

FINAL
Examination Paper

(COVER PAGE)

Session : August 2017

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

Course : DHM1113: Food Safety and Hygiene

Date of Examination : December 12, 2017 (Tuesday)

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 :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, Syamsul Idham Musa

Moderator : Puan Umme Umaimah binti Amin

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)
DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)
DHM1113: FOOD SAFETY AND HYGIENE
FINAL EXAMINATION: AUGUST 2017 SESSION

Section A (20 marks)

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

1. Food borne illness happens when we consume _____ food.
 - A. contaminated
 - B. cooked
 - C. healthy
 - D. leftover

2. Which of the following are the symptoms of lactose intolerance?
 - (i) Nausea
 - (ii) Bloating
 - (iii) Diarrhea
 - (iv) Painful gas
 - (v) Cramps and abdominal pains
 - A. (i),(ii), and (iii)
 - B. (i), (ii),(iii), and (v)
 - C. (iii),(iv), and (v)
 - D. All the above

3. Breads, cakes and pies are food that are usually contains _____.
 - A. protein
 - B. lactose
 - C. gluten
 - 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. Chemical hazard

5. _____ and _____ are widely used in vegetables and fruits farming to control insects and weeds.
- A. Hormones, insecticides
 - B. Herbicides , insecticides
 - C. Antibiotics , pesticides
 - D. Antibiotics, herbicides
6. _____ helps bacteria to survive in hot, dry, acidic or even when there is not enough food.
- A. Protein
 - B. Spores
 - C. Water
 - D. Carbohydrates
7. Potentially Hazardous Food (PHF) are usually high in _____ or _____.
- A. herbs, vitamins
 - B. protein, carbohydrates
 - C. hormones, antibiotics
 - D. saturated, trans
8. _____ is a space-age technology to keep food safe in outer space and on earth.
- A. HACCP
 - B. FIFO
 - C. JAKIM
 - D. LIFO
9. Metal, wood, stone, and fingernails is the examples of _____ hazard.
- A. chemical
 - B. physical
 - C. biological
 - D. choking
10. _____ and _____ are widely used in meat production for the past 30 years.
- A. Antibiotics, hormones
 - B. Oestrogen, testosterone
 - C. Pesticides, steroid
 - D. Herbicides, oestrogen

11. Common critical control point in food production **EXCEPT**
- A. Cooking
 - B. Reheating
 - C. Holding
 - D. Pouring
12. Which of the followings are used to increase the egg production due to demand?
- (i) Battery farming
 - (ii) Growth hormones
 - (iii) Spraying of pesticides
 - (iv) Antibiotics
 - (v) Air-conditioned room
- A. (i),(ii),and (iv)
 - B. (i),(iii),and (iv)
 - C. (i),(ii), and (iii)
 - D. (ii),(iii), and (iv)
13. These are the **TWO (2)** good fats which are safe for human consumption.
- A. Trans and saturated
 - B. Saturated and polyunsaturated
 - C. Ployunsaturated and monounsaturated
 - D. Trans and phytosterol
14. We must use a to _____ check the temperature when cooking.
- A. spoon
 - B. tong
 - C. fork
 - D. thermometer
15. Dropping, rub marks, tracks in kitchen is signs of?
- A. Cockroaches
 - B. Rodent infestation
 - C. Flies
 - D. Termites

16. Temperature between _____ - _____ is danger zone which allows bacteria to multiply rapidly.
- A. -18°C , 5°C
 - B. 5°C and 75°C
 - C. 5°C and 65°C
 - D. 0°C and 55°C
17. What are benefits to the employers when employee's workplace safety is their main focus?
- (i) Lower employee turnover
 - (ii) Reduced lost time
 - (iii) Reduced workers compensation cost
 - (iv) Increased productivity and profit
- A. (i),(ii), and (iii)
 - B. (ii),(iii),and (iv)
 - C. (i),and (ii)
 - D. All the above
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. Below are the items which are considered as **Class A** category in fire.
- (i) Wood
 - (ii) Cloth
 - (iii) Grease
 - (iv) Paper
 - (v) Gasoline
- A. (i),(ii), and (iii)
 - B. (i),(iii),and (iv)
 - C. (i),(ii),and (iv)
 - D. (i),(iii),(iv),and (v)

20. What are the hazards that can cause illness or injury when consumed along with food?

- (i) Chemical
 - (ii) Biological
 - (iii) Alcohol
 - (iv) Physical
 - (v) Electrical
- A. (i),(ii), and (v)
 - B. (ii),(iv),and (v)
 - C. (i),(ii), and (iv)
 - D. (ii), (iv), and (iv)

Section B (30 marks)

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

Leptospirosis	Pasteurization	Grease	Labels	JAKIM	Pest control
90 minutes	Peanuts	Typhoid inoculation	Liquid	Bacteria	Personal grooming
game	Parasites	Food hygiene	temperature	Refrigerators	Cross contamination

- _____ is a method destroying bacteria by rapidly heating the food to a sufficiently to a high temperature
- All canned and bottled food must have clear _____ for the safety of consumers.
- The standard cooling off period of food is _____.
- _____, when cooked protein stays intact which causes allergy.
- In Malaysia, Halal is a certification which is issued by _____.
- All food handlers are required to have _____ and food handler's certificate.
- _____ are one of the most important biological food borne hazard for any food establishment.
- Time & _____ abuse are the main factors which contributes to food borne illness.
- What is the name of a small microscopic creatures which requires a host to live in to survive?

10. _____ are the conditions and measures to ensure the safety of food from production to consumption.
11. Venison is from the _____ category of meat.
12. _____ is a type of deadly disease which spreads through the contamination of rat's urine.
13. Class B fire extinguisher is for fire involves flammable or combustible _____.
14. _____ turns to liquid during cooking, but solidifies when cooled.
15. _____ is where food handlers are required to use deodorant, neat and short hair, grooming, regular bathing, no moustache and hair is covered.

Section C (50 marks)

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

Question 1

- (a) Clean food also can be contaminated and briefly explain **three (3)** ways these how could it be contaminated. (6 marks)
- (b) What are the **TWO (2)** to ways to prevent and control food contaminations in food hygiene? (4 marks)

Question 2

- (a) State the **FOUR (4)** goals in hospitality purchasing. (4 marks)
- (b) Discuss the **THREE (3)** established standards in receiving. (6 marks)

Question 3

- (a) Define the meaning of contaminated food (2 marks)
- (b) Briefly explain the **FOUR (4)** types of food hazard in food industry. (8 marks)

Question 4

- (a) What is the difference between fats, oil and grease (4 marks)
- (b) Name **THREE (3)** items in each (fats, oil, and grease). (6 marks)

Question 5

Briefly explain **TWO (2)** types of bacteria which can cause food borne illness. (10 marks)

-THE END-

DHM1113 (F)/Aug2017/formatted