



**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**  
Trimester & Year : May - August 2018  
Lecturer/Examiner : Hasri Bin Hassan  
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. There are **THREE (3)** basic Quick Service Restaurant (QSR) for the dining market. Explain all the sub groups. (6 marks)  
b. Describe in detail factors that we should look into during the process of writing the mission statement for a new restaurant. (8 marks)
2. There are **TWO (2)** main paths for a successful dining design. Explain both paths. (4 marks)
3. When creating a comfortable atmosphere for the restaurant, several points should be looked into, explain what they are. (5 marks)
4. a. List down the important points that should be considered whenever we decide to plan for a space in any restaurant. (5 marks)  
b. Give **TWO (2)** major constant considerations in deciding on an appropriate amount of space for a food service. (2 marks)
5. a. Describe the main lightings for every restaurant. (4 marks)  
b. Explain the term **Kelvins (K)** used in lighting decisions. (2 marks)
6. List down **EIGHT (8)** procedures for the commandments of fire safety. (8 marks)
7. Explain the flows that need to be considered when planning the kitchen design. (4 marks)
8. a. Explain these terms:
  - i. Ampere (2 marks)
  - ii. Volt (2 marks)
  - iii. Walt (2 marks)
  - iv. OHM (2 marks)  
b. Name and explain types of alternating current. (4 marks)
9. There are areas for lighting improvement with most potential for cost savings. Discuss all this areas. (3 marks)
10. Give **SEVEN (7)** advantages of electric-range cooking. (7 marks)

**END OF EXAM PAPER**