



UNIVERSITI TUN HUSSEIN ONN MALAYSIA
FINAL EXAMINATION
SEMESTER II
SESSION 2022/2023

COURSE NAME : FOOD LAW AND REGULATION
COURSE CODE : BWD 31602
PROGRAMME CODE : BWD
EXAMINATION DATE : JULY/AUGUST 2023
DURATION : 1 HOUR 30 MINUTES
INSTRUCTION : 1. ANSWER ALL QUESTIONS
2. THIS FINAL EXAMINATION IS CONDUCTED VIA
 Open book
 Closed book
3. STUDENTS ARE **PROHIBITED** TO CONSULT THEIR OWN MATERIAL OR ANY EXTERNAL RESOURCES DURING THE EXAMINATION CONDUCTED VIA CLOSED BOOK

THIS QUESTION PAPER CONSISTS OF TWELVETH (12) PAGES

SECTION A: 80 MARKS
ANSWER ALL QUESTIONS

Q1 Food law is divided into two parts: a basic food act and regulations. The act sets out X while regulations contain Y. X and Y refer to?

- A. X = rules, Y = penalty
- B. X = broad principle, Y = detailed provisions
- C. X = specific guidelines, Y = broad principle
- D. X = detailed provisions, Y = broad principle

(2 marks)

Q2 Food-drug interface products are the term used when a certain product is difficult to be categorised as food or drug. Choose the criteria that can be used to differentiate between the two terms.

- I. The ingredients used in the product.
- II. They have different tastes and appearances.
- III. The product's intended use and dosage form.
- IV. One is regulated by the Food Safety and Quality Division (FSQD) while another one is regulated by the National Pharmaceutical Regulatory Agency. (NPRA).

- A. I and II
- B. I, II and III
- C. I, III and IV
- D. II, III and IV

(2 marks)

Q3 What is one of the responsibilities of Malaysian Quarantine & Inspection Services Section (MAQIS) of the Ministry of Agriculture and Food Security (MAFS) Malaysia?

- A. Implements an active food safety program as required under Food Act 1983 and Food Regulations 1985.
- B. Enforcing compliance with the import requirements through the conduct of spot-checks at Customs.
- C. Regulates laws and regulations to ensure foods are safe for human consumption.
- D. None of the above.

(2 marks)

Q4 One of the purposes of food law and regulation is _____.

- A. to ensure one party dominates the other party during a food trade.
- B. to give misleading information and labelling of the food products
- C. to ensure the production of wholesome, safe and nutritious food for consumer
- D. to reduce the cost of conducting food safety programs and training in the food industry

(2 marks)

Q5 “This organization has been implementing a food handler training program, vetting of food labels, giving advice to the industry and consumers, and food safety certification scheme such Health Certificate, HACCP certification and Free Sale Certificate”. The organization refers to?

- A. Department of Veterinary Services (DVS)
- B. Malaysian Quarantine & Inspection Services Section (MAQIS)
- C. Food Safety and Quality Division of the Ministry of Health Malaysia (FSQD)
- D. National Pharmaceutical Regulatory Agency of the Ministry of Health Malaysia (NPRA)

(2 marks)

Q6 Based on table **Q6.1** below, choose the correct match based on the description.

Table Q6.1 Difference between the legal terms

X	Y
Compulsory to follow	Voluntary basis (not the actual law)
Violation towards the law will cause legal damage	Violation doesn't cause any enforcement

- A. X = guidelines, Y = act
- B. X = act, Y = regulations
- C. X = standards, Y = guidelines
- D. X = regulations, Y = guidelines

(2 marks)

Q7 “A smaller set of rules that work accordingly with the Acts for clarification”. The definition refers to?

- A. Act
- B. Standard
- C. Guidelines
- D. Regulations

(2 marks)

Q8 What is the category for the documents listed below?

