



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING AND ACCOMMODATION
(CCA J12)

BHC 1106 : CATERING PREMISES & EQUIPMENT

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 Two printed pages.***

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) Define the following terms:
- i) Catering premises
 - ii) Food hygiene
 - iii) Layout
 - iv) Ergonomics (4 marks)
- b) What are the five most common factors that promote accidents in catering premises (5marks)
- c) Give five qualities of a good cutting board (5marks)
- d) State any FIVE factors considered in selecting the choice of fuel in a catering establishment. (5 marks)
- e) Describe the six steps of kitchen waste disposal. (6 marks)
- f) What are the requirements with regard to toilet facilities in a catering establishment (2 marks)

QUESTION 2

Discuss the various factors considered when deciding the location of catering premises. (20 marks)

QUESTION 3

- a) Name the various types of floor surfaces. (5marks)
- b) State the ideal characteristics of floors in the working quarters of a catering establishment. (8marks)
- c) What are the basic aspects considered with regard to ensuring effective design and layout of a catering facility. (7marks)

QUESTION 4

- a) Name any five types of
- i) Small kitchen equipment (2.5 marks)
 - ii) Large kitchen equipment (2.5marks)
- b) Describe the factors to consider in the choice of large kitchen equipment. (10marks)
- c) What considerations should one take with regard to water supply to a catering premises. (5marks)

QUESTION 5

- a) What are the essential requirements with regard to walls in a catering facilities. (10marks)

b) What are the general measures that should be taken to protect consumers from food borne illness by catering establishments (10marks)