



**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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

Student ID (in Words) : \_\_\_\_\_  
\_\_\_\_\_

Course Code & Name : **CUL1563 Commercial Kitchen and Layout Design**  
Trimester & Year : January – April 2019  
Lecturer/Examiner : Hasri Bin Hassan  
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 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 = 2 (Including the cover page)**

**PART A : SHORT ANSWER QUESTIONS (40 MARKS)**

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

---

1. Food processing machinery is changing the shape, size and consistency of food. Identify and explain **THREE (3)** basic types of processors available in the market. (6 marks)
2. For most foodservice businesses, exterior factors help generate a guest's first impression. State the key elements for this factor. (8 marks)
3. List **TEN (10)** effective ways for saving the electrical power in your foodservice establishment. (10 marks)
4. Discuss the element of 'The Dining Experience' based on your customers' perspective. (16 marks)

**END OF PART A**

**PART B : ESSAY QUESTIONS (60 MARKS)**

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

---

1. a. Identify and briefly described **FIVE (5)** main things that you need to prepare before hiring a contractor to execute with the construction of your foodservice facilities. (10 marks)  
b. Draw a diagram that reflect the overall 'Concept and Market' in planning your foodservice venture. (10 marks)
2. Usage and application of 'Cook-chill' offers multiple advantages for a busy commercial kitchen. Discuss **TEN (10)** advantage of using this technology in a foodservice establishment. (20 marks)
3. Identify and discuss the details that you should include when writing your specifications for walk-in chiller or freezer. (20 marks)

**END OF EXAM PAPER**