- i. Good Manufacturing Practices (GMP) MS1514: 2009
- ii. Hazards Analysis and Critical Control Points (HACCP) MS 1480:2019
- iii. Halal MS 1500:2009

- A. Standards
- B. Guidelines
- C. Certification
- D. Company records

(2 marks)

- Q9** Puan Fauziah is planning to open a restaurant. She already has all the resources such as financial, suppliers list, menu, and future workers. The main important thing before she proceeds to open the restaurant is _____?
- A. to find a business partner.
 - B. the estimate of the profit gain.
 - C. to do a promotion about her new restaurant's opening.
 - D. to attend a food handler's training, get typhoid injection and register her business legally.

(2 marks)

- Q10** Under section 5 of the Food Act 1983, who is allowed to take samples from the inspection site to be analysed?
- A. Customer
 - B. Consumer
 - C. Authorised officer.
 - D. Owner of the food premise

(2 marks)

- Q11** Food can be categorized as unfit for human consumption if:
- I. it consists wholly or in part of any portion of an animal unfit for food
 - II. it consists wholly or in part of any portion of healthy animal which has died by slaughtering process.
 - III. it consists wholly or in part of any diseased, filthy, decomposed or putrid animal or vegetable substance.
 - IV. it consists wholly or in part of the product of an animal that has died otherwise than by slaughter or as game.
- A. I and II
 - B. I and III
 - C. I, II and III
 - D. I, III and IV

(2 marks)

- Q12** Under Section 11 of the Food Act 1983, the proprietor, owner or occupier of the food premises who fails to comply with the order is committed to an offense and is liable on conviction to imprisonment for a term not exceeding ___ years or to fine or both.
- A. 5
 - B. 7
 - C. 9
 - D. 11

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(2 marks)

Q13 The non-conformance made by the food premise owner as in **Figure Q13.1** falls under _____ of the Food Act 1983.

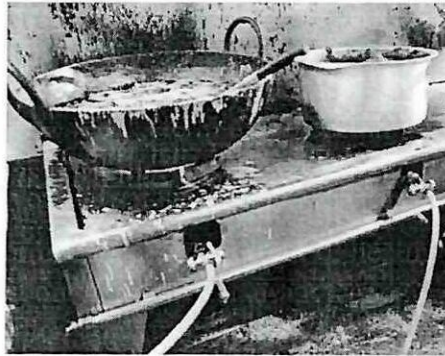


Figure Q13.1

- A. Section 1
- B. Section 5
- C. Section 7
- D. Section 10

(2 marks)

Q14 During an inspection of the food premise, the documents that will be checked by the authorised officer are listed as below, **EXCEPT** _____.

- A. Anti-Typhoid injection card
- B. Business Registration Certificate
- C. Personnel Daily Attendance Report
- D. National Registration Identity Card

(2 marks)

Q15 Food shall be deemed as adulterated if:

- I. it contains or is mixed or diluted with any substance of lower commercial value than such food in a pure, normal, or specified state and in an undeteriorated and sound condition.
- II. it contains a greater proposition of any substance than is permitted by Food Act 1983 or any regulations made under this Act.
- III. it is mixed, colored, powdered, coated, stained, prepared, or otherwise treated in a manner whereby damage or inferiority may be concealed.
- IV. it complies with the standard or specification prescribed by any regulations made under Food Act 1983.

- A. I and II
- B. I, II and III
- C. I, III and IV
- D. I, II, III and IV

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(2 marks)

Q16 The list of the information required to be appeared on food labelling, **EXCEPT**

_____.

- A. ingredients
- B. nutritional information
- C. target consumer of the food
- D. the name and address of the manufacturer

(2 marks)

Q17 Regulations that contain in the Food Act 1983 and its regulations are as below, **EXCEPT**

_____.

- A. Food Regulations 1985
- B. Food Hygiene Regulations 2009
- C. Prevention and Control of Infectious Diseases Act 1988
- D. Food (Issuance of Health Certificate for Export of Fish and Fish Product to the EU) Regulation 2009

(2 marks)

Q18 Which is not the reason of food labelling?

- A. for aesthetic purpose
- B. it is a consumer's right.
- C. helps consumer in making choices.
- D. to convey information that might have health implications (allergenic effects).

(2 marks)

Q19 Cyclamate has been used on the imported 'baby' pineapple to Malaysia and it became an issue around 2017 to 2019. Cyclamate is a type of sweetener without substances and it impart a sweet taste about 30 to 50 times more than sucrose. The use of cyclamate is not permitted to be added into fresh or peeled fruits, according to Food Act 1983 under _____.

