



FINAL
Examination Paper

(COVER PAGE)

Session : April 2014

Programme : Diploma In Hotel Management (DHMN)

Course : DHM1111 : Food Safety and Hygiene

Date of Examination : July 21, 2014 (Monday)

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 : Fill in the blanks.

Section C : Short answer questions.

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

Materials permitted :

Nil

Materials provided :

OMR Sheets

Examiner (s) : Chef Sperico Anak Michael

Moderator : Puan Umme Umaimah Binti Amin

INTI INTERNATIONAL COLLEGE SUBANG

DIPLOMA IN HOTEL MANAGEMENT (DHMN)
DHM 1111: FOOD SAFETY AND HYGIENE
FINAL EXAMINATION: APRIL 2014 SESSION

Section A

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

1. Refuse _____ is normally evaluated and implemented.
 - A. storage
 - B. cleaning
 - C. recycle
 - D. sanitizing
 - E. rearrange

2. Equipment, utensils, and tableware are _____ before storage.
 - A. sanitizing
 - B. dried
 - C. checking
 - D. cleaning
 - E. washing

3. Correct _____ control is a necessary weapon against the infection of food by food poisoning bacteria.
 - A. moisture
 - B. quality
 - C. time
 - D. food
 - E. temperature

4. Foods should be _____ for only short periods of time, the duration varying from food to food.
- A. freezing
 - B. thawing
 - C. refrigerated
 - D. baking
 - E. burning
5. The temperature range between _____ Centigrade and _____ Centigrade is where most bacteria grow and reproduce.
- A. - 10°C to 7°C
 - B. - 7°C to 7°C
 - C. 5°C to 53°C
 - D. 5°C to 63°C
 - E. 7°C to 63°C
6. Always wear _____ gloves while handling hot pans and cooking utensil which might cause steam burns.
- A. plastic
 - B. disposable
 - C. hand
 - D. steel
 - E. protective
7. _____ are most commonly caused by carelessness at work.
- A. Damage
 - B. Boiling
 - C. Accident
 - D. Cleaning
 - E. Pan-seared
8. The best type of container for wet waste awaiting collection outside is a metal or plastic bin with a _____ lid which keeps out pests.
- A. close-fitting
 - B. plastic
 - C. bamboo
 - D. stainless steel
 - E. air tight

9. _____ food items are best done under running water.
- A. Frozen
 - B. Hot
 - C. Chilling
 - D. Thawing
 - E. Burning
10. Food should also be stored using the _____ method.
- A. LIFO
 - B. UFO
 - C. FUSO
 - D. FIFO
 - E. FLOW
11. The safest way of thawing meat is _____.
- A. under running water
 - B. from freezer to chiller
 - C. from freezer to room temperature
 - D. in a pot of hot water
 - E. no need to thaw
12. Keep cold food under refrigeration until as near as possible to the time of _____.
- A. disposal
 - B. selling
 - C. consumption
 - D. cleaning
 - E. freezing
13. An unopened box of cream must be stored in _____.
- A. in the freezer
 - B. at room temperature
 - C. in a bowl of ice
 - D. in the chiller
 - E. in cool, dry place

14. When carrying sharp knives in the kitchen, the knives should be pointed _____.

- A. up
- B. in front
- C. in reverse
- D. down
- E. sideways

15. Chopping boards must be stored _____.

- A. with a gap between
- B. stacked close together
- C. stacked in a pile
- D. leaning against each other
- E. spread all over the table

16. Foods high in protein are in the _____ acid range.

- A. neutral
- B. perfect
- C. poor
- D. good
- E. bad

17. _____ has been found inside a small percentage of eggs.

- A. Salmonella
- B. E. Coli
- C. Escherichia
- D. Cyclosporine
- E. Histamines

18. One of the easiest ways for bacteria to spread through the food area is from your _____.

- A. uniforms
- B. container
- C. hand
- D. hair
- E. spatula

19. To prevent cross-contamination from raw foods you should use different _____ for storing raw and cooked foods.
- A. combination oven
 - B. refrigerator
 - C. stainless steel rack
 - D. food warmer
 - E. aluminium foil
20. Bacteria do not grow, or grow only very slowly, at temperatures below _____.
- A. -7°C
 - B. -5°C
 - C. 0°C
 - D. 5°C
 - E. 7°C

Section B : Answer ALL questions. (30 marks)

1. _____ poisoning occurs when toxic substances contaminate food and beverages.
2. _____ produced by germs often has no taste, odor, or color.
3. Food _____ is an illness caused by germs in food.
4. _____ is "the creation and maintenance of hygiene and healthful conditions."
5. High risk foods are foods are particularly rich in the _____ that bacteria need to grow.
6. _____ means the food contains harmful substances not originally present in it.
7. _____ a tiny, usually single-celled organism that can be seen only through a microscope.
8. _____ caused by poisons (toxins) the bacteria produce while they are growing in the food.
9. Bacteria are killed by heat at least _____ $^{\circ}\text{C}$ throughout the food including the center and be held for sufficient time.
10. _____ inventory is an actual count of what is on the shelves.

11. All food in the _____ storage area must be on shelves at least two inches from wall and six inches from the floor.
12. The maximum temperature in frozen storage areas is ____ degree Celsius.
13. _____ is an evaluation system to identify, to monitor, and control contamination risks in foodservice establishment.
14. _____ is a kind of hazard because of carbon monoxide poisoning.
15. _____ storage areas are designed to maintain food products at temperatures of 5 degree Celsius or below.

Section C : Answer ALL the questions.

Question 1

- (a) How does food contamination occur? Briefly explain and give an example. (6 marks)
- (b) Give **TWO (2)** classification of contamination and briefly explain. (4 marks)

Question 2

- (a) Explain what is food hygiene? (2 marks)
- (b) Give **TWO (2)** types of food- borne diseases caused by bacteria. (4 marks)
- (c) Give **TWO (2)** measures to prevent and control food-borne infections in catering premises. (4 marks)

Question 3

- (a) State **TWO (2)** ways to prevent burns. (4 marks)
- (b) What would u do if an employee received a burn of the hands or face? (6 marks)

Question 4

- (a) Define Hazards and Critical Control Point (4 marks)
- (b) State any **FOUR (4)** ways to identify hazards example in a food establishment. (6 marks)

Question 5

- (a) List the **SIX (6)** points of food purchasing. (6 marks)
- (b) Briefly explain on perishable and non-perishable items. (4 marks)

-THE END-

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