



**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Subject Code & Name : **DCA2302 Kitchen Layout and Design**  
 Semester & Year : January – April 2017  
 Lecturer/Examiner : Hasri Bin Hassan  
 Duration : 2 Hours

**INSTRUCTIONS TO CANDIDATES**

**1. This question paper consists of 2 parts:**

- PART A (30 marks) : 30 multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**
- PART B (70 marks) : TEN (10) short answer questions. Answers are to be written in the Answer Booklet 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 = 8 (Including the cover page)**

**PART B : SHORT ANSWER QUESTIONS (70 MARKS)**

**INSTRUCTION(S) : TEN (10) short answer questions. Answer ALL questions in the Answer Booklet (s) provided.**

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1. Explain the usage of pilot light. (6 marks)
2. Explain the procedures to prevent dirty ice from the ice machine. (8 marks)
3. Name and briefly describe **THREE (3)** methods of cleaning stainless steel. (6 marks)
4. Briefly describe the following restaurant's concept.
  - i. Non Traditional Concept (2 marks)
  - ii. Second-tier Concept (2 marks)
  - iii. Changing Concept (2 marks)
5. Define the terms:
  - i. Flame stability (2 marks)
  - ii. Air shutter (2 marks)
  - iii. Burner ports (2 marks)
  - iv. Floating flames (2 marks)
  - v. Burning speed (2 marks)
6. There are **THREE (3)** ways how steam system works. List and elaborate all of the systems. (6 marks)
7. You may come to a conclusion that your restaurant is in the right place but with the wrong concept. What steps should you take to rectify the mistake? (7 marks)
8. Determine the process and tips when buying used equipment for a new organization. (10 marks)
9. List **FIVE (5)** ways in which you can save energy in a commercial kitchen. (5 marks)
10. When creating a comfortable atmosphere for the restaurant, several points should be looked into. Discuss. (6 marks)

**END OF EXAM PAPER**