



**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID : 

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Student Name : \_\_\_\_\_  
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Subject Code & Name : **CUL 1563 Commercial Kitchen and Layout Design**  
Semester & Year : Sep – Dec 2017  
Lecturer/Examiner : Kamal Md Saad  
Duration : 3 Hours

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**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 2 parts:  
PART A (40 marks) : FOUR (4) short answer questions.  
PART B (60 marks) : THREE (3) essay questions.  
Answer ALL questions in the answer booklet(s) 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.

**Total Number of pages = 3 (Including the cover page)**

**PART A : SHORT ANSWER QUESTIONS (40 MARKS)**

**INSTRUCTION(S) :** **FOUR (4)** short essay questions. Answer **ALL** questions in the answer booklet(s) provided.

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1. Discuss the basic principles of heat in food service operations in detail. (10 marks)
2. Identify and briefly explain the **TEN (10)** Commandments of Fire Safety that should be looked upon when you run a food service operation. (10 marks)
3. Discuss the **SIX (6)** components of Energy Management System that can help you minimise energy bills in your operation. (10 marks)
4. There are five different types of warranties. Briefly described it and justify which ones you definitely need, and which are optional? (10 marks)

**END OF PART A**

**PART B : ESSAY QUESTIONS (60 MARKS)**

**INSTRUCTION(S) : THREE (3) essay questions. Answer ALL questions in the answer booklet(s) provided.**

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1. Kitchen design is driven by consumer demands and economic factors. The fact is, we are seeing smaller and more efficient kitchens. Experts see this trend as the result of three things: a shortage of qualified labour; an ever-increasing battle for space in general for business uses; and budget constraints, including the demand for an increased return on investment. Discuss the **THREE (3)** trends in kitchen design currently adapted by the industry and are considered as what's in vogue in the commercial kitchen world. (16 marks)
  
2. Present and discuss the "Top 10" Design Mistakes made by restaurant owner, based on the information by Howard Riell in *The Consultant*, publication of Foodservice Consultants Society International, Louisville, Kentucky (2011). (20 marks)
  
3. The location selected for food service business will have an impact on:
  - The type of customer
  - Construction or remodelling costs
  - Investment requirements by lending institutions
  - Local ordinances, state and federal laws
  - Availability of workers
  - The option to sell alcoholic beverages
  - Parking availability and accessibility
  - Occupancy costs: rent, taxes, insurance, and so on

Your business survival may be at risk if they are not handled properly. Discuss **EIGHT (8)** other considerations you should consider before embarking on the new venture. (24 marks)

**END OF EXAM PAPER**