

PART A : MULTIPLE CHOICE QUESTIONS (30 MARKS)

INSTRUCTION(S) : Questions 1-30 are multiple choice questions. Shade your answers in the Multiple Choice Answer Sheet provided. You are advised to use a 2B pencil.

1. An intimate setting is where all the light levels are at their _____ level.
 - a. medium
 - b. maximum
 - c. lowest
 - d. normal

2. What is HVAC?
 - a. Heating, ventilation and air conditioning
 - b. Heating, ventilation and air cooling
 - c. High, voltages and air combustion
 - d. Humidity, vandals and air circulation

3. Electric current flows through a circuit known as the:
 - a. ampere
 - b. ohm
 - c. volt
 - d. watt

4. The concept of trying to attract customers and taking food to places where customers are instead of building a restaurant is known as:
 - a. changing concept
 - b. non-traditional concept
 - c. second tier concept
 - d. traditional concept

5. What is the **CORRECT** standard chair distance from the seat to the floor?
 - a. 16 inches
 - b. 18 inches
 - c. 20 inches
 - d. 22 inches

6. What is the percentage of space allocated for food preparation at the back of the house?
 - a. 30%
 - b. 40%
 - c. 50%
 - d. 60%

7. Arc-shaped tables that can be placed end to end to create an S-shape are called:
 - a. oblong
 - b. quarter-rounds
 - c. serpentine
 - d. trapezoids

8. When the gas fuel does not burn fully and something is not quite right is referred to as the:
 - a. burning speed
 - b. complete combustion
 - c. flame stability
 - d. incomplete combustion

9. What does stainless steel contain?
 - a. Aluminium and zinc
 - b. Betamin and nitrogen
 - c. Chromium and nickel
 - d. Polypropylene and wool

10. A display style retail concept where you walk up to a stand-alone counter to place an order and get fresh food, cooked to order as you wait is called a:
 - a. display kitchen
 - b. do-it yourself kitchen
 - c. *marche* kitchen
 - d. semi-open kitchen

11. What is the space and the guideline between the kitchen and the dining room?
 - a. All half the size
 - b. One half the size
 - c. Two half the size
 - d. Three half the size

12. A document that details all the criteria and assumptions on the restaurant specifying equipment and flow patterns is called the:
- blueprint
 - demographics
 - design programme
 - time schedule
13. Which is **NOT** an advantage of vinyl tiles?
- Dusting and blooming
 - High resiliency
 - Resistant to oils and solvents
 - Wide colour and pattern range
14. The 'under bar' is designed:
- to be the heart of the entire beverage operation and deserves careful attention
 - as a wall area behind the bar structure and serves as a dual function
 - to be portable and offer space for banquets, meetings or receptions
 - to have a waterproof surface or treated wood, marble or laminated plastic
15. What is the space dimension required for a single tank dishwasher equipment?
- 1,500 dishes per hour with 250 square feet
 - 4,500 dishes per hour with 400 square feet
 - 6,000 dishes per hour with 500 square feet
 - 12,000 dishes per hour with 700 square feet
16. 'Carbon soot' occurs when:
- impure black carbon particles resulting from an incomplete combustion
 - flame seem to lift and then drop on some parts of burner head
 - gas burner lets out "whoosh" or roaring sound
 - clear black carbon particles resulting from an incomplete combustion
17. Which is the **FALSE** component in Energy Management System (EMS)?
- Energy accounting
 - Energy audit
 - Retrofitting
 - Tariff analysis

