



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Student ID (in Words) : _____

Subject Code & Name : **CUL1563 Commercial Kitchen and Layout Design**
Semester & Year : Jan – Apr 2017
Lecturer/Examiner : Kamal Md Saad
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (40 marks) : FOUR (4) short answer questions.
PART B (60 marks) : THREE (3) essay questions.
Answer ALL questions in the answer booklet(s) provided.
2. Candidates are not allowed to bring any unauthorised materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.
3. 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.
4. 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 of Hospitality 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 of Hospitality.

Total Number of pages = 3 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (40 MARKS)

INSTRUCTION(S) : Answer **ALL FOUR (4)** questions in the answer booklet(s) provided.

1. Foodservice businesses of every size and type contribute to the growing solid waste problems in the countries around the world, most are taking at least some actions to minimize what is sent to the landfill and down the sewer system. Becoming ecologically minded isn't always easy or inexpensive, but the alternatives are worse: a planet cluttered with junk and higher fees and taxes to try to make headway in cleaning it up. Discuss **FOUR (4)** good reasons why it is good for the restaurateur to work toward these initiatives. (8 marks)
2. The length and diameter of the pipes can affect the performance of the equipment, both friction and condensation in the pipeline will naturally cause a drop in pressure, where you've got to allow for that to happen. List **FOUR (4)** basic steps for sizing pipes when you do your foodservice facilities planning. (8 marks)
3. However appealing that it may sound, industry experts urge extreme caution in striking a deal between a foodservice proprietor and a host site. State the **SIX (6)** caveats that have appeared in the August 1995 issue of *'Restaurants', USA*, the trade publication of the National Restaurant Association, which are still considered as appropriate in today's industry. (12 marks)
4. There is an idea that seems to have captivated the foodservice industry in recent years that is known as the 'non-traditional' restaurant site. Briefly explain these concepts and the potential advantage of it. (12 marks)

END OF PART A

PART B : ESSAY QUESTIONS (60 MARKS)

INSTRUCTION(S) : Answer **ALL THREE (3)** questions in the answer booklet(s) provided.

1. Provide your opinion based on the adapted "**Top Ten (10)**" *Design Mistakes*' from information by Howard Riell in *'The Consultant'*, publication of Foodservice Consultants Society International, Louisville, Kentucky (Third Quarter 1998). (20 marks)
2. Discuss the **TEN (10)** 'Easy Makeover Tips. Quick—and cheap—strategies for sprucing up and streamlining your restaurant' as written in the *'Restaurant Business'*, a publication of Ideal Media, LLC, New York (May 2006). (20 marks)
3. The more you research restaurant design, the more there is to know – and the more interesting the topic becomes. While your own aspirations may not include becoming an award-winning international foodservice designer, it is fun to get ideas from the masters. Quote what **FIVE (5)** of these masters said on designing your restaurant. (20 marks)

END OF EXAM PAPER