

FINAL  
Examination Paper

(COVER PAGE)

Session : January 2016/February 2016

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

Course : DHM1113: Food Safety and Hygiene

Date of Examination : March 16, 2016 (Wednesday)

Time : 2:00 pm – 4:00 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**

Materials permitted :  
Nil

Materials provided :  
OMR Sheets

Examiner (s) : Mr Amerjit Singh, Ms Nor Fatin Hidayah bt Sulaiman

Moderator : Puan Umme Umaimah binti Amin

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

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)  
DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)  
DHM1113: FOOD SAFETY AND HYGIENE  
FINAL EXAMINATION: JANUARY 2016/FEBRUARY 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. Which is the correct temperature for storing frozen food?
  - A. 0 degrees
  - B. 15 degrees or lower
  - C. -18 degrees or lower
  - D. 20 degrees or lower
  
2. Which one of these statements is true about bacteria?
  - A. All types of bacteria give food poisoning
  - B. Freezing makes food last longer by killing bacteria
  - C. Bacteria grow fastest when they are warm
  - D. All bacteria need air to survive
  
3. Which of this food is likely to contain the most bacteria?
  - A. Cooked chicken
  - B. Tinned cream
  - C. Frozen raw chicken
  - D. Bottled mayonnaise
  
4. At work, the best way to dry your hands after washing is?
  - A. Using a warm air dryer
  - B. Give them a shake
  - C. Using a cotton towel
  - D. Using a paper towel
  
5. Which one of the following jewellery is acceptable for a food handler to wear?
  - A. Plain wedding band.
  - B. Arm ring.
  - C. Bracelet.
  - D. A ring that is a symbol of religious faith.

6. Food contaminated with food poisoning bacteria would:
- A. Smell
  - B. Change colour
  - C. Look and taste normal
  - D. Be slimy and bitter
7. The ideal temperature for chillers is?
- A. 4 – 10 degrees
  - B. 1 and 4 degrees.
  - C. 0 to 4 degrees.
  - D. -2 to 0 degrees.
8. If you have reported diarrhoea and vomiting to your local authority or the Environmental Health Department after eating out it definitely means?
- A. The food business was at fault
  - B. It was your last meal that made you ill
  - C. That practices in the you home could be improved
  - D. Evidence will have to be obtained by the Environmental Health Department to positively prove where you pick up the bug that made you ill
9. Food poisoning usually occurs because of bad practice in:
- A. Restaurants
  - B. Retail shops
  - C. Home or domestic kitchens
  - D. All the above
10. Which of the following does bacteria need to assist it to grow and multiply?
- A. Water.
  - B. Food.
  - C. Warm temperatures.
  - D. All of the above.
11. What type of food hazard is it when you find a plaster in a food item?
- A. Chemical
  - B. Physical
  - C. Biological
  - D. Contaminated

12. What is the first thing you do when you enter a food premises?
- A. Comb your hair
  - B. Go to the toilet before starting work
  - C. Wash your hands
  - D. Go to the office and see what you are doing that day
13. How could the Pathogen "StaphylococcusAureus" be a risk in a food business where there is open food or hand-packed food?
- A. The pathogen lives on the hands and can be passed on easily
  - B. It is in the air and can land on food items not covered
  - C. By handling the open food you increase the risk of cross contamination from the pathogen from your hands to the food
  - D. It can fly from one surface to another and contaminate food items
14. If you arrived at work and cut yourself on the way into the food area what actions would you take to prevent micro biological and physical contamination?
- A. Ignore and carry on with your work
  - B. Tie a handkerchief around it
  - C. Leave It open and let it heal by itself
  - D. Cover it with a proper waterproof dressing
15. Why is bread not a high risk food?
- A. Low in fats
  - B. High in fiber
  - C. Low in protein
  - D. Doesn't last long
16. Name **One (1)** offence under the Food Safety Act 1990?
- A. Placing rubbish on the pavement outside your premises
  - B. Selling food that is cold
  - C. Selling food that is hot
  - D. Selling food unfit for consumption
17. If you go into a dry storeroom and see boxes on the floor what would you do and why?
- A. Push them neatly under the shelving so as to look tidy
  - B. Empty the contents out into suitable sealable containers
  - C. Leave them for someone else to sort out
  - D. Move them to clean and then put the boxes back where they were

18. Why do we store some long life foods in the fridge after opening?
- A. After opening they are treated as fresh food
  - B. It is easier to find them again when we need them
  - C. They look better in the fridge than in the cupboard
  - D. It fills the fridge up making it more economical to run
19. Why is it important to add the chemical to the water and not the water to the chemical?
- A. If you add chemical to water you know the correct dilution ratio
  - B. Some chemicals need so little to use that you would not see the amount in a container if you added the water last
  - C. The water is cheaper than the chemical so you use less chemicals adding the chemical to the water
  - D. There is less chance of a chemical reaction adding the chemical to the water and not the other way round
20. How often should waste be removed from a kitchen area?
- A. Once a day
  - B. As often as is possible
  - C. When a bin bag is half full
  - D. When the kitchen porter gets round to it

**Section B: Fill in the blanks. Answer ALL questions. (30 marks)**

Personal hygiene	Intoxication	Foodborne disease outbreak	Spoilage	SOP	Pest control
Sanus	Defecting problems	Binary Fission	Pathogenic	Refuse	Air gap
Biological pest	Mechanical pest	Physical pest	Parasite	Refrigerators	Cross contamination

1. The word Sanitation derived from the Latin word meaning \_\_\_\_\_ 'sound and healthy' or 'clean and whole'
2. \_\_\_\_\_ is a sensitive subject; manager must address the subject with all employees.
3. \_\_\_\_\_ incident in which 2 or more people experience a similar illness after eating a common food

4. Eating food containing a harmful toxin or chemical produced by bacteria or other source is known as \_\_\_\_\_
5. Federal, state and local regulators inspect food production and facilities as a way of \_\_\_\_\_
6. \_\_\_\_\_ degrade food so they look, taste, and smell bad.
7. Disease causing microorganisms that can make people ill once consumed known as \_\_\_\_\_
8. Bacteria reproduce when one cell divides to form two new cells \_\_\_\_\_
9. \_\_\_\_\_ specify practices to address general hygiene and measures to prevent food from contaminated due to various aspects
10. \_\_\_\_\_ waste that cannot go through a sewage disposal system
11. \_\_\_\_\_ between the water supply inlet and the flood level rim must be at least twice the diameter of the water supply inlet but not less than 1 inch.
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. \_\_\_\_\_ control is the control of one through the control and management of natural predators and parasites
14. \_\_\_\_\_ control is the use of hands-on techniques as well as simple equipment, devices, and natural ingredients that provide a protective barrier between plants and insects
15. \_\_\_\_\_ control 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

**Section C: FIVE (5) short answer questions. Answer ALL questions. (50 marks)**

**Question 1**

- (a) Explain the **SEVEN (7)** principles in HACCP principles. (5 marks)
- (b) Please give **TWO (2)** advantages of each principle. (5 marks)

**Question 2**

Explain **FIVE (5)** Roles of a food manager. (10 marks)

**Question 3**

- (a) How many steps are there in food flow? (3 marks)
- (b) Illustrate and briefly explain the process. (7 marks)

**Question 4**

Suggest **FIVE (5)** steps in preventing accidents in kitchen. (10 marks)

**Question 5**

- (a) Differentiate between cleaning & sanitation? (5 marks)
- (b) Briefly explain the cleaning agents and sanitizing agents. (5 marks)

**-THE END-**

*DHM1113 (F)/Jan2016/Feb2016*

