

**FINAL**  
Examination Paper

(COVER PAGE)

Session : April 2017

Programme : Diploma In Hotel Management (DHMN)

Course : **DHM1113: Food Safety and Hygiene**

Date of Examination : August 1, 2017 (Tuesday)

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**

Materials permitted :  
Nil

Materials provided :  
OMR Sheets

Examiner (s) : Mr Amerjit Singh Lakha Singh, Chef Yuzrem Ezri Mohd Yunus

Moderator : Puan Umme Umaimah binti Amin

*This paper consists of 7 printed pages, including the cover page.*

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)  
DHM1113 : FOOD SAFETY AND HYGIENE  
FINAL EXAMINATION: APRIL 2017 SESSION

**Section A (20 marks)**

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

1. Listed below is the principles of safe food **EXCEPT**
  - A. Rejecting contaminated food
  - B. Promoting multiplication of microorganism
  - C. Protecting food from contamination
  - D. Removing unsafe food
  
2. Which of the following statement is **TRUE** about the importance of sanitation
  - i. Cleanliness reflects our commitment to our customers
  - ii. Cleanliness tells customers & employees alike that we believe in high quality
  - iii. A safe healthy environment helps attract high quality employees
  - iv. Employees take pride in a clean restaurant
  - v. Clean surrounding help ensure returning customers
  - A. i,ii, and iii
  - B. i,ii,iii,iv, and v
  - C. iii,iv, and v
  - D. ii,iii,iv.and v
  
3. The susceptible group for foodborne illness
  - A. lactating woman
  - B. teenagers
  - C. students
  - D. all of the above
  
4. \_\_\_\_\_ classified as eating food containing a harmful toxin or chemical produced by bacteria or other source
  - A. Infection
  - B. Intoxication
  - C. Toxin mediated infection
  - D. Chemic

5. A certified food protection manager is a person who:
- A. Responsible for identifying hazards
  - B. Develop or implement specific policies, procedures or standards aimed at preventing foodborne illness
  - C. Coordinates training, supervises or direct food preparation activities and takes corrective actions needed.
  - D. Reporting to the responsible authority for any foodborne illness issues
6. Temperature danger zone is at
- A. 5°C to 57°C
  - B. 5°C to 58°C
  - C. 5°C to 60°C
  - D. 5°C to 65°C
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. toxin
9. Metal, wood, stone, and fingernails is the examples of \_\_\_\_\_ hazard.
- A. chemical
  - B. physical
  - C. biological
  - D. choking

10. Below is the purpose establishing SOP's **EXCEPT**
- A. Protect products from contamination
  - B. Control bacteria growth
  - C. Ensure proper procedures developed for maintaining equipment
  - D. Selecting an ideal kitchen staff
11. Common critical control point in food production **EXCEPT**
- A. Cooking
  - B. Reheating
  - C. Holding
  - D. Pouring
12. Which of the following is **TRUE** about thawing
- i. Refrigerate at 41c or lower
  - ii. RTF not more than 5c
  - iii. Under running water at 70c
  - iv. In a microwave if the food will not be cooked immediately
  - v. Slacking
- A. i,ii,and iii
  - B. i,iii,and v
  - C. i,ii,iii,and v
  - D. ii,iii,iv, and v
13. Minimum temperature range to kill most harmful microorganism is 72°C-73°C.
- A. Sanitizing principles
  - B. Cleaning principles
  - C. Washing principles
  - D. HACCP principles
14. Chlorine, iodophors and quaternary ammonium compounds (quats) is an examples of
- A. detergent
  - B. sanitizer
  - C. washer
  - D. cleaner

15. Dropping, rub marks, tracks is the sign of?
- A. Cockroaches
  - B. Rodent infestation
  - C. Flies
  - D. Termites
16. \_\_\_\_\_ 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.
- A. Physical pest control
  - B. Chemical pest control
  - C. Biological pest control
  - D. All of the above
17. Employers can provide a safer workplace for their employees and benefit in
- i. Lower employee turnover
  - ii. Reduced lost time
  - iii. Reduced workers compensation cost
  - iv. Increased productivity and profit
  - v. Energetic worker
- A. i,ii, and iii
  - B. i,ii,iii,and iv
  - C. i,ii,iii,iv,and v
  - D. i,iv,and v
18. Fire extinguishers are commonly found in a chemical laboratory. They are for fires that involve combustible metals.
- A. Class A
  - B. Class B
  - C. Class C
  - D. Class D

19. 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 use defective electrical cords or equipment
  - v. Do not store flammable items near heat-producing equipment/open flames.
- A. i,ii, and iii  
B. i,iii,and iv  
C. i,ii,and v  
D. i,iii,iv,and v

20. 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

**Section B (30 marks)**

**Instructions:** This section consists of FIFTEEN (15) questions. Answer ALL questions in the answer booklet provided.

1. The word sanitation derived from the Latin word 'sanus' meaning \_\_\_\_\_ or clean and whole.
2. As food manager, you need to understand that \_\_\_\_\_ can be prevented if the basic rules of food safety are routinely followed.
3. A certified food protection manager is a person responsible for identifying \_\_\_\_\_ in daily operation.
4. The most common reason for food borne illness occur due to \_\_\_\_\_.
5. \_\_\_\_\_ is the number of hours between a time the person eats contaminated food and when they first show symptoms of the disease.
6. Most bacteria prefers food high in \_\_\_\_\_ or \_\_\_\_\_.
7. \_\_\_\_\_ is a type of bacteria that can survive with or without oxygen but have preference.

8. Campylobacter jejuni, salmonella, and Listeria monocytogenes is the example of \_\_\_\_\_ bacteria.
9. \_\_\_\_\_ can be either naturally or man-made.
10. \_\_\_\_\_ enables managers to identify the foods and processes that are more likely to cause illnesses.
11. \_\_\_\_\_ refers to safe temperature range less than 5c for maintaining food prior to service for consumption.
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. Class B fire extinguisher is for fire involves flammable or combustible \_\_\_\_\_.
14. \_\_\_\_\_ is the degree of protection against danger, loss and criminals.
15. \_\_\_\_\_ is the government body which issues HALAL certificate to all food production companies.

**Section C (50 marks)**

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

1. State **FIVE (5)** benefits of good food safety and **FIVE (5)** consequences of poor food safety.  
(10x1=10 marks)
2. Explain in detail the food manager role in implementing food safety rules and regulation.  
(10 marks)
3. Illustrate and explain the **FOUR (4)** phase of bacteria growth.  
(1x2,4x2=10 marks)
4. Suggest **FIVE (5)** ways contamination can be avoided in food production area.  
(5x2=10 marks)
5. Effective cleaning consist of **FIVE (5)** separates events. Discuss the cleaning principles.  
(5x2=10 marks)

**-THE END-**

