B. Binary fusion
 - C. Sporeforming bacteria
 - D. Stationary phase
18. Which one of the following is **NOT** the impact of accident.
- A. Lost productivity
 - B. Interrupted operation
 - C. Time and cost for repair and replacement of equipment
 - D. Saving labor cost
19. When fire involves with combustible metals, the suitable fire extinguisher is;
- A. Class A
 - B. Class K
 - C. Class D
 - D. Class C

20. When carrying sharp knives, the knives should be pointed _____.

- A. down
- B. up
- C. left side
- D. right side

Section B (30 marks)

Instructions: This section consists of **FIFTEEN (15)** questions. Answer **ALL** questions in your **ANSWER BOOKLET PROVIDED**.

1. _____ refers to food items that are edible without washing, cooking or additional preparation.
2. _____ will occur when microbes from a raw food transferred to a cooked or RTF by several medium including hands, equipment or utensils.
3. Some microorganism is beneficial to food production for example _____ where it help to leaven bread, ferment wine and beer, and preserve pickles.
4. _____ is refer to all food waste that cannot be recycle.
5. Receiving staff in any eatery must be aware of the quality, _____ and price upon receiving of goods.
6. _____ will degrade food so the food will look, taste and smell bad.
7. _____ is a deadly disease, which spreads through the urine of rats.
8. _____ is a type of bacteria that can survive with or without oxygen but have preference.
9. Normally _____ prefer cereal and grain. Their travel range is no more than 10-30 feet.
10. _____ can be either naturally or man-made.

11. _____ is occur when eating food containing a harmful toxin or chemical produced by bacteria or other sources.
12. Handwashing sinks must provide water at a temperature at least _____.
13. _____ refers to the regulation or management of a species defined as a pest, usually because it is perceived to be detrimental to a person's health, the ecology or the economy.
14. All processed canned food must have _____ on its label.
15. _____ is the government body that issues HALAL certificate to all food production companies.

House mouse	Expiry date	Intoxication	Liquid
38°C	Ready to eat food	Spoilage	Garbage
Quantity	Physical pests	Chemical hazard	Yeast
Infection	Parasites	60°C	Facultative anaerobic
Spoilage bacteria	Pest management	Leptospirosis	JAKIM
Cross contamination	HACCP	Personal hygiene	Aerobic

Section C (50 marks)

Instructions: This section consists of **FIVE (5)** questions. Answer **ALL** questions in your answer booklet provided.

Question 1

- (a) List and describe the **THREE (3)** types of food hazard in food industry. (6 marks)
- (b) Explain the **FOUR (4)** phase of bacteria growth. (4 marks)

Question 2

- (a) Differentiate between cold food holding and hot food holding. (4 marks)
- (b) Differentiate between yeast and mold. (6 marks)

Question 3

Suggest **FIVE (5)** ways to prevent contamination in food production area. (10 marks)

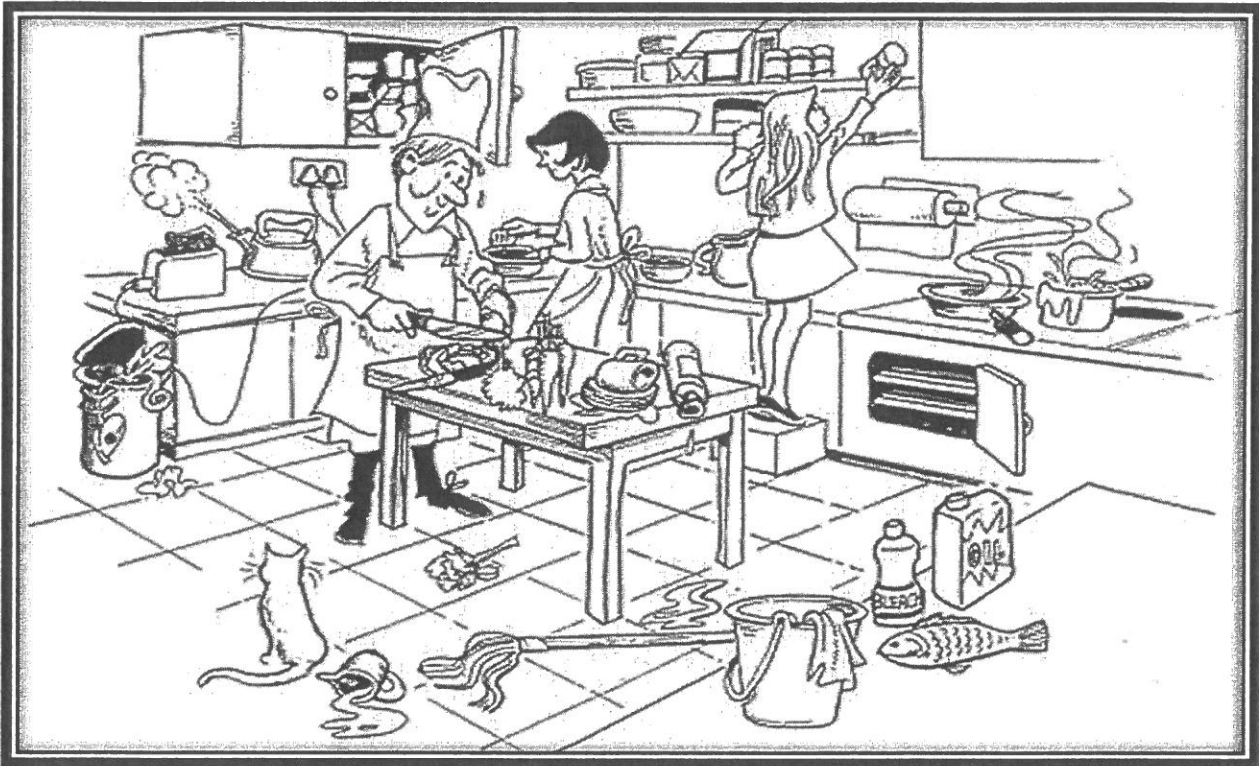
Question 4

Briefly explain all **SIX (6)** factors of bacteria to growth. (12 marks)

Question 5

Based on situation given below, identify any **FOUR (4)** mistakes they have done and list any **FOUR (4)** suggestion to improve safety and hygiene in their kitchen.

(8 marks)



-THE END-

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