



UNIVERSITI TUN HUSSEIN ONN MALAYSIA

**FINAL EXAMINATION
(ONLINE)
SEMESTER II
SESSION 2019/2020**

COURSE NAME : FOOD SAFETY AND SANITATION
MANAGEMENT

COURSE CODE : BBP 17603

PROGRAMME CODE : BBC

EXAMINATION DATE : JULY 2020

DURATION : 3 HOUR

INSTRUCTION : ANSWER ALL QUESTION

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THIS QUESTION PAPER CONSISTS OF **THREE (3)** PAGES

- Q1** (a) (a) Define:
- (i) Hazard
 - (ii) Hazard Analysis
 - (iii) Critical Control Point
 - (iv) Critical Limit
 - (v) HACCP
- (10marks)
- (b) Explain the seven (7) principles in HACCP system
- (15marks)
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- Q2** (a) Poor personal hygiene may cause a several problems. Identify the potential problems related to a food worker's poor personal hygiene.
- (5marks)
- (b) Explain how to improve personal hygiene habits to reduce the risk of foodborne illness.
- (10marks)
- (c) Discuss procedures and methods to prevent cross contamination.
- (10marks)
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- Q3** (a) Cross contamination happens in three (3) ways. Explain.
- (6 marks)
- (b) Explain three (3) ways 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)

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- Q4** (a) Why it's so important to keep your hands clean? (10 marks)
- (b) Explain in diagram how to properly wash hands before handling food. (15 marks)

END OF QUESTIONS -

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