



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1563.V2 FOODSERVICE KITCHEN LAYOUT AND DESIGN**
 Semester & Year : January – April 2022
 Lecturer/Examiner : Nina Marlini Binti Idris
 Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 3 parts:
 - PART A (50 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART B (30 marks) : Choose THREE (3) out of FOUR (4) essay questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (20 marks) : ONE (1) scenario question. Answers are to be written in the Answer Booklet provided.**
- Candidates are not allowed to bring any unauthorised materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.
- This question paper must be submitted along with all used and/or unused rough papers and/or graph paper (if any). Candidates are NOT allowed to take any examination materials out of the examination hall.
- Only ballpoint pens are allowed to be used in answering the questions, with the exception of multiple choice questions, where 2B pencils are to be used.

WARNING: The University Examination Board (UEB) of BERJAYA University College regards cheating as a most serious offence and will not hesitate to mete out the appropriate punitive actions according to the severity of the offence committed, and in accordance with the clauses stipulated in the Students' Handbook, up to and including expulsion from BERJAYA University College.

Total number of pages = 5 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (50 MARKS)

INSTRUCTION(S) : SEVEN (7) short answer questions. Answer ALL questions in the Answer Booklet(s) provided

1. Effective kitchen design is the process of combining layout, surfaces, appliances and design details to form a cooking space that's easy to use and pleasant to cook. Define the term design and briefly describe **THREE (3)** types of trends in the commercial kitchen design. (8 Marks)
2. List **TWO (2)** exotic shapes of banquet table and state **TWO (2)** most popular large group seating choices. (4 Marks)
3. The most important reason for ongoing maintenance is the heating, ventilation and air conditioning system is its impact on air quality. Ventilation is part of the restaurant ambience. This is because most HVAC systems take in air from the outdoors, consider the locations of any air intake vents. In order to have better indoor air quality, identify **FOUR (4)** ways to improve the air quality. (4 Marks)
4. Almost every company will bill a restaurant differently than it bills a residence. Explain in details the **TWO (2)** major parts in any restaurant's electric bill. (4 Marks)
5. a. State **FOUR (4)** key environmental comfort factors at work. (4 Marks)
b. Name **SIX (6)** types of equipment that are part of HVAC systems. (6 Marks)
6. a. Identify **SIX (6)** types of flooring that are truly capable of withstanding the rigors of the foodservice kitchen. (6 Marks)
b. From the above answer, recognize **TWO (2)** advantages and **TWO (2)** disadvantages of flooring from any one of the answer given. (4 Marks)
7. a. When determining whether a piece of equipment is essential to the operation, there are several factors that need to be considered. Classify **FIVE (5)** factors that are essential in selecting equipment. (5 Marks)
b. Classify **FIVE (5)** new trends and technology in buying the foodservice equipment. (5 Marks)

END OF PART A

PART B : ESSAY QUESTIONS (30 MARKS)

INSTRUCTION(S) : Choose **THREE (3)** out of **FOUR (4)** questions. Write your answers in the Answer Booklet(s) provided.

1. Typical restaurant sounds are many and varied. Therefore, noise control in foodservice facilities whether in the kitchen or dining areas is important in creating a pleasant working experience. Identify **FIVE (5)** types of restaurant sounds and recommend **FIVE (5)** sound reduction ideas in order to overcome this problem. (10 Marks)

2. Distinguish in details the criteria in selecting a refrigerator. (10 Marks)

3. Discuss various factors that need to be considered while designing and creating restaurant atmosphere. Consider the human senses. (10 Marks)

4. Differentiate in detail between manufactured and fabricated equipment by giving the elements of specification of both equipment. (10 Marks)

END OF PART B

PART C : SCENARIO QUESTION (20 MARKS)

INSTRUCTION(S) : ONE (1) scenario question. Answer ALL questions in the Answer Booklet(s) provided

Answer these questions based on the scenario below:

SCENARIO QUESTION 1

A huge, 17,000 square foot warehouse in Wandsworth proved to be the perfect solution to Create Food and Party Design's spacial logistic problems.

This very successful special event catering company had grown steadily over twenty years, organising superb parties and events for many prestigious private and corporate clients.

Joint managing directors, Richard Groves and Caroline Gardiner, knew that, with the right commercial kitchen design, the warehouse could streamline their operation, increase efficiency and allow further growth over forthcoming years. Luckily, the project manager in charge of the structural work recommended Nelson Catering Equipment. Having worked with them previously, he knew that they would fully appreciate what Create was looking to achieve and would move fast to ensure the production kitchen was fully functional in time for the build up to Christmas – the busiest time of year when a staggering 70,000 meals need to be produced. In fact, from start to finish, Nelson designed and installed the commercial kitchen in just eight weeks. "Having a blank canvas is a kitchen designer's dream," explained John Nelson. "While the project manager was busy organising mezzanine level offices and a customer viewing area, we were able to work with Richard, Caroline and their executive chef, Paul Harrison, to create the ultimate professional kitchen."

Nelson's starting and finishing points had to be the warehouse's rear access where goods are delivered and where the finished, chilled items are despatched, ready for service. Here, they specified four sizeable coldrooms, each with a delivery and kitchen access point, an important feature which prevents unnecessary footfall in the busy industrial kitchen. There is one dedicated to meat and fish, one to dairy, one to fruit and vegetables and a further one exclusively to finished food.

Next was the hot prime cooking area that is designed as two large islands suites to allow several chefs to work in harmony. The spacious floor area also allows for extra catering equipment to be brought in for the peak times of Christmas and summer so all the essential extra pipework and power are discreetly concealed. The first island comprises three four-burner oven ranges, a six-burner oven range and a solid-top oven range. The second is made up of a twin fryer, three combination ovens and two stockpot stoves. Adjacent to the hot kitchen are two blast chillers to ensure hot food can be cooled the minute it is cooked.

Beyond the chillers is the cold preparation area which comprises several runs of stainless steel tabling, sufficient for up to twenty staff to work comfortably making up cold dishes and finishing and packing foods from the blast chillers. This area has access to the despatch coldroom which is a lofty 2.4 metres high to allow extra shelving for maximum storage capacity.

The final cooking section is a self-contained pastry area Kitchen which comprises four convection ovens, a six-burner oven range and an eighty litre mixer. Copious runs of stainless steel and marble worktops allow the creative patissieres free reign. The pastry kitchen also has its own coldroom and walk-in freezer.

Commercial dishwasher and glasswasher areas were essential. One for the pots and utensils used in the kitchen and another, sited next to a stockroom, for the glassware and crockery brought back from events.

Carrying a refurbishment cost of £750,000, the vast majority of which was spent on the commercial kitchen, the project was a major one but, as Create continues to grow, proved to be a truly valuable investment.

Sources from:

http://www.nelsoncatering.co.uk/event_caterer_production_kitchen_create_food_design.html

1. Based on the case study, illustrate a simple floor plan showing all the equipment and location in the kitchen. (10 Marks)
2. The back dock and receiving area is located with easy access to driveways and street entrances to the property. Identify the primary determining factors needed in designing a receiving area. (6 Marks)
3. Who are Richard, Caroline and Paul in the scenario? Describe the duties of the mentioned names. (4 Marks)

END OF EXAM PAPER