

# **MURANG'A UNIVERSITY OF TECHNOLOGY**

# SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

# DEPARTMENT OF HOSPITALITY MANAGEMENT

#### UNIVERSITY ORDINARY EXAMINATION

#### 2018/2019 ACADEMIC YEAR

# THIRD YEAR FIRST SEMESTER EXAMINATION FOR, DIPLOMA IN HOSPITALITY MANAGEMENT

## DHM 082 – HOSPITALITY FACILITY

## **DURATION: 2 HOURS**

## DATE:

## TIME:

#### Instructions to candidates:

- 1. Answer question One and Any Other Two questions
- 2. Mobile phones are not allowed in the examination room.
- 3. You are not allowed to write on this examination question paper.

#### SECTION A: ANSWER ALL QUESTIONS IN THIS SECTION

#### **QUESTION ONE (30 MARKS)**

a)	Outline the catering process	(14 marks)
b)	Give six legislation rules when constructing a hospitality facility	(6 marks)
c)	Explain five roles of facilities in the hospitality industry	(10 marks)

#### SECTION B - ANSWER ANY TWO QUESTIONS IN THIS SECTION

#### **QUESTION TWO (20 MARKS)**

a)	State four components of a building	(2 marks)
b)	Explain four reasons why building components are finished	(4 marks)
c)	State two ways of finishing the following building materials	(4 marks)
	i. Wood	
	ii. Metals	
	iii. Plastic	
	iv. Concrete	
d)	Explain five different ways of laying wooden floors	(10 marks)
QUES	STION THREE (20 MARKS	
a)	Explain five causes of deterioration of surfaces	(5 marks)
b)	Differentiate between rising and penetrating damp	(4 marks)
c)	Outline the procedure of controlling rats in the kitchen	(5 marks)
d)	Differentiate between ventilation and air conditioning	(2 marks)
e)	State four reasons why we need ventilation	(4 marks)
QUES	STION FOUR (20 MARKS)	
a)	State four common faults in the hot and cold water supply	(3 marks)
b)	Explain three types of waste	(6 marks)
c)	Describe three major types of maintenance	(6 marks)
d)	Give five reasons why we need maintenance	(5 marks)