

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

INSTRUCTION(S) : EIGHT (8) short answer questions. Answer ALL questions in the Answer Booklet(s) provided

1. Effective Every seat is the “best” of course, when designing the dining area, a well planned scheme carefully shapes the customer’s perception. State **SEVEN (7)** examples in giving careful attention in planning a dining room layout. (7 Marks)
2. List **FIVE (5)** members in working with a design team. (5 Marks)
3. Compare and contrast the differences between fabricated and preparation area. (5 Marks)
4. Identify **FIVE (5)** ways that can save energy in the kitchen. (5 Marks)
5. a. Define air shutter. (2 Marks)
b. Name **FIVE (5)** types of gas burners. (5 Marks)
6. Identify **SEVEN (7)** types of flooring that are truly capable of withstanding the rigors of the foodservice kitchen. (7 Marks)
7. a. Classify **FOUR (4)** settings in lighting a room layout. (4 Marks)
b. Briefly describe the meaning of direct lighting. (3 Marks)
8. a. Illustrate **FIVE (5)** advantages of gas range cooking. (5 Marks)
b. Distinguish **TWO (2)** types of top quality equipment that can be used in kitchen. (2 Marks)

END OF PART B

PART C : LONG ANSWER QUESTIONS (20 MARKS)

INSTRUCTION(S) : TWO (2) long answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Noise control in foodservice facilities whether in the kitchen or dining areas is important in creating a pleasant working experience. Recommend sound reduction ideas in order to overcome this problem. (10 Marks)

2. Discuss various factors that need to be considered while designing and creating restaurant atmosphere. Consider the human senses. (10 Marks)

END OF EXAM PAPER