



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES

DEPARTMENT OF HOSPITALITY & TOURISM

UNIVERSITY EXAMINATION FOR;

CERTIFICATE IN CATERING AND ACCOMMODATION (CCAJ 16)

BHC 1105: CATERING PREMISES & EQUIPMENT

END OF SEMESTER EXAMINATION

SERIES: MAY 2016

TIME: 2 HOURS

DATE: Pick Date May 2016

Instructions to Candidates

You should have the following for this examination

-Answer Booklet, examination pass and student ID

This paper consists of **FIVE** questions. Attempt Choose instruction.

Do not write on the question paper.

SECTION A (Answer ALL the questions)

30 POINTS

1. (a) Define the following terms:

- (i) Aboyeur
- (ii) Garde – Manger
- (iii) Le poissonier
- (iv) Le chef potager

(10marks)

(b) Water is of paramount importance in the kitchen. Discuss.

(10marks)

(c) Discuss the functions of the following kitchen components within the premises.

- (i) Lighting
- (ii) Ventilation
- (iii) The hood

(10marks)

SECTION B. Answer any TWO set questions 20marks each

2. Explain types of wastes found on the kitchen premises and the methods of disposing of the waste disposal. **(20marks)**

3. Describe the different kinds of fuels found in the kitchen premises. **(20marks)**

4. Drainage and sinks, and water tapes must be well cared for.

Discuses. **(20marks)**

5. Discuss the following kitchen areas to keep the kitchen clean and hygienic to avoids insects and pest, rats and mice;

- (i) Walls
- (ii) Windows
- (iii) Food lifts
- (iv) Drainages

(20marks)