



TECHNICAL UNIVERSITY OF MOMBASA

Faculty of Humanities and Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT (DHIMJ16)

BHC 2104 PROPERTY MANAGEMENT

END OF SEMESTER EXAMINATIONS

SERIES: MAY 2016

TIME: 2 HOURS

INSTRUCTIONS:

- This paper consists of **TWO** Sections **A** and **B**.
- Section **A** is Compulsory. Answer **ALL** questions.
- Answer any **TWO** questions in Section **B**.

SECTION A (Compulsory) 30 Marks

1)

- a) Explain the following (8marks)
 - i. Waste disposal
 - ii. Premises hygiene
 - iii. Tenants
 - iv. Landlord
- b) How does the location of a business affect the type of service to be offered? (8marks)
- c) Explain the effect of poor location of premises on business (12marks)
- d) Explain how security affects the customers of the hospitality industry (20marks)

SECTION B

ANSWER ANY TWO QUESTIONS

- 2) Name 5 and write short notes on kitchen equipment for a commercial kitchen. (20 marks)
- 3) List qualities of five types of finishing materials and maintenance for kitchen and restaurant floors (20marks)
- 4) Draw a layout of a kitchen and show different sections and describe the type of finishing. (20marks)
- 5) What qualities does one consider when selecting fabrics for catering premises (20 marks)

