



**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 : May – August 2023  
Lecturer/Examiner : Chia Sheng Da  
Duration : 2 Hours

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**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.

**Total Number of pages = 8 (Including the cover page)**

**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. a. When discussing an HVAC system, what are the common terms used? (8 marks)  
b. There are **TWO (2)** basic energy audits used for customer references. (2 marks)
2. List and describe all the guideline that should be considered when selecting a site for a new restaurant. (10 marks)
3. a. Briefly describe what personal should a designing team consist when planning a restaurant design? (5 marks)  
b. The criteria and assumptions on design are based on **TWO (2)** factors. What are they? (6 marks)  
c. State **FOUR (4)** prime considerations in planning a bar. (4 marks)
4. There are a few exotic shapes in banquet tables. Using a diagramme, explain these shapes. (4 marks)
5. Briefly describe **TWO (2)** types of service flow that should be considered when planning a kitchen design. (4 marks)
6. What can you describe on the term "**BFB**" used as a flow patterns in food service operation. (3 marks)
7. List down **EIGHT (8)** commandments of fire safety. (8 marks)
8. Draw the typical kitchen product traffic flow. (7 marks)
9. Briefly describe the term 'Food Zone' as labeled by National Sanitation Foundation International. (3 marks)
10. Describe the term:
  - i. Evaporation (2 marks)
  - ii. Refrigerant (2 marks)
  - iii. Compressor (2 marks)

**END OF EXAM PAPER**