



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

SUPPLEMENTARY

APRIL/MAY 2010 SERIES

PROPERTY MANAGEMENT

TIME: 2 HOURS

Instructions

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). Explain **THREE** ways a manager can reduce stress in the work place. **(3 Marks)**
- (b). Give **FOUR** reasons why equipment made of stainless steel are popular in fire establishments. **(4 Marks)**
- (c). Explain the **THREE** types of waste that are generated from a catering premises and give an example of each. **(6 Marks)**
- (d). Outline **FOUR** important actions that employees in a catering premises should take in event of a fire. **(8 Marks)**
- (e). Explain how the local authority safety disposes liquid waste from urban premises. **(5 Marks)**
- (f). Give **FOUR** advantages of using mechanical equipment in a catering premises. **(4 Marks)**

SECTION B : Answer ANY TWO Questions (40 Marks)

Question TWO

- (a). Fire outbreaks in Catering Premises are becoming common. Explain the responsibilities of a manager in ensuring fire safety. **(10 Marks)**
- (b). Explain how to care for and clean Electric Cookers. **(10 Marks)**

Question THREE

- (a). Maintenance work in a hotel can be classified into **TWO**. Describe the **TWO** main types of maintenance. **(10 Marks)**
- (b). Giving examples, explain the factors to consider in the choice of cooking pans and pots. **(10 Marks)**

Question FOUR

- (a). Identify and explain **FIVE** stressors that may exist in a catering premises. **(10 Marks)**
- (b). Explain any **FIVE** types of fire extinguishers and the types of fire they are used for. **(10 Marks)**

Question FIVE

- (a). Microwave ovens are becoming a regular feature in catering premises. Explain how a microwave oven works. **(10 Marks)**
- (b). Give and explain **FIVE** natural hazards that a Hotel Manager should be aware of. **(10 Marks)**