

SECTION A : 20 MARKS***BAHAGIAN A : 20 MARKAH*****INSTRUCTION:**

This section consists of **TWENTY (20)** objective questions. Mark your answers in the OMR form provided.

ARAHAN :

*Bahagian ini mengandungi **DUA PULUH (20)** soalan objektif. Tandakan jawapan anda di dalam borang OMR yang disediakan.*

BAHAGIAN B : 80 MARKAH**INSTRUCTION:**

This section consists of **SIX (6)** structured questions. Answer **FOUR (4)** questions only.

ARAHAN:

Bahagian ini mengandungi ENAM (6) soalan struktur. Jawab EMPAT (4) soalan sahaja.

CLO1
C1

QUESTION 1**SOALAN 1**

- (a) List **FIVE (5)** advantages of hand washing.

Senaraikan LIMA (5) kebaikan membasuh tangan.

[5 marks]

[5markah]

- (b) (i) List **FIVE (5)** importances of sanitation.

Senaraikan LIMA (5) kepentingan sanitasi.

[5 marks]

[5 markah]

- (ii) List **TEN (10)** importances of sanitation in food service operation.

Senaraikan SEPULUH (10) kepentingan sanitasi di dalam perkhidmatan Makanan.

[10 marks]

[10 markah]

QUESTION 2

SOALAN 2

CLO2
C2

(a) Define the following term

Terangkan istilah berikut

i. toxin

toksin

ii. spoilage

kerusakan

iii. parasite

parasite

iv. danger zone

zon bahaya

[8 marks]

[8 markah]

CLO2
C2(b) Explain briefly **SIX (6)** microbial usage in food industry.*Terangkan secara ringkas **ENAM (6)** kegunaan microbial di dalam industri makanan.*

[12 marks]

[12 markah]

QUESTION 3

SOALAN 3

CLO2
C1

a)

i) List **FOUR (4)** sources of food contamination.*Senaraikan **EMPAT (4)** sumber pencemaran makanan.*

[4marks]

[4 markah]

- ii) Identify **FOUR (4)** methods for preventing cross-contamination during food preparation

*Kenalpasti **EMPAT (4)** cara untuk mengelakkan pencemaran silang semasa penyediaan makanan*

[4marks]

[4 markah]

CLO2
C2

- b) Explain briefly **SIX (6)** physical defects on food packaging that can cause food contamination

*Huraikan secara ringkas **ENAM (6)** kerosakan fizikal pada pembungkusan makanan yang mengakibatkan pencemaran makanan*

[12 marks]

[12 markah]

QUESTION 4

SOALAN 4

CLO2
C2

- a) i) Recognize **FOUR (4)** Principles Of Safe Food Handling.

*Kenal pasti **EMPAT (4)** Prinsip Pengendalian Makanan Selamat.*

[4marks]

[4 markah]

CLO2
C2

- ii) Identify **FOUR (4)** criteria of Good Storage Practices.

*Berikan **EMPAT (4)** kriteria Amalan Penyimpanan yang Baik*

[4 marks]

[4 markah]

- b) Explain briefly about the **THREE (3)** food storage areas

*Huraikan secara ringkas tentang **TIGA (3)** kawasan penyimpanan makanan*

[12 marks]

[12 markah]

QUESTION 5**SOALAN 5**CLO3
C1

- a) Define the terms below:
Terangkan istilah di bawah:

- i. GHP
- ii. GMP

[4 marks]
[4 markah]

CLO3
C2

- b) List **SIX (6)** usage of Polychlorinated Biphenyl (PCB)
Senaraikan ENAM (6) kegunaan Polychlorinated Biphenyl (PCB)

[6 marks]
[6 markah]

CLO3
C3

- c) Determine **FIVE (5)** ways on how PAH's is released to environment
Tentukan LIMA (5) cara bagaimana PAH dibebaskan ke persekitaran.

[10 marks]
[10 markah]

QUESTION 6**SOALAN 6**CLO3
C2

- (a) Define Food Act 1983?
Definasi Akta Makanan 1983?

[4 marks]
[4 markah]

CLO3
C3

- (b) Describe **EIGHT (8)** of the following Administration and Enforcement of Food Act 1983.

Jelaskan LAPAN (8) Pengurusan dan Penguatkuasaan dalam Akta Makanan 1983 yang berikut

- i. Appointment of analysts and authorized officers
Perlantikan penganalisis dan pegawai berkuasa
- ii. Powers of authorized officers
Bidang kuasa pegawai
- iii. Power to take sample
Kuasa mengambil sampel
- iv. Procedure for taking sample
Prosedur pengambilan sampel
- iv. Certificate of analyst
Sijil analisis
- v. Power to call for information
Kuasa mencapatakan maklumat
- vi. Closure of insanitary premises
Penutupan premis yang tidak bersih

- vii. Conviction published in newspapers

Mengeluarkan kenyataan akhbar

[16 marks]

[16 markah]

SOALAN TAMAT