



FINAL
Examination Paper

(COVER PAGE)

Session : August 2014

Programme : Diploma In Hotel Management (DHMN)

Course : DHM1113: Food Safety and Hygiene

Date of Examination : December 8, 2014 (Monday)

Time : 2.00pm – 4.00pm 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

This paper consists of 8 printed pages, including the cover page.

INTI INTERNATIONAL COLLEGE PENANG

DIPLOMA IN HOTEL MANAGEMENT
DHM 1113: FOOD SAFETY AND HYGIENE
FINAL EXAMINATION: AUGUST 2014 SESSION

Section A: Answer ALL.

(20 Marks)

Multiple Choices

1. Poor hygiene, poor grooming and personal care, and sloppy work habits are unacceptable. This is reflected to _____.
 - A. professionalism
 - B. hygiene
 - C. recycle
 - D. food safety
 - E. organization

2. Equipment, utensils, and tableware are _____ before storage.
 - A. sanitized
 - B. dried
 - C. checked
 - D. cleaned
 - E. washed

3. The temperature range between _____ Celsius and _____ Celsius 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

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. 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

6. _____ basic food handling, sanitation and safety can cost a lot of money.
- A. Hygienic
 - B. Good
 - C. Poor
 - D. Systematic
 - E. Organized
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. Any substance in food that can cause illness or injury is called a _____.
- A. contamination
 - B. safety
 - C. hazard
 - D. freeze
 - E. germs
10. Food should also be stored using the _____ method.
- A. LIFO
 - B. UFO
 - C. FUSO
 - D. FIFO
 - E. FLOW
11. _____ inventory is an ongoing record of what is in storage at any given time.
- A. Marketing
 - B. Management
 - C. Physical
 - D. Perpetual
 - E. Directs

12. Excessive stress for long periods can cause tiredness, anxiety and various physical symptoms such _____.
- A. shift work
 - B. boredom
 - C. heart disease
 - D. tiredness
 - E. no leave
13. _____ is a tiny, usually single-celled organism that can be seen only through a microscope.
- A. Germs
 - B. Detergent
 - C. Mice
 - D. Microorganism
 - E. Pathogen
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. This microorganism cannot reproduce or multiply unless they are inside a living cell. This is referring to _____.
- A. germs
 - B. parasites
 - C. viruses
 - D. pathogen
 - E. fungi
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. The chance that a condition or set of conditions will lead to a hazard is known as

- A. hygiene
- B. cross contamination
- C. illness
- D. HACCP
- E. risk

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.

(30 Marks)

1. _____ is a method of destroying bacteria by rapidly heating the food to a sufficiently high temperature.
2. _____ produced by germs often has no taste, odor, or color.
3. Food _____ is an applied sanitary science related to the processing, preparation, and handling of food.
4. Sanitation is "the creation and maintenance of _____ and healthful conditions."
5. High risk foods are foods are particularly rich in the _____ that bacteria need to grow.
6. Molds and yeasts are examples of _____.
7. _____ is a microorganism that can cause disease.
8. Food _____ is where the illness caused by germs in food.

9. Bacteria are killed by heat at least _____°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 dry storage area must be on shelves at least _____ inches from wall and six inches from the floor.
12. _____ areas should not house motors, compressors, machinery, water and heating pipes, or other utility structures.
13. _____ is an evaluation system to identify, to monitor, and control contamination risks in foodservice establishment.
14. Food spoilage raises food _____.
15. _____ storage areas are designed to maintain food products at temperatures of 5 degree Celsius or below.

HACCP	pasteurization	fungi	sanitation
2	cost	physical	refrigerated
poison	70	perpetual	5
infection	safety	pathogen	nutrient
dry storage	hygiene	germs	illness

Section C:

Question 1

a. Briefly explain **THREE (3)** ways of how contamination on clean food occurs/happen. (6 marks)

b. To prevent these food contaminations, a hygiene control should be taken. Discuss the **TWO (2)** actions that can be done to accomplish this control. (4 marks)

(10 MARKS)

Question 2

a. What is contaminated food? (2 marks)

b. State **FOUR (4)** type of food hazard and discuss each of them. (8 marks)

(10 MARKS)

Question 3

a. State **FIVE (5)** factors which are known to cause 80% of foodborne illness outbreaks. (5 marks)

b. Identify the **FIVE (5)** points of potential food safety hazards. (5 marks)

(10 MARKS)

Question 4

a. State the **FOUR (4)** goals in hospitality purchasing. (4 marks)

b. Discuss the **THREE (3)** points established standards in receiving. (6 marks)

(10 MARKS)

Question 5

Harmful germs can cause foodborne illnesses. Discuss the **TWO (2)** type of illness and the bacteria involve.

(10 MARKS)