



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

END OF SEMESTER EXAMINATION

SERIES: DEC 2024

TIME: 2 HOURS

DATE: Pick Date Dec 2024

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) State FIVE reasons as to why there should be adequate lighting in the kitchen (5 marks)
- b) Explain SIX essential requirements of a good waste disposal system in a catering establishment. (12 marks)
- c) Give FIVE reasons why a kitchen should be well ventilated. (5 marks)
- d) Outline EIGHT requirements of a staff washroom. (8 marks)

SECTION B (Answer only TWO questions)

QUESTION TWO

- a) Explain FOUR factors that should be considered while planning a kitchen. (8 marks)
- b) Identify SIX common accidents in the restaurant and how they can be prevented. (12 marks)

QUESTION THREE

- a) Explain FIVE kitchen design factors that should be considered to prevent food contamination. (10 marks)
- b) Discuss FIVE ways of conserving electricity in a catering establishment. (10 marks)

QUESTION FOUR

- a) Discuss SIX legal guidelines for a catering premise. (12 marks)
- b) Explain FOUR ways of minimizing wastage of cooking gas in the kitchen. (8 marks)

QUESTION FIVE

- a) Explain FIVE methods of preventing pest infestation in the guestroom. (10 marks)
- b) Discuss FIVE ways of securing the property in a catering establishment. (10 marks)