



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 S24)

BHC 2104: PROPERTY MANAGEMENT

SUPP/SPECIAL EXAMINATION

SERIES: JULY 2025

TIME: 2 HOURS

DATE: Pick Date Jul 2025

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) Identify FIVE requirements of a kitchen Working surface (5 marks)
- b) State FIVE benefits of good ventilation in the kitchen. (5 marks)
- c) Explain SIX safety measures to be taken while using gas in the kitchen. (12 marks)
- d) Outline EIGHT measures taken to secure a catering property. (8 marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) Draw a kitchen layout (10 marks)
- b) Describe FIVE kitchen design problems which may cause food contamination. (10 marks)

QUESTION THREE

- a) Describe FIVE sections of a kitchen. (10 marks)
- b) Discuss FIVE legal requirements and guidelines for a catering premises. (10 marks)

QUESTION FOUR

- a) Explain SIX factors which should be considered in selecting location for a catering premise. (12 marks)
- b) Discuss FOUR ways of conserving water in a catering establishment. (8 marks)

QUESTION THREE

- a) Identify FIVE common pests found in the kitchen and explain the control of each. (10 marks)
- b) Describe FIVE types of floor finishes which are suitable in a kitchen. (10 marks)