



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1343 KITCHEN LAYOUT AND DESIGN**
 Semester & Year : September – December 2021
 Lecturer/Examiner : Nina Marlini Binti Idris
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts:
 - ~~PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.~~
 - PART B (50 marks) : EIGHT (8) short answer questions. Answers are to be written in the Answer Booklet provided.
 - PART C (20 marks) : TWO (2) 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 = 9 (Including the cover page)

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 incomplete combustion. (2 Marks)
b. Name **FIVE (5)** types of gas burners. (5 Marks)
6. List down **SEVEN (7)** commandments of fire safety. (7 Marks)
7