



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 : September – December 2020
 Lecturer/Examiner : Nina Marlini Binti Idris
 Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts:
 PART A (60 marks) : EIGHT (8) short answer questions. Answers are to be written in the Answer Booklet provided.
 PART B (40 marks) : FOUR (4) long answer 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 (60 MARKS)

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

1. Effective kitchen design is the process of combining layout, surfaces, appliances and design details to form a cooking space that's easy to use and pleasant to cook. Define the term design and briefly describe **THREE (3)** types of trends in the commercial kitchen design. (8 Marks)
2. List **FOUR (4)** exotic shapes of banquet table. (4 Marks)
3. Compare and contrast the differences between fabricated and preparation area. (4 Marks)
4. Almost every company will bill a restaurant differently than it bills a residence. Explain in details the **TWO (2)** major parts in any restaurant's electric bill. (4 Marks)
5. a. State **FOUR (4)** key environmental comfort factors at work. (4 Marks)
b. Name **SIX (6)** types of equipment that are part of HVAC systems. (6 Marks)
6. a. Identify **SIX (6)** types of flooring that are truly capable of withstanding the rigors of the foodservice kitchen. (6 Marks)
b. From the above answer, recognize **TWO (2)** advantages and **TWO (2)** disadvantages of flooring from any one of the answer given. (4 Marks)
7. a. When determining whether a piece of equipment is essential to the operation, there are several factors that need to be considered. Classify **FIVE (5)** factors that are essential in selecting equipment. (5 Marks)
b. Classify **FIVE (5)** new trends and technology nowadays in buying the foodservice equipment. (5 Marks)
8. a. Define the term carbon shoot and burning speed in gas terminology. (4 Marks)
b. State the meaning of flashback and types of flashback in gas. (6 Marks)

END OF PART A

PART B : LONG ANSWER QUESTIONS (40 MARKS)

INSTRUCTION(S) : FOUR (4) 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. Distinguish in details the criteria in selecting a refrigerator. (10 Marks)

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

4. Differentiate in detail between manufactured and fabricated equipment by giving the elements of specification of both equipment. (10 Marks)

END OF EXAM PAPER