



# **THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE**

*FACULTY OF BUSINESS AND SOCIAL STUDIES*

**DEPARTMENT OF HOSPITALITY AND TOURISM**

**DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT (DCAM A09)**

**END OF SEMESTER EXAMINATIONS**

**APRIL/MAY 2010 SERIES**

**PROPERTY MANAGEMENT**

**TIME: 2 HOURS**

**Instructions to candidates:**

1. This paper consists of **TWO** Sections **A & B**.  
Answer **ALL** Questions in Section **A**.  
Answer **TWO** Questions in Section **B**.
2. ALL Answers should be written in Answer Booklet provided.
3. Follow **ALL** Examination Rules.

**SECTION A**  
(Answer **ALL** Questions.)

**Question ONE**

- (a) What is a waste disposal unit? **(2 Marks)**
- (b) Explain how you can maintain a hygienic refuse bin. **(6 Marks)**
- (c) Briefly explain the objective of maintenance work in a Catering Premises. **(6 Marks)**
- (d) Outline **FOUR** causes of fire in a hotel. **(2 Marks)**
- (e) Explain the **THREE** types of waste that are generated from a catering premises and give an example of each. **(6 Marks)**
- (f) Give **FOUR** practices on the safe handling and operation of mechanical equipment. **(8 Marks)**

**SECTION B**  
(Answer any **TWO** Questions from this Section.)

**Question TWO**

- (a) Give and explain **FIVE** safety and security precautions that can be used in a catering premises. **(10 Marks)**
- (b) (i) What is a fire drill? **(10 Marks)**  
(ii) Give **FOUR** classes of fire, outlining their sources and methods of extinguishing. **(8 Marks)**

**Question THREE**

- (a) Discuss **FIVE** factors to consider the before purchase of large kitchen equipment. **(10 Marks)**
- (b) (i) Define maintenance in a catering premises. **(4 Marks)**  
(ii) Give **THREE** strategies that a manager can employ to prevent equipment from breaking down. **(6 Marks)**

**Question FOUR**

- (a) Describe the biological reactions in a person showing stress response. **(10 Marks)**
- (b) Deep fat friers are extensively used in many catering establishments. Explain how to clean and care for a deep fat frier. **(10 Marks)**

### **Question FIVE**

- (a) Explain how heat from an electric hot plate is transferred to boil water. **(10 Marks)**
- (b) Explain the security measures that can be taken for the following natural hazards:
- (i) Floods
  - (ii) Lighting **(10 Marks)**