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**TECHNICAL UNIVERSITY OF MOMBASA**  
**SCHOOL OF HUMANITIES AND SOCIAL SCIENCES**  
**DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT**  
**UNIVERSITY EXAMINATION FOR THE:**  
**CERTIFICATE IN CATERING AND ACCOMMODATION**  
**MANAGEMENT (CCAMM19)**  
**BHC 1105: CATERING PREMISES AND EQUIPMENT**  
**END OF SEMESTER EXAMINATION**

**SERIES: AUGUST 2019**

**TIME: 2 HOURS**

**DATE: Pick Date Aug 2019**

**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 question ONE (Compulsory) and any other TWO questions.

**Do not write on the question paper.**

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**SECTION A (Answer all the questions)**

**QUESTION ONE (30 MARKS)**

- a. Briefly define the following the terms as used in catering premises and equipment (5mks)
- i. Waste disposal
  - ii. layout
  - iii. premises
  - iv. catering service
  - v. ventilation

- b. Name **FIVE** commercial catering and accommodation establishment (5mk)
- c. List **FOUR** materials used for building (4mks)
- d. Highlight **SIX** advantages of gas (6mks)
- e. Explain **FIVE** factors that affect tenancy (10mks)

**SECTION B (Answer only TWO questions)**

**QUESTION TWO (20MARKS)**

- a. Explain **FIVE** factors to consider when designing a kitchen (10mks)
- b. Describe **FIVE** components of a building (10mks)

**QUESTION THREE (20MARKS)**

- a. Explain **SIX** factors to consider when selecting kitchen equipments (12mks)
- b. Enumerate **FOUR** methods of waste disposal (8mks)

**QUESTION FOUR (20MARKS)**

- a. Elaborate **FIVE** factors influencing maintenance in catering and accommodation establishment (10mks)
- b. Explain the scope of environmental hygiene (10mks)

**QUESTION FIVE (20MARKS)**

- a. Explain **FIVE** precautions in catering and accommodation premises (20mks)