



TECHNICAL UNIVERSITY OF MOMBASA

SCHOOL OF HUMANITIES AND SOCIAL SCIENCES
DEPARTMENT OF HOSPITALITY & TOURISM MANAGEMENT

UNIVERSITY EXAMINATION FOR THE:
DIPLOMA IN HOTEL AND INSTITUTIONAL MANAGEMENT

(DHIM M19)

BHC 2104: PROPERTY MANAGEMENT

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 Choose instruction.

Do not write on the question paper.

SECTION A (Answer all the questions)

30 POINTS

QUESTION ONE

- a) Define the following terms ;
- i. Sanitizing
 - ii. Surface finish
 - iii. Design
 - iv. Ventilation
 - v. Property

(10 marks)

- b) Outline TEN ways in which water can be conserved in a catering establishment

(10 marks)

- c) Identify eight measures which can be taken to conserve gas in the kitchen (8 marks)
- d) Identify two types of waste found in the kitchen. (2 marks)

SECTION B(Answer only TWO questions)

QUESTION TWO

- a) Identify FIVE injuries common in a restaurant and explain how each can be prevented. (10 marks)
- b) Explain FIVE points to consider in laying out a kitchen. (10 Marks)

QUESTION THREE

- a) Explain SIX ways in which electricity is wasted in a catering establishment and suggest how it can be stopped. (12 marks)
- b) Discuss FOUR methods of increasing the life expectancy of a surface finish.(8 marks)

QUESTION FOUR

- a) Describe FIVE sections of the kitchen based on the process. (10 marks)
- b) Explain FIVE requirements of food preparation working surfaces. (10 marks)

QUESTION FIVE

- a) Explain FIVE factors to consider in designing a space for a restaurant . (10 marks)
- b) Describe FIVE back- of the- house areas (10 marks)