



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1343 Kitchen Layout and Design**
Trimester & Year : January – April 2018
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.

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. a. Explain the 'Out Front' concept for a new kitchen atmosphere (2 marks)
b. Identify the main purposes of having a 'Private Dining Room' (3 marks)
c. Explain the term 'Outdoor Patios'. (2 marks)
2. a. List the main requirements for a restaurant restroom. (5 marks)
b. List down the requirements for a 'Dining Room Layout'. (5 marks)
3. Justify and explain **THREE (3)** inter-related parts when planning a bar (6 marks)
4. There are **TWO (2)** fact-finding stages for space allocation and planning when starting space planning. Explain both facts. (6 marks)
5. Draw a complete Bubble diagramme for space allocation planning. (8 marks)
6. a. Back- of- the- house spaces are the most important consideration to be looked into when preparing for a new restaurant. List and indicate **FOUR (4)** spaces for the back of the house planning. (8 marks)
b. Explain **FOUR (4)** main space areas required for both back and front of the house when planning space for a new restaurant. (8 marks)
7. What are the considerations that should be looked into when planning ware-washing space? (5 marks)
8. Describe the term 'AIR SHUTTER' in gas terminology. (3 marks)
9. Define the following burners used in different kitchens.
 - a. Ring burner (2 marks)
 - b. Flame retention burner (2 marks)
10. Staffs are exposed to accidents in the workplace on daily basis. What are the basic causes of these accidents? (5 marks)

END OF EXAM PAPER