

 **INTI International
University & Colleges**

FINAL
Examination Paper

(COVER PAGE)

Session : April 2018

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

Course : DHM1113/DHM1116 : Food Safety and Hygiene

Date of Examination : August 1, 2018 (Wednesday)

Time : 11:00 am – 1:00 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

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Moderator : PuanUmme Umaimah binti Amin

This paper consists of 10 printed pages, including the cover page.

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)
DHM1113/DHM1116: FOOD SAFETY AND HYGIENE
FINAL EXAMINATION: APRIL 2018 SESSION

Section A:

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

1. Mismanagement of cleaning and sanitizing can caused the impacts stated below, *except*:
 - A. Absolute removal of pest of equipment and work stations.
 - B. Injury or illness to employees and guests.
 - C. Damage to equipment and facilities.
 - D. Waste of chemicals.

2. Cleaning agent is chemical compound formulated to remove soil which can be carried out through several method, which are:
 - i. Soaking
 - ii. Spray method
 - iii. Clean in place system
 - iv. Abrasive cleaning
 - A. i, ii, and iv
 - B. i, ii, and iii
 - C. i, iii, and iv
 - D. All the above

3. _____ and _____ are widely used in animal farming to meet market demand.
 - A. Herbicides, Pesticides
 - B. Hormone, Antibiotics
 - C. Herbicides, Antibiotics
 - D. Pesticides, Hormones

4. _____ helps bacteria to survive in hot, dry, acidic, or even when there is not enough food.
 - A. Spores
 - B. Pathogen
 - C. Parasites
 - D. Gluten

5. What are the methods used by eggs producers in poultry farm to meet customer's demands?

- i. Battery farming
- ii. Antibiotics
- iii. Herbicides
- iv. Growth hormones

- A. ii, iii, and iv
- B. i, ii, and iv
- C. i, ii, and iii
- D. i, iii, and iv

6. This is an effective method to prevent food and beverage being expired in store and chillers.

- A. FIFO
- B. LIFO
- C. HACCP
- D. HALAL

7. The ideal temperature for a freezer is _____.

- A. -18°C to -22°C
- B. 1°C to 4°C
- C. 4°C to 65°C
- D. -2°C to -5°C

8. What are the symptoms of food poisoning?

- i. Nausea
- ii. Fever
- iii. Vomitting
- iv. Diarrhea

- E. i, ii, and iv
- F. i, ii, and iii
- G. i, iii, and iv
- H. All the above

9. Which of the **TWO (2)** edible fats that are harmful for us to consume?
- A. Saturated and monounsaturated
 - B. Trans and polyunsaturated
 - C. Trans and saturated
 - D. Monounsaturated and polyunsaturated
10. Serious long-term effects associated with common types of food poisoning include:
- i. Death
 - ii. Heart attack
 - iii. Kidney failure
 - iv. Brain and nerve damage
- A. i, ii, and iii
 - B. i, iii, and iv
 - C. ii, iii, and iv
 - D. All of the above.
11. Food that changes in colour, texture and produces an awful smell indicates a hazard which fall under _____.
- A. Chemical hazard
 - B. Physical hazard
 - C. Biological hazard
 - D. Gluten hazard
12. _____ small or microscopic creatures that need to live on or inside a living host to survive.
- A. Bacteria
 - B. Parasites
 - C. Virus
 - D. Organisms

13. What is the objective of Food Safety & Hygiene Rules & Regulations?

- i. Monitor food production system.
- ii. Plan and operates the FSMS system.
- iii. Ensure products do not cause adverse health effect and protect food for human consumption.
- iv. Demonstrate compliance with external safety requirements.

- A. i, and ii
- B. i, and iii
- C. i, ii, and iii
- D. All the above

14. What are the main elements for a fire to start?

- i. Human
- ii. Material/Fuel
- iii. Heat
- iv. Oxygen

- A. i, ii, and iv
- B. i, ii, and iii
- C. ii, iii, and iv
- D. i, iii, and iv

15. _____ is use to cover over small fire if the fire is burning in a pot in a kitchen.

- A. Fire blanket
- B. Water
- C. Wet towel
- D. Sand

16. What is the reason for chefs to use different color chopping board?

- A. Prevent cross contamination
- B. Follow the trend
- C. Help supplier to make money
- D. Follow the rules and regulations

17. A food handler ways to practice good personal hygiene are:

- i. Regular bathing
- ii. Wearing proper uniform
- iii. Having beard
- iv. Having clean nails

- A. i, ii, and iii
- B. i, ii, and iv
- C. ii, iii, and iv
- D. i, iii, and iv

18. What are the signs of the existence of pests and infestation in a food establishment?

- i. Droppings
- ii. Runaways
- iii. Burrows
- iv. Tracks

- A. i, ii, and iii
- B. i, ii, and iv
- C. i, iii, and iv
- D. All of the above

19. Most unwept and untidy areas of a restaurant and kitchen are:

- i. Walk in chiller
- ii. Dry food area
- iii. General storage
- iv. Chef and manager's office

