



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 as used in property management;

- i. Conservation
- ii. Hood
- iii. Vacuum cleaner
- iv. Surface finish
- v. Life expectancy

(10 marks)

b) Outline SEVEN ways in which water can be conserved in a Kitchen.

(7 marks)

- c) State TEN measures which can be taken to ensure gas safety in the kitchen (10 marks)
- d) Outline THREE ways through which food waste in the kitchen is prevented from causing bacteria contamination. (3 marks)

SECTION B(Answer only TWO questions)

QUESTION TWO

- a) Explain FIVE legal requirements which should be observed building a catering establishment (10 marks)
- b) Discuss FIVE ways a property can be kept safe from insecurity threat (10 Marks)

QUESTION THREE

- a) Explain FIVE points to consider in choosing a location for a catering establishment. (10 marks)
- b) Give FIVE uses of extractor ventilation system in the kitchen and explain what would happen if it was not installed. (10 marks)

QUESTION FOUR

- a) Describe SIX modern trends in kitchen design. (12 marks)
- b) Explain FOUR factors to consider in designing back-of-the-house areas.(8marks)

QUESTION FIVE

- a) Describe FIVE floor finishes suitable for a kitchen. (10 marks)
- b) Explain FIVE methods of preventing pest infestation in the kitchen. (10 marks).