



THE MOMBASA POLYTECHNIC UNIVERSITY COLLEGE

FACULTY OF BUSINESS AND SOCIAL STUDIES

DEPARTMENT OF HOSPITALITY AND TOURISM

DIPLOMA IN HOTEL MANAGEMENT
(DHM J10)

PROPERTY MANAGEMENT

END OF SEMESTER EXAMINATION

SERIES: APRIL/MAY 2010

TIME: 2 HOURS

Instructions

- 1. This paper consists of **TWO** Section **A & B.**
 - Answer **ALL** Questions in Section **A.**
 - Answer **TWO** Questions in Section **B.**
- 2. ALL answer should be written in the answer booklet provided.
- 3. Follow all the examination rules.

SECTION A

(COMPULSORY)

Question ONE

- (a) Define the following terms:
 - (i). Work flow
 - (ii). Building component
 - (iii). Ventilation
 - (iv). Topography

(8 Marks)

(3 Marks)

- (b) Give **THREE** reasons why wall covering may be added to a wall. **(6 Marks)**
- (c) Outline **THREE** ways how to care for and maintain Gulterings and down pipes.
- (d) Explain **FOUR** qualities of a good kitchen ceiling. (4 Marks)
- (e) Outline **THREE** qualities of pure and wholesome water for domestic use.
- (f) Explain **THREE** ways how gas used as a fuel in a catering premises.

(3 Marks)

SECTION B

(Answer ANY **TWO** Questions this Section.)

Question TWO

- (a) Describe an "Island Layout" in a kitchen and give the merits of having such an arrangement. (10 Marks)
- (b) Suggest a floor finish suitable for a kitchen floor and give reasons for your answer. (10 Marks)

Question THREE

- (a) Explain **FIVE** measures you would take to conserve fuels in a catering premises. (10 Marks)
- (b) Explain any **FIVE** functions that building components serve and give examples of each. (10 Marks)

Question FOUR

- (a) Give and explain any **FIVE** factors that you would consider when selecting a location for a catering premises. (10 Marks)
- (b) Describe how an effective workflow can be achieved in a kitchen and outline the benefits. (10 Marks)

Question FIVE

- (a) Electricity is widely used for various functions in a catering premises.

 Give the advantages and disadvantages of using electricity. (10 Marks)
- (b) Discuss reasons why a catering Premises should be adequately ventilated. (10 Marks)