

## **TECHNICAL UNIVERSITY OF MOMBASA** Faculty of Business & Social Studies

## DEPARTMENT OF HOSPITALITY & TOURISM

# DIPLOMA IN HOTEL & INSTITUTIONAL MANAGEMENT (DHIM J13)

## **BHC 2104: PROPERTY MANAGEMENT**

END OF SEMESTER EXAMINATIONS SERIES: DECEMBER 2013 TIME: 2 HOURS

#### **INSTRUCTIONS:**

- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer any **TWO** questions in Section **B**.
- Mobile phones are not allowed into the examination room.
- Cheating leads to disqualification.
- This paper consists of Three printed pages.

### SECTION A (Compulsory) 30 Marks

## **QUESTION 1**

<ul> <li>a) Explain the following terms: <ul> <li>i) Ergonomics</li> <li>ii) Property management</li> <li>iii) Catering systems</li> <li>iv) Work flow</li> <li>v) Catering outlet</li> </ul> </li> <li>b) Explain building fabric, giving eight types.</li> <li>c) State ten(10) categories of catering outlets.</li> </ul>	(2 marks) (2 marks) (2 marks) (2 marks) (2 marks) (10 marks) (10 marks)		
<b>SECTION B</b> (Answer any <b>TWO</b> questions) <b>40 Marks</b> <b>QUESTION 2</b>			
QUESTION 2			
a) Discuss ten (10) factors to consider when choosing premises location.	(10marks)		
b) Explain where the following area would be located:			
i) Goods entrance	(2 marks)		
ii) Dry goods store	(2 marks)		
iii) The chef's larder	(2marks)		
iv) Vegetable store	(2marks)		
v) Hand washing sink	(2marks)		
QUESTION 3			
a) Explain the term maintenance.	(2marks)		
b) State three functions of maintenance	(6 marks)		
c) Discuss the following maintenance procedures:	(*******)		
i) Preventive maintenance	(3marks)		
ii) Corrective maintenance	(3marks)		
iii) Planned maintenance	(3marks)		
iv) Running maintenance	(3marks)		
QUESTION 4			

a)	Explain the term first aid.	(2marks)	
b)	State eight (8) contents of a first aid kit.	(8 marks)	
c)	Discuss how you would handle the following accidents likely to occur in a catering premise.		
	Cuts and grazer	(5marks)	
	Burns & scales	(5marks)	

### **QUESTION 5**

a) Explain five (5) main services in a catering establishment. (5 marks)b) Explain five (5) advantages and three disadvantages of electricity as a source of energy. (8marks)

c) Discuss seven (7) common faults and failures that can occur in water systems in a premise. (7marks)