



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:2HOURS
DATE:Pick DateAug2019

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.

SECTION A (Answer all the questions)

QUESTION ONE (30 MARKS)

- a. Briefly define the following terms as used in catering premises and equipment (5mks)
- i. Premises
 - ii. Tenancy
 - iii. Work flow
 - iv. Building fabric
 - v. Environment hygiene
- b. Identify **FIVE** materials used in making catering equipment (5mks)

- c. Enumerate **FIVE** precautions that should be taken when using electrical operated machines (10mks)
- d. Explain care and maintenance of wooden catering equipment (5mks)

SECTION B (Answer only TWO questions)

QUESTION TWO (20MARKS)

- a. Identify **SIX** functions of building components (6mks)
- b. Explain **FIVE** concerns that should be addressed when designing a kitchen (10mks)
- c. Differentiate between commercial non commercial catering establishments (4mks)

QUESTION THREE (20MARKS)

- a. Classify **THREE** catering equipment giving an example to each (6mks)
- b. Explain each of the following non chemical method of pest control
 - i. Sanitation
 - ii. Temperature
 - iii. Traps
- c. Describe **FOUR** of ventilating a catering and accommodation establishment (8mks)

QUESTION FOUR (20MARKS)

- a. Explain **FIVE** types of maintenance (5mks)
- b. Describe **SIX** types of wastes found in catering and accommodation establishment (12mks)

QUESTION FIVE (20MARKS)

- a. Explain **TEN** security requirements in a catering and accommodation establishment (20mks)