



# MACHAKOS UNIVERSITY

University Examinations 2019/2020 Academic Year

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR SECOND SEMESTER EXAMINATION FOR

DIPLOMA IN FOOD AND BEVERAGE PRODUCTION

CATERING PREMISES

DATE: 14/12/2020

TIME: 2.30-5.30 PM

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## INSTRUCTIONS

1. This paper consists of two (2) sections.
2. Section A is compulsory and has TWENTY (20) marks.
3. Section B has FIVE (5) questions. Attempt any FOUR (4) questions from this section.

### **SECTION A; Compulsory - (20 marks):**

1. (a) Highlight four points to note in the care of a food slicer. (4 marks)  
(b) Define the following terms as used in this unit: (2 marks each)  
i. Premise. ii. Catering. iii. Building fabrics. iv. Sanitation v. Foundation  
(c) Describe three types of solid waste. (6 marks)

### **SECTION B; Attempt any four - (80 marks):**

2. (a) State five ways of minimizing electrical related hazards in a kitchen. (5 marks)  
(b) Explain Two (2) functions of each of the following building components: (2 marks each)  
i. Floor. ii. Windows. iii. Doors. iv. Ceiling. v. Pillars.  
(c) Explain how you can be able to remove an air lock. (5 marks)
3. (a) State and explain the types of maintenance that are done in a catering premises. (10 marks)

- (b) Identify any ten (10) tools/equipment used in maintenance and explain their use. (10 marks)
4. (a) State two advantages of mechanical ventilation in catering establishments. (2 marks)
- (b) Explain three causes of deterioration of building fabric in catering establishment. (6 marks)
- (c) Elaborate on the different types of catering premises. (12 marks)
5. (a) Describe five factors affecting tenancy. (5 marks)
- (b) Explain five ways of preventing fire outbreaks in a restaurant. (10 marks)
- (c) Highlight five ways of removing hardness in water. (5 marks)
6. (a) Explain two advantages of using a convection oven. (2 marks)
- (b) Explain five precautions that should be taken when using electrically operated machines. (10 marks)
- (c) Explain four factors that influence kitchen planning and design. (8 marks)