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Universiti Tun Hussein Onn Malaysia

**UNIVERSITI TUN HUSSEIN ONN MALAYSIA**

**FINAL EXAMINATION  
SEMESTER II  
SESSION 2018/2019**

**COURSE NAME : FOOD SANITATION AND SAFETY  
MANAGEMENT**  
**COURSE CODE : BBP 17603**  
**PROGRAMME CODE : BBC**  
**EXAMINATION DATE : JUNE / JULY 2019**  
**DURATION : 3 HOURS**  
**INSTRUCTION : ANSWER ALL QUESTIONS**

**THIS QUESTION PAPER CONSISTS OF TWO (2) PAGES**

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**TERBUKA**

- Q1** (a) Define the terms below:  
(i) Foodborne illness  
(ii) Food contamination  
(iii) Food safety  
(iv) Sanitation  
(v) Cleaning  
(10 marks)
- (b) There are three types of foodborne hazards namely: biological, physical and chemical. Explain each of these foodborne hazards.  
(15 marks)
- Q2** (a) Poor personal hygiene may cause several problems. Identify the potential problems related to food worker's poor personal hygiene.  
(5 marks)
- (b) Explain how to improve personal hygiene habits to reduce the risk of foodborne illness.  
(10 marks)
- (c) Discuss procedures and methods to prevent cross contamination.  
(10 marks)
- Q3** (a) What are the differences between cleaning and sanitizing?  
(5 marks)
- (b) Describe the factors that affect cleaning efficiency.  
(10 marks)
- (c) Identify the types of plumbing hazards that can have negative effects on public health.  
(10 marks)
- Q4** (a) Hazard Analysis Critical Control Point (HACCP) is a management system in which food safety is addressed through the analysis and control of biological, chemical and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. Illustrate the seven (7) principles in HACCP system and thoroughly explain each principles listed.  
(25 marks)

-END OF QUESTIONS-