

**FINAL
Examination Paper**

(COVER PAGE)

Session : January 2018

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

Course : DHM1113: Food Safety and Hygiene

Date of Examination : March 9, 2018 (Friday)

Time : 8:00 am – 10:00 am 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) : Amerjit Singh Lakha Singh,Nur Adilah Zulkiply

Moderator : Puan Umme Umaimah binti Amin

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

Section A (20 marks)

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

1. Which is the correct temperature for storing frozen food?
 - A. 0 degrees
 - B. 15 degrees or lower
 - C. -18 degrees or lower
 - D. 20 degrees or lower

2. _____ are small microscopic creatures that need to live on or inside a living host to survive.
 - A. Bacteria
 - B. Rats
 - C. Microorganism
 - D. Parasites

3. What are **THREE (3)** the category of meat found in restaurant operations?
 - A. White, red and game
 - B. Soft shell, red and game
 - C. Seafood, white and red
 - D. Red, fresh water fish and white

4. At work, the best way to dry your hands after washing is?
 - A. Using a warm air dryer
 - B. Give them a shake
 - C. Using a cotton towel
 - D. Using a paper towel

10. To prevent and keep food safe from bacteria, we must:
- i. Chill
 - ii. Separate
 - iii. Cook
 - iv. Clean
- A. i, ii, and iii
 - B. i, iii, and iv
 - C. ii, iii, and iv
 - D. All of the above.
11. When we are consuming our dish and we find a stapler bullet, this is a?
- A. Chemical hazard
 - B. Physical hazard
 - C. Biological hazard
 - D. Stapler hazard
12. What is the first thing you do when you enter a food premises?
- A. Comb Your Hair
 - B. Go To The Toilet Before Starting Work
 - C. Wash Your Hands
 - D. Go To The Office And See What You Are Doing That Day
13. What is the objective of **ISO 22000**?
- i. Establish food safety management system
 - ii. Plan and operates the FSMS system
 - iii. Ensure products do not cause adverse health effect
 - iv. Demonstrate compliance with external safety requirements
- A. i, and ii
 - B. i, and iii
 - C. i, ii, and iii
 - D. All the above

5. Which one of the following jewellery is acceptable for a food handler to wear?
- A. Plain wedding band.
 - B. Arm ring.
 - C. Bracelet.
 - D. A ring that is a symbol of religious faith.
6. This is a certification, which only issued by JAKIM.
- A. FIFO
 - B. LIFO
 - C. HACCP
 - D. HALAL
7. The ideal temperature for chillers is?
- A. 4 – 10 degrees
 - B. 1 and 4 degrees.
 - C. 0 to 4 degrees.
 - D. -2 to 0 degrees.
8. What are the symptoms of gluten allergy?
- i. Chronic diarrhea
 - ii. Abdominal pain
 - iii. Vomiting
 - iv. Kidney failure
- A. i, ii, and iv
 - B. i, ii, and iii
 - C. i, iii, and iv
 - D. All the above
9. Which of the **Two (2)** good recommended fats for us to consume?
- A. Saturated and monounsaturated
 - B. Trans and polyunsaturated
 - C. Trans and saturated
 - D. Monounsaturated and polyunsaturated

14. Upon arriving at work, you and cut yourself on the way into the food area, what actions would you take to prevent micro biological and physical contamination.
- A. Ignore and carry on with your work
 - B. Tie a handkerchief around it
 - C. Leave It open and let it heal by itself
 - D. Cover it with a proper waterproof dressing
15. _____ are items, which gets rotten easily. Order is only place when the chef needs it on the actual day.
- A. Perishable
 - B. High in fiber
 - C. Low in protein
 - D. Non perishable
16. Name **One (1)** offence under the **Food Safety Act 1990**.
- A. Placing rubbish on the pavement outside your premises
 - B. Selling food that is cold
 - C. Selling food that is hot
 - D. Selling food unfit for consumption
17. If you go into a dry storeroom and see boxes on the floor what would you do and why?
- A. Push them neatly under the shelving so as to look tidy
 - B. Empty the contents out into suitable sealable containers
 - C. Leave them for someone else to sort out
 - D. Move them to clean and then put the boxes back where they were
18. Why do we store some long life foods in the fridge after opening?
- A. After opening they are treated as fresh food
 - B. It is easier to find them again when we need them
 - C. They look better in the fridge than in the cupboard
 - D. It fills the fridge up making it more economical to run

19. Besides the purchasing, name the **THREE (3)** senior manager who determines vegetables and meat suppliers for food and beverage department.
- i. Executive chef
 - ii. Food & beverage manager
 - iii. Executive housekeeper
 - iv. Director of finance
- 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 B fire extinguishers?
- i. Grease
 - ii. Gasoline
 - iii. Wood
 - iv. Oil
- A. i, ii, and iii
B. ii, iii, and iv
C. i, ii, and iv
D. i, iii, and iv

Section B: This section consists of **FIFTHTEEN (15)** questions. Answer **ALL** questions in the answer booklet provided. **(30 marks)**

Herbicide	Spores	Foodborne disease	Spoilage	Typhoid inoculation	Pest control
Game	Thermometer	Binary Fission	Pathogenic	Refuse	Leptospirosis
Biological pest	Mechanical pest	Physical pest	Parasite	Grease	Cross contamination

1. Rabbit is from _____ meat category.
2. _____ is poison used to control weeds and unwanted growth.
3. _____ outbreak is in which **TWO (2)** or more people experience a similar illness after eating a common food.
4. _____ helps bacteria to survive in hot, dry, acidic or even when there is not enough food.
5. _____ turns to liquid during cooking and solidifies when cooled.
6. _____ degrade food so they look, taste, and smell bad.
7. Disease causing microorganisms that can make people ill once consumed known as _____
8. Bacteria reproduce when one cell divides to form two new cells _____
9. It is compulsory for all food handles 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 dangerous disease caused when humans accidentally consumes rat's urine.
12. _____ 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.
13. _____ control is the control of one through the control and management of natural predators and parasites.

14. _____ control is the use of hands-on techniques as well as simple equipment, devices, and natural ingredients that provide a protective barrier between plants and insects.
15. _____ control is a method of getting rid of insets and small rodents by removing, attacking, setting up barriers that will prevent further destruction of one's plants or forcing insect infestations to become visual for example Termites.

Section C : Instructions: This section consists of **FIVE (5)** questions. Answer **ALL** questions in the answer booklet provided. **(50 marks)**

Question 1

Explain the **SEVEN (7)** principles in HACCP principles and provide at least **THREE (3)** advantages of HACCP.

(10 marks)

Question 2

List down the **FIVE (5)** Roles of a food manager

(10 marks)

Question 3

Describe at least **TEN (10)** owner's responsibilities in setting up a hotel or a Food and beverage outlet.

(10 marks)

Question 4

List down **Ten (10)** responsibilities of a store manager and storekeeper.

(10 marks)

Question 5

(a) Explain the difference between cleaning & sanitation function and its agents.

(5 marks)

(b) List at least **FIVE (5)** ways to prevent cross contamination in kitchen.

(5 marks)

-THE END-