



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1563 COMMERCIAL KITCHEN LAYOUT AND DESIGN**
 Semester & Year : May – August 2023
 Lecturer/Examiner : Md Annuar Md Hashim
 Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts:
PART A (40 marks) : FIVE (5) short answer questions. Answers are to be written in the Answer Booklet provided.
PART B (60 marks) : THREE (3) essay questions. Answers are to be written in the Answer Booklet provided.
- Candidates are not allowed to bring any unauthorised materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.
- 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.
- 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 = 3 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (40 MARKS)

INSTRUCTION(S) : FIVE (5) short answer questions. Answer ALL questions in the Answer Booklet(s) provided

1. The back dock and receiving area is located with easy access to driveways and street entrances to the property. Identify the primary determining factors needed in designing a receiving area. (6 Marks)
2. State **SIX (6)** project team in foodservice kitchen layout and design (6 Marks)
3. Performing your own maintenance and simple repairs may take you apprehensive, especially if you don't consider yourself handy. Classify at least **FOUR (4)** minor items without paying a service call if you have breakdown of equipment or need a simple repair. (8 Marks)
4. Discuss the different types of storage and suggest methods of reducing the storage space needs in each area of the facility based on the new types of packaging of both foods and materials. (10 Marks)
5. Differentiate in detail between manufactured and fabricated equipment by giving the elements of specification of both equipment. (10 Marks)

END OF PART A

PART B : ESSAY QUESTIONS (60 MARKS)

INSTRUCTION(S) : THREE (3) essay questions. Write your answers in the Answer Booklet(s) provided.

1. Illustrate a typical kitchen product / traffic flow, integrating these elements in your diagram:-
 - a. Baking
 - b. Cooking
 - c. Dining Room
 - d. Dish Washing
 - e. Dry Storage
 - f. Finishing
 - g. Meat Pre-preparation
 - h. Pot Washing
 - i. Receiving
 - j. Refrigerated Storage
 - k. Salad Preparation
 - l. Serving Area
 - m. Vegetables Pre-preparation
 - n. Waste Disposal

(20 Marks)

2. “The growing use of multifunctional equipment has revolutionized working conditions”. Do you agree or disagree? Discuss.

(20 Marks)

3. Today’s kitchen designers also strive to consider the comfort and safety of the people who work in them. They realize that human engineering will have positive effects on workers’ productivity and morale. Identify and discuss the **FIVE (5)** areas that must be addressed to make the kitchen a “healthy heart.”

(20 marks)

END OF EXAM PAPER