18. Which is the **MOST** common form of electric discharge lamp used in the hospitality industry?
- Fluorescent
 - Mercury vapour
 - Halide
 - High pressure sodium
19. Lamp direct depreciation is defined as the:
- reduction of light output due to accumulation of dirt, dust or grease on bulb
 - light by passing an electric arc through a space filled with special mixture of the gases
 - hottest temperature from low red to orange to yellow and finally to bluish white
 - gradual reduction in bulb's light output as bulb ages, losing its filament or phosphorous
20. 'Lumen' is a term used in lighting decision for:
- ratio of light output to power output
 - lighting system converts electricity into light
 - effect achieved as light strikes a surface
 - a short luminous flux measurement of light output
21. Air that is supplied to an area to replace the exhausted air that has been removed is called:
- return air
 - outdoor air
 - make up air
 - dessicant air
22. A panel with local codes requiring separate circuits in separate locations for an appliance or function in the building that provides a way to shut off without interfering other power use is called:
- transformer panel
 - secondary circuit panel
 - main circuit panel
 - electric panel
23. Which is the simplest and **MOST** effective gas burner with clean and smokeless flame?
- Infrared burner
 - Charcoal burner
 - Bunsen burner
 - Air-based burner

24. _____ offers the advantages of reduced water related maintenance and better life in addition to improvements in water quality.
- Tap water scaling
 - Soft water scaling
 - Reverse osmosis (RO)
 - Hard water scaling
25. What percentage of its income does a restaurant spend on labour cost which is always higher during the first month of business?
- 20%
 - 30%
 - 40%
 - 50%
26. The design phase takes _____, which includes the time to get the necessary permits from the authorities and the bidding process to hiring contractor.
- more than 16 to 18 weeks
 - more than 18 to 20 weeks
 - no more than 16 to 18 weeks
 - no more than 18 to 20 weeks
27. Which type of electric bills is based on the highest amount of electricity used during peak use periods?
- Energy charge
 - Power charge
 - Current charge
 - Demand charge
28. Which of the statement is **TRUE** on controlling light level?
- Murals add sophistication, can be wild, vibrant and ultramodern or soft and subdued
 - Properly installing and maintaining exhaust fans to reduce humming and vibration
 - To personalise a large dining space, adding colour and motion to an area that might otherwise feel more like a warehouse than a restaurant
 - A sturdy clear plastic lens will help diffuse glare and make light more uniform
29. Which **TWO (2)** types of flow would you consider when planning the kitchen design?
- Product flow and traffic flow
 - Front flow and back flow
 - Energy flow and heating flow
 - Air flow and current flow

30. OSHA stands for:
- a. Occupied Safety Hire and Administration
 - b. Occupational Safety and Health Administration
 - c. Occupational Safely and Hazard Administration
 - d. Occupation Safety and Health Administration

END OF PART A

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

INSTRUCTION(S) : EIGHT (8) short answer questions. Answer ALL questions in the Answer Booklet(s) provided

1. Effective Every seat is the “best” of course, when designing the dining area, a well planned scheme carefully shapes the customers perception. State **SEVEN (7)** examples in giving careful attention in planning a dining room layout. (7 Marks)
2. List **FIVE (5)** members in working with a design team. (5 Marks)
3. Compare and contrast the differences between fabricated and preparation area. (5 Marks)
4. Identify **FIVE (5)** ways that can save energy in the kitchen. (5 Marks)
5. a. Define air shutter. (2 Marks)
b. Name **FIVE (5)** types of gas burners. (5 Marks)
6. Identify **SEVEN (7)** types of flooring that are truly capable of withstanding the rigors of the foodservice kitchen. (7 Marks)
7. a. Classify **FOUR (4)** settings in lighting a room layout. (4 Marks)
b. Briefly describe the meaning of direct lighting. (3 Marks)
8. a. Illustrate **FIVE (5)** advantages of gas range cooking. (5 Marks)
b. Distinguish **TWO (2)** types of top quality equipment that can be used in kitchen. (2 Marks)

END OF PART B

PART C : LONG ANSWER QUESTIONS (20 MARKS)

INSTRUCTION(S) : TWO (2) long answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Noise control in foodservice facilities whether in the kitchen or dining areas is important in creating a pleasant working experience. Recommend sound reduction ideas in order to overcome this problem. (10 Marks)

2. Discuss various factors that need to be considered while designing and creating restaurant atmosphere. Consider the human senses. (10 Marks)

END OF EXAM PAPER