

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

INSTRUCTION(S) : SEVEN (7) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Discuss and give your suggestion on how to overcome fatigue or tiredness in kitchen. (4 marks)
2. When opening a new food business, discuss the importance of:
 - a. Equipment (4 marks)
 - b. Layout (4 marks)
3. Why is having proper work space important when designing a kitchen layout? (3 marks)
4. Kitchens can be divided into sections. Identify all the sections in detail. (5 marks)
5.
 - a. State **EIGHT (8)** job tasks of the Executive Chef. (8 marks)
 - b. State **FIVE (5)** job tasks of the Chef de Partie. (5 marks)
 - c. State **THREE (3)** job tasks of the Assistant Chef (*Le Commis Chef*) (3 marks)
6. Briefly describe the planning and layout of the cooking area. (4 marks)
7. When hiring a specialist or consultant for kitchen designing, he or she should have expertise in certain areas. List down all the areas of expertise. (10 marks)

END OF PART B

PART C : ESSAY QUESTIONS (20 MARKS)

INSTRUCTION(S) : ONE (1) Essay question. Write your answers in the Answer Booklet(s) provided.

Based on the organization chart for Traditional Kitchen, describe the designation and explain the job responsibilities for each of the kitchen personnel. (20 marks)

END OF PAPER