



SCHOOL OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **DCA2302 Kitchen Layout and Design**
Semester & Year : May - August 2016
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 of Hospitality 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 of Hospitality.

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : TEN (10) short answer questions. Answer ALL questions in the Answer Booklet (s) provided.

1. Briefly describe the following terms:
 - a. Out Front concept. (2 marks)
 - b. Private Dining Room. (2 marks)
 - c. Outdoor Patios. (2 marks)
 - d. Home Replacement Meals (HRM). (2 marks)
 - e. The Back Bar. (2 marks)
2. Describe the **THREE (3)** types of concepts for restaurants. (9 marks)
3. What considerations should be taken to improve the restaurant business after tracing a sign of decline in business? (6 marks)
4. List and describe the guidelines for site selection upon opening a new restaurant. (10 marks)
5. Justify the types of flexibilities that should be considered when planning a smart design for food service. (6 marks)
6.
 - a. Describe the **TWO (2)** main types of alternating current used in the kitchen. (4 marks)
 - b. Define the term 'walk-through audit'. (2 marks)
7. List **FIVE (5)** practical tips for carpet maintenance. (5 marks)
8. Name and describe **THREE (3)** types of food safety threats in a commercial kitchen. (6 marks)
9. Explain why we should practice waste management in food business. (8 marks)
10. Give **FOUR (4)** benefits of using electric-range cooking. (4 marks)

END OF EXAM PAPER