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Universiti Tun Hussein Onn Malaysia

UNIVERSITI TUN HUSSEIN ONN MALAYSIA

**FINAL EXAMINATION
SEMESTER I
SESSION 2021/2022**

**COURSE NAME : FOOD SAFETY AND
SANITATION MANAGEMENT**

COURSE CODE : BBP 17603

PROGRAMME CODE : BBC

EXAMINATION DATE : JANUARY / FEBRUARY 2022

DURATION : 3 HOURS

**INSTRUCTION : 1. ANSWER ALL QUESTIONS
2. THIS FINAL EXAMINATION
IS AN **ONLINE** ASSESSMENT
AND CONDUCTED VIA
CLOSE BOOK**

THIS QUESTION PAPER CONSISTS OF TWO (2) PAGES

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TERBUKA

- Q1** (a) Define:
- i. Hazard Analysis
 - ii. Critical Control Point
 - iii. Cleaning
 - iv. Food Contamination
 - v. Foodborne Illness
- (10 marks)

- (b) Explain **three (3)** types of foodborne hazards and give example of each type listed.
- (15 marks)

- Q2** (a) Cross contamination happen in **three (3)** ways. Differentiate each of answer listed.
- (6 marks)

- (b) Analyze on how to keep microorganisms from being transferred into food that is being prepared, served, stored, or displayed.
- (9 marks)

- (c) Discuss the importance of keeping kitchen equipment and utensils clean.
- (10 marks)

- Q3** (a) What is Foodborne Illness?
- (5 marks)

- (b) There are **three (3)** types of Foodborne Illness. Explain and give examples each of these types.
- (20 marks)

- Q4** As a manager of Aamily's Restaurant, your restaurant served Fried Chicken as the signature item. Design the **seven (7)** steps in Hazard Analysis Critical Control Point (HACCP) system for the main menu
- (25 marks)

- END OF QUESTIONS -

