



**PART B : SHORT ANSWER QUESTIONS (50 MARKS)**

**INSTRUCTION(S) :** Answer **SEVEN (7)** short answer questions. Write your answers in the Answer Booklet(s) provided.

---

1. Briefly explain the term below and give an example for each term
  - a. Temperature Danger Zone (2 marks)
  - b. Cross Contamination (2 marks)
  - c. Chemical Hazards (2 marks)
  - d. Food Allergen (2 marks)
  
2. Microorganisms are small living organism that can cause foodborne illness and sometimes can lead to death. Identify **SIX (6)** factors that can contribute to microorganism growth. (6 marks)
  
3. Using color coded chopping boards separates out different types of foods, such as raw meat and vegetable, helping you to reduce the risk of cross contamination. Indicate **FOUR (4)** best practices for using color-coded chopping boards? (4 marks)
  
4. State **SEVEN (7)** job tasks of the Executive Chef. (7 marks)
  
5. Describe **FIVE (5)** areas of responsibilities being a supervisor? (10 marks)
  
6. Outline **SIX (6)** elements of a good personal hygiene if you are conducting a food safety awareness program. (6 marks)
  
7. Demonstrate **THREE (3)** basic ways of determining ventilation requirements for kitchens. (9 marks)

**END OF PART B**

**PART C : ESSAY QUESTIONS (20 MARKS)**

**INSTRUCTION(S)** : Answer **ONE (1)** essay questions. Write your answers in the Answer Booklet(s) provided.

---

1. You are going to assist your friend to set up a kitchen with a traditional kitchen concept. Draw a traditional kitchen organization chart and specify all the job responsibilities for each section/staff in detail.

(20 marks)

**END OF EXAM PAPER**