- A. Section 12
- B. Section 14
- C. Section 13(A)
- D. Section 13(B)

(2 marks)

Q20 Below are the factors that can influence the amendment on Food Regulations 1985, **EXCEPT** _____.

- A. change of national policy
- B. political or religious agendas
- C. to be in line with international standard
- D. due to the new development in food science & technology

(2 marks)

Q21 Among the benefits of genetically modified organisms (GMO) are _____.

- i. ethical and social issues
- ii. regulatory and scientific challenges
- iii. reduced used of pesticides in the environment.
- iv. enhanced nutrients in food with vitamin and mineral

- A. i and ii
- B. i and iv
- C. ii and iii
- D. i, iii and iv

(2 marks)

Q22 Food imported to Malaysia shall be labelled in _____.

- A. the originated country
- B. Bahasa Malaysia and the originated country
- C. Bahasa Malaysia and may include translation
- D. any other language other than Bahasa Malaysia

(2 marks)

Q23 Under Regulation 11(1)(c) of Food Regulation 1985, where the food contains beef or pork, or its derivatives, or lard, a statement as to the presence in that food of such beef or pork, or its derivatives, or lard, the label shall be in the form “CONTAINS BEEF, PORK, SWINE OR LARD”, and _____

- A. the label should be positioned immediately after the product’s name.
- B. the label should be listed in the nutritional information panel.
- C. the label should be listed in the ingredients list.
- D. none of above.

(2 marks)

Q24 One example of fruits that was engineered (genetically modified) is a tomato known as Flavr Savr tomato. The purpose of the modification is to _____.

- A. increase the aesthetic properties of the tomato
- B. increase the shelf-life of the tomato
- C. increase the taste of the tomato
- D. increase the size of the tomato

(2 marks)

Q25 “Prescribe hygiene requirements for all food premises including food safety assurance programme and food traceability system”. The statement refers to ____.

- A. Food Act 1983
- B. Food Regulations 1985
- C. Food Hygiene Regulations 2009
- D. Food Irradiation Regulations 2011

(2 marks)

- Q26** Food Hygiene Regulations 2009 is a regulation to _____
- A. increase business profit.
 - B. control the hygiene and safety of food to be sold in the country to protect public health.
 - C. provide for the protection of the public against health hazards and fraud in the preparation, sale and use of food.
 - D. set out procedures and requirements for the registration of food irradiation treatment premises and for operating and conducting these premises.

(2 marks)

- Q27** According to Food Hygiene Regulations 2009, all food premises shall have a food traceability system from production to distribution. The regulation falls under ____.
- A. Regulation 8
 - B. Regulation 10
 - C. Regulation 12
 - D. Regulation 14

(2 marks)

- Q28** The floor surfaces in food premises should be _____.
- I. adequately drained.
 - II. easily absorb fluids.
 - III. sloped to retain the water and waste.
 - IV. in a good condition, easy to clean and disinfected.
- A. I and II
 - B. I and IV
 - C. III and IV
 - D. I, II and IV

(2 marks)

- Q29** According to Part IV of Food Hygiene Regulations 2009, which is incorrect statement for food handlers?
- A. Every food handler shall wear clean protective clothing and headgear while handling food and shall maintain a high degree of personal cleanliness and conform to good hygienic practices during all working periods.
 - B. No person shall employ to handle food if he knows or has reason to believe that such person is suffering from or is a carrier of any disease likely to be transmitted through food.
 - C. Every food handler shall undergo a medical examination at least once a year by a registered medical practitioner.
 - D. All of the above.

(2 marks)

- Q30** Food handler who suffers from, or is a carrier of food borne diseases shall do the following, **EXCEPT** _____
- A. report to the management of the food premises.
 - B. not be allowed to enter food premises and handle food.
 - C. continue to do his work especially in the production line if he feels better.
 - D. be suspended from working in food premises until certified cured from the disease and fit to work.

