



UNIVERSITY MURANG'A COLLEGE
(A Constituent College of Jomo Kenyatta University of Agriculture and Technology)
SCHOOL OF HOSPITALITY AND TOURISM

MAIN EXAM

DEPARTMENT: HOSPITALITY

UNIT CODE: HT02011

UNIT TITLE; CATERING EQUIPMENT AND PREMISES

CLASS: HT/FB/14C

DATE: 20TH APRIL 2016

DATE: 2 HOURS

INSTRUCTIONS

SECTION A IS COMPULSORY

ANSWER ANY OTHER *TWO* QUESTIONS ON SECTION B

SECTION A (COMPULSORY) 30MKS

QUESTION ONE

- 1 a) List any 6 main components of a building. (3mks)
- b) State any 6 building materials used in a building. (3mks)
- c) Explain 3 classifications of fires. (6mks)
- d) Explain 6 factors to consider when choosing kitchen equipment. (12mks)
- e) List 3 classifications of floor finishes and in each case give 2 examples of floor. (6mks)

SECTION B 40MKS

QUESTION TWO

2(a) classify the firefighting equipment and in each case give 2 examples (6 mks)

b) Explain ways of waste disposal (14 mks)

QUESTION THREE

a) Enumerate **five** responsibilities of the following in regard to safety and security

- I) employer
 - II) employee
- (10Mks)

b) Describe 3 types of drainages and sewers used in catering establishments. (6mks)

c) List 4 ways of finishing metal. (4mks)

QUESTION FOUR

a) Describe the catering processes in a chronological order. (15mks)

b) Enumerate 5 disadvantages of carpets. (5mks)