



THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

CERTIFICATE IN CATERING

(CC J09/CC J10)

CATERING EQUIPMENTS AND PREMISES

END SEMESTER EXAMS

SERIES: APRIL/MAY 2010.

TIME: 2 HOURS

INSTRUCTIONS TO CANDIDATES

1. The paper consists of **TWO** Sections **A** and **B**.
 2. Section **A** is compulsory. Answer **ALL** questions.
 3. Answer any **TWO** questions from Section **B**.
 4. Switch off your mobile phones
- Cheating in examination leads to disqualification.

SECTION A
(COMPULSORY)

- Q.1 (a) List **TEN** types of catering establishments. (10 marks)
- (b) Highlight the essential aspects in Transport Catering. (10 marks)
- (c) Vividly, bring out the factors considered whilst selection catering designs. (10 marks)

SECTION B

Answer any **TWO** questions from this Section.

- Q.2 Describe **FIVE** roles of these personnel in a traditional kitchen.
- (i) Head chef (10 marks)
- (ii) Supervisor (10 marks)
- Q.3 (a) Explain the **FIVE** main types of equipments used in catering establishments giving an example of each. (10 marks)
- (b) (i) What is Public Health? (2 marks)
- (ii) State the **THREE** types of waste. (3 marks)
- (iii) Explain how a given waste and sewage is disposed. (5 marks)
- Q.4 (a) Enumerate **TEN** essential factors that should be considered before deciding on the type of fuel to be used in a given kitchen. (10 marks)
- (b) Explain **FIVE** advantages of using electricity as compared to Gas. (10 marks)