(2 marks)

- Q31** During the storage of food in a food premise, food owner or worker should ensure a minimum space of _____ cm between the wall of storage facility and food stored.
- A. 5
 - B. 10
 - C. 15
 - D. 20

(2 marks)

- Q32** A person who sells meat shall ensure that all chilled meat is stored at a temperature between X to Y. The alphabet of X and Y refer to?
- A. X = -1°C, Y = 10°C
 - B. X = 1°C, Y = -10°C
 - C. X = -4°C, Y = 18°C
 - D. X = 4°C, Y = -18°C

(2 marks)

- Q33** The requirements stated for installation of food vending machine or water vending machine under Regulation 53 include _____.
- I. name and registered address of owner/operator to be labelled on machine
 - II. the location of the vending machine is suitable to protect from contamination and easy to clean
 - III. the vending machine is rendered clean and sanitary
 - IV. the space around and under the vending machine is not accessible and may harbour pest
- A. I and IV
 - B. III and IV
 - C. I, II and IV
 - D. I, II and III

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(2 marks)

Q34 What is the objective of food import control?

- A. to ensure production of wholesome, safe and nutritious food to consumers.
- B. to control the hygiene and safety of food to be sold in the country to protect public health.
- C. to increase the cost for conducting a food safety programs and training in the food industry.
- D. to ensure that food imported into this country complies with the Food Act 1983 and its regulations.

(2 marks)

Q35 The food import control activities carried out at the entry points are listed below, EXCEPT _____.

- A. detention of consignments
- B. sales and purchasing of food consignments
- C. prosecution and destruction of consignments
- D. inspection and sampling of food consignments

(2 marks)

Q36 Three types of export certificates that can be applied with the Ministry of Health to meet the requirements set by the importing countries are:

- I. halal certificates
- II. free sales certificates for food products
- III. Non-Genetically Modified Food (Non-GMF) certificate
- IV. health certificates for food products and food contact materials

- A. I and II
- B. I, II and III
- C. II, III and IV
- D. I, II, III and IV

(2 marks)

Q37 What is the importance of obtaining export certificate prior to export food products to the importing countries?

- i. To facilitate and promote international trade.
- ii. To comply with the regulations of the importing countries
- iii. To demonstrate the credibility and reputation of the exporter
- iv. As a guarantee that food products exported from Malaysia are high quality

- A. I and II
- B. I and III
- C. I, II and III
- D. All of the above

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(2 marks)

Q38 What is the mission of Standard Malaysia?

- i. to be accepted by Malaysians, Recognised by the World.
- ii. to provide credible standardisation and accreditation services to facilitate international trade.
- iii. to develop industry competitiveness towards enhance economic growth, societal and environmental well-being.
- iv. to increase the management cost for conducting a food safety programs and training in the food industry.

- A. i and ii
- B. i, ii and iii
- C. ii and iii
- D. i and iv

(2 marks)

Q39 Listed below are four main standards that must be followed and comply by food manufacturers during their food processing, **EXCEPT** _____.

- A. MS 1480: 1999
- B. MS 1500: 2019
- C. MS 2626:2016
- D. MS 1514: 2001

(2 marks)

Q40 Identify **TWO (2)** Malaysia legislations that the enforcement will be used for export frozen durian to China.

- I. Halal certification
- II. MESTI Certification
- III. Health certificate issued by Ministry of Health
- IV. Phytosanitary Certificate issued by Department of Agricultural (DOA).

- A. I and II
- B. I and III
- C. II and IV
- D. III and IV

(2 marks)

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SECTION B: 20 MARKS

- Q41** a) Illustrate the procedure for importing mineral water under the Food Act of 1983 and the Food Regulation of 1985. (7 marks)
- b) Evaluate specific importation requirements needed for the mineral water. (3 marks)

- Q42** According to Food Regulation 1985 and/or Codex Alimentarius Standard. Recommend the safe amount of additive to be added into different types of food as listed below. Please use the table format in **Table Q42.1** to answer the question.
- i. Margarine
 - ii. Canned meat
 - iii. Rendang Arnab
- (10 marks)

Table Q42.1

No.	Food types	Definition	Specification	Additive
i.	Margarine			
ii.	Canned meat			
iii.	Rendang arnab			

- END OF QUESTIONS -

