

**FINAL**  
Examination Paper

(COVER PAGE)

Session : April 2016

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

Course : DHM1113/DHM1111: Food Safety & Hygiene

Date of Examination : July 29, 2016 (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**

Materials permitted :

Nil

Materials provided :

OMR Sheets

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

Moderator : Puan Umme Umaimah binti Amin

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

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)  
DHM1113: FOOD SAFETY AND HYGIENE  
FINAL EXAMINATION : APRIL 2016 SESSION

**Section A:** Multiple Choice question (20 marks)

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

1. \_\_\_\_\_ are one of the most important biological food borne hazards for any food establishment.
  - A. Bacteria
  - B. Parasite
  - C. E- Coli
  - D. Salmonella
  
2. Venison, Duck, Rabbit, Wild boar is categorized as \_\_\_\_\_ meat.
  - A. White
  - B. Seafood
  - C. Fresh
  - D. Game
  
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
  
4. Chicken is fed with \_\_\_\_\_ and \_\_\_\_\_ for fast growth and keep them alive.
  - A. Pesticides and Herbicides
  - B. Hormones and pesticides
  - C. Hormones and Antibiotics
  - D. Pesticides and Antibiotics

5. Hormones such \_\_\_\_\_ and \_\_\_\_\_ are used in beef industry for the past 30 years.
- A. Oestrogen and Testosterone
  - B. Beta and Steroid
  - C. Ampicilin and Tetracycline
  - D. Testosterone and Ampicilin
6. Use of \_\_\_\_\_ and \_\_\_\_\_ are widespread, farmers are using it to increase the recoverable yield.
- A. Herbicides and Pesticides
  - B. Insecticides and Pesticides
  - C. Antibiotics and Herbicides
  - D. Steroids and Antibiotics
7. Below are the symptoms of Gluten allergies except?
- A. Influenza
  - B. Cramps
  - C. Vomiting
  - D. Abdominal pain
8. \_\_\_\_\_ and \_\_\_\_\_ are the unhealthy fats which are **NOT** recommended to be consumed for health safety reasons.
- A. Cholesterol and Phytosterol
  - B. Saturated acids and Antioxidants
  - C. Polyunsaturated and Monounsaturated
  - D. Saturated and Trans
9. \_\_\_\_\_ is usually found in rice.
- A. Parasites
  - B. Arsenic
  - C. Hazard
  - D. Germs

10. Food should also be stored using the \_\_\_\_\_ method.
- A. LIFO
  - B. UFO
  - C. FUSO
  - D. FIFO
11. All food handlers are to required to have \_\_\_\_\_ once in every **THREE (3)** years.
- A. Typhoid Inoculation
  - B. Cholera Inoculation
  - C. Antibiotics Inoculation
  - D. Steroid Inoculation
12. Most accidents at work are caused by \_\_\_\_\_ and it is \_\_\_\_\_ to the organization.
- A. shift work, medical
  - B. boredom, pain
  - C. carelessness, cost
  - D. tiredness, cost
13. \_\_\_\_\_ is a tiny, usually single-celled organism that can be seen only through a microscope.
- A. Germs
  - B. Detergent
  - C. Microorganism
  - D. Pathogen
14. Lactose intolerant is- inability to digest lactose, it is caused by shortage of lactase in the \_\_\_\_\_ to digest lactose.
- A. small intestine
  - B. digest process
  - C. prevent constipation
  - D. big intestine

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
16. Serious long-term effects associated with several common types of food poisoning include:
- A. Kidney failure
  - B. Broken bones
  - C. Diabetes
  - D. Hypertension
17. Harmful bacteria are the most common cause of food poisoning, but other causes include \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_, \_\_\_\_\_
- A. Viruses, parasites, toxins and contaminants
  - B. Sanitation, heat, chemicals and detergent
  - C. Steroid, antibiotics, hormones and bacteria
  - D. Pesticides, herbicides, toxins and virus
18. Bacteria can be classified as either \_\_\_\_\_ or \_\_\_\_\_ microorganism.
- A. Spoilage or pathogenic
  - B. Parasites or viruses
  - C. Fat or moisture
  - D. Vitamins or protein
19. Temperature between \_\_\_\_\_ - \_\_\_\_\_ is the standard to keep all frozen items in freezers
- A. 5°C and 63C
  - B. 10°C and 70°C
  - C. -18°C and -20°C
  - D. 1°C and 40°C

20. Fire is one of the **hazards** in the kitchen, to start a fire there must be heat, oxygen and \_\_\_\_\_.
- A. Material
  - B. Metal
  - C. Water
  - D. Sand

**Section B: FIFTEEN (15)** fill in the blanks . Answer **ALL** questions in the answer booklet provided.  
(30 marks)

1. \_\_\_\_\_ is a method of destroying bacteria by rapidly heating milk to a sufficiently high temperature.
2. \_\_\_\_\_ helps bacteria to survive in hot, dry, acidic, or even when there is not enough food.
3. Colored chopping board are used to prevent \_\_\_\_\_ .
4. All canned or bottled food must have clear \_\_\_\_\_ for safety of consumers.
5. All hot food must be served at the minimum temperature of \_\_\_\_\_.
6. High risk foods are foods are particularly rich in the \_\_\_\_\_ that bacteria need to grow.
7. \_\_\_\_\_ is a method used to prevent food from expiring in fridge and storage shelves.
8. Approved \_\_\_\_\_ is required store keeper to issue any item from the store.
9. Serious long term effect associated with several common types of food poisoning which includes kidney failure, chronic arthritis, \_\_\_\_\_ and death.
10. Food which is displayed on the buffet must be cleared after \_\_\_ hours after which bacteria will start growing.

11. \_\_\_\_\_ is good fats which are usually found in green vegetables.
12. All food in the dry storage area must be on shelves at least \_\_\_\_\_ inches from wall and six inches from the floor.
13. Hotel purchases are segregated into \_\_\_\_\_ types of purchase based on the departments.
14. \_\_\_\_\_ is an evaluation system to identify, to monitor, and control contamination risks in foodservice establishment.
15. \_\_\_\_\_ storage areas are designed to maintain food products at temperatures of 5 degree Celsius or below.

HACCP	pasteurization	cross contamination	sanitation
2	spores	phytosterol	refrigerated
Brain and nerve damage	70°C	Labels	7
nutrient	FIFO	Pest control	Requisition form
dry storage	hygiene	4	illness

**Section C:** Answer **All** questions in the answer booklet provided. (50 Marks)

**Question 1**

- (a) What are the **FOUR (4)** controversies in animal farming? (4 marks)
- (b) Provide **SIX (6)** roles of Ministry of Health in Malaysia pertaining to food and its product in animal farming. (6 marks)

**Question 2**

- (a) Describe the **SIX (6)** conditions for bacteria to multiply? (6 marks)
- (b) Explain, what is parasite? (4 marks)

**Question 3**

- (a) What is the difference between Fats, Oil, Grease? (5 marks)
- (b) Give **THREE (3)** names in Fats, Oil, Grease (5 marks)

**Question 4**

- (a) What are the principles in HACCP? (7 marks)
- (b) Provide **THREE (3)** advantages of practicing HACCP in your organization? (3 marks)

**Question 5**

- (a) How many types of cleaning agents there are and name them? (4 marks)
- (b) Describe what is cleaning process? (6 marks)

**-THE END-**

*DHM1113(F)/Apr2016/formatted*