- A. i, ii, and iii
- B. ii, iii, and iv
- C. i, ii, and iv
- D. iii, and iv

20. What is the usage of Class C fire extinguishers?

- i. Switches
- ii. Motors
- iii. Wood
- iv. Electrical equipment

- A. i, ii, and iii
- B. ii, iii, and iv
- C. i, ii, and iv
- D. i, iii, and iv

Section B:

Instructions : This section consists of **FIFTEEN (15)** questions. Answer all questions in the answer booklet provided by filling in the blanks. **(30 marks)**

Food allergen	Vegetative	Binary Fission	Typhoid inoculation	Botulism	Salmonella Typhi
Foodborne illness	Thermometer	Food handlers certification	0-4°C	Refuse	Rotavirus
Quantity	2 hours	Log phase	Parasite	Food hygiene	Cross contamination

1. _____ is caused by consumption of a contaminated food.
2. _____ is a substance in food that causes the human immune systems to produce chemical and histamines in order to protect the body.
3. Bacteria reproduce when 1 cell divide to form 2 new cells, which is known as _____.
4. All bacteria exist in a _____ state when condition is unsuitable for growth.
5. _____ is essential to ensure that food is safe for human consumption.
6. Food and beverage outlets are to ensure that their staff have _____.
7. To prevent the multiplying of bacteria, chillers in kitchen has to be at _____ all time.

8. _____ caused by a bacterium growing on improperly sterilized tinned meats and other preserved foods.
9. It is compulsory for all service and kitchen staff to have _____. Failing to do so will get the food establishment will receive penalty from the health authority.
10. Chefs usually use this equipment to check the temperature of a meat or fish when cooking.
11. _____ is a viral infection that can be found in sewage, contaminated water, contaminated salad ingredients and raw seafood.
12. Typhoid fever is a life-threatening illness caused by _____.
13. _____ is when bacteria shows rapid growth and doubles in numbers.
14. The duty of a receiving manager is to check the price, quality and _____ upon receiving of any goods.
15. Cooked food can be kept for _____ before it should discarded.

Section C: FIVE (5) short answer questions. Answer all questions in the answer booklet provided. (50 marks)

Question 1

Japan Michelin-Star Restaurant Closed After Food Poisoning

Tokyo (AFP) - A Michelin-starred Japanese restaurant specialising in a refined -- and pricey - traditional cuisine has been ordered to temporarily close after customers came down with food poisoning, an official said Wednesday.

A total of 14 customers suffered from stomach pain and diarrhoea after eating sea urchin, squid and other seafoods at the Kita Kamakura Saryo Gentoan southwest of Tokyo, a local government official said.

"None of them were hospitalised and were already recovering when food poisoning was reported," said the official in charge of food safety at the Kanagawa prefectural government in Yokohama, told AFP.

The problem was reported to the prefecture on Tuesday last week, three days after the affected customers dined at the establishment. The restaurant, located in Kamakura, a scenic seaside city southwest of Tokyo, serves "kaiseki" -- a Japanese form of haute cuisine in which each dish is small, simple and presented individually with utmost attention to detail.

"The symptoms appear to be mild, but suffering from diarrhoea isn't easy," said the official, who would only give his surname of Miyazaki. The restaurant remained closed as of Wednesday as the prefecture investigated what caused the food poisoning.

"We're still examining if the seafood they had was the cause or if there were other factors," Miyazaki said.

According to Gurunavi, a popular online restaurant guide, lunch at the establishment costs between 3,800 yen (\$36) and 8,000 yen, while dinner is between 9,000 yen and 18,000 yen. The restaurant has been awarded one Michelin star every year since 2011, TBS television reported.

Source: <http://www.thestar.com.my/news/nation/2016/08/27/70-students-down-with-food-poisoning-after-eating-egg-curry-dish/> (viewed on 29/8/2016)

- (a) What do you think is the cause to the incident? (4 marks)
- (b) Discuss how could it be prevented? (6 marks)

Question 2

What is the condition needed for bacteria to multiply? Describe the conditions.

(12 marks)

Question 3

- (a) State the **SEVEN (7)** principles of HACCP? (7 marks)
- (b) Describe the advantages of practicing HACCP in your organization? (3 marks)

Question 4

- (a) Food safety practices ensure the quality of food to prevent contamination and food poisoning. Briefly discuss the **THREE (3)** different types of contaminants. (6 marks)
- (b) Briefly describe what is known as bad bacteria. (2 marks)

Question 5

- (a) Briefly define foodborne disease outbreak. (1 mark)
- (b) Foodborne illness can be categorized into **THREE (3)** classifications. State and discuss each classifications with examples. (9 marks)

-THE END-