



**THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE**

*FACULTY OF BUSINESS AND SOCIAL STUDIES*



**DEPARTMENT OF HOSPITALITY AND TOURISM**

**DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT (DCAM A09)**

**END OF SEMESTER EXAMINATIONS**

**APRIL/MAY 2010 SERIES**

**PROPERTY MANAGEMENT**

**TIME: 2 HOURS**

**Instructions**

1. This paper consists of **TWO** Sections **A & B**.  
Answer **ALL** Questions in Section **A**.  
Answer **TWO** Questions in Section **B**.
2. ALL Answers should be written in Answer Booklet provided.
3. Follow **ALL** Examination Rules.

**SECTION A****Answer ALL Questions****Question ONE**

- (a). What is a waste disposal unit? **(2 Marks)**
- (b). Explain how you can maintain a hygienic refuse bin. **(6 Marks)**
- (c). Briefly explain the objective of maintenance work in a Catering Premises. **(6 Marks)**
- (d). Outline **FOUR** causes of fire in a hotel. **(2 Marks)**
- (e). Explain the **THREE** types of waste that are generated from a catering premises and give an example of each. **(6 Marks)**
- (f). Give **FOUR** practices on the safe handling and operation of mechanical equipment. **(8 Marks)**

**Question TWO**

- (a). Give and explain **FIVE** safety and security precautions that can be used in a catering premises. **(10 Marks)**
- (b).
  - (i). What is a fire drill? **(10 Marks)**
  - (ii). Give **FOUR** classes of fire, outlining their sources and methods of extinguishing. **(8 Marks)**

**Question THREE**

- (a). Discuss **FIVE** factors to consider the before purchase of large kitchen equipment. **(10 Marks)**
- (b).
  - (i). Define maintenance in a catering premises. **(4 Marks)**
  - (ii). Give **THREE** strategies that a manager can employ to prevent equipment from breaking down. **(6 Marks)**

**Question FOUR**

- (a). Describe the biological reactions in a person showing stress response. **(10 Marks)**
- (b). Deep fat fryers are extensively used in many catering establishments. Explain how to clean and care for a deep fat fryer. **(10 Marks)**

**Question FIVE**

- (a). Explain how heat from an electric hot plate is transferred to boil water. **(10 Marks)**
- (b). Explain the security measures that can be taken for the following natural hazards:
  - (i). Floods
  - (ii). Lighting **(10 Marks)**