



# MACHAKOS UNIVERSITY

University Examinations for 2021/2022 Academic Year

DIRECTORATE OF TVET

**FIRST YEAR FIRST TERM EXAMINATION FOR  
CERTIFICATE IN FOOD AND BEVERAGE MANAGEMENT  
202/102/CP: CATERING PREMISES**

**DATE: 26/7/2022**

**TIME: 11.30-2.30 PM**

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## INSTRUCTIONS

1. This paper consists of two (2) sections.
2. Section A is compulsory and has thirty (40) marks.
3. Section B has four (4) questions. Attempt any three (3) questions from this section.

### SECTION A; COMPULSORY - (40 MARKS)

1. a) Define the following terms as used in catering premises:
  - i. Premises.
  - ii. Catering.
  - iii. Building fabrics.
  - iv. Safety.
  - v. Security. (2 marks each)
- b) State four (4) services of a catering establishment. (4 marks)
- c) Explain six (6) factors to consider for a kitchen environment. (6 marks)
- d) Outline five (5) causes of accidents in the kitchen. (5 marks)
- e) Discuss any four (4) environmental health hazards. (8 marks)
- f) Outline the safety requirements in catering premises. (7 marks)

### SECTION B; (60 MARKS)

2. a) Explain factors to consider when choosing furniture for a catering premises. (10 marks)
- b) Explain the different methods of waste disposal. (10 marks)

3. a) State and explain the types of maintenance that are done in a catering premises. (10 marks)
- b) Identify ten (10) tools/equipment used in maintenance and explain their use. (10 marks)
4. a) Suggest suitable floor finishes for catering premises. (10 marks)
- b) Describe any five (5) legal aspects of a catering premise. (10 marks)
5. a) Elaborate on the different types of catering premises. (10 marks)
- b) Explain two (2) functions of each of the following building components:
- i. Floor.
  - ii. Wall.
  - iii. Roof.
  - iv. Ceiling.
  - v. Chimney (10 marks)