



**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Course Code & Name : **CUL1343 Kitchen Layout and Design**  
 Semester & Year : January – April 2020  
 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 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.

**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. Classify the **FOUR (4)** lighting settings in dining room. (4 marks)
2. Determine **FOUR (4)** important characteristics a customer can learn just by standing in a restaurant entryway. (4 marks)
3. List the **FOUR (4)** considerations of safe working environment for kitchen lighting and colour. (4 marks)
4. a. List and explain the **FOUR (4)** components of a restaurant concept (8 marks)  
b. Your restaurant may come to a conclusion that it is in the right place with wrong concept. How do you know there is a problem in the first place? Describe **FOUR (4)** examples. (4 marks)  
c. Explain why you think so and what you would suggest to improve. (4 marks)
5. Determine in detail the process and tips when buying used equipment for a new organization. (9 marks)
6. a. Why is it important to have a receiving area? (3 marks)  
b. Describe the basic items that should be part of a receiving area even if space is restricted. (2 marks)
7. a. What is flashback when applied to gas flames and how can it be prevented? (2 marks)  
b. Explain the **THREE (3)** advantages of gas energy source. (6 marks)
8. a. State **FOUR (4)** key environment comfort factors at work. (4 marks)  
b. To modify and control the factors, state **FIVE (5)** types of equipment that are a part of HVAC systems. (5 marks)
9. What is the difference between a fabrication area, a preparation area and a production area? (6 marks)
10. List **FIVE (5)** ways you can save energy in a commercial kitchen. (5 marks)

**END OF EXAM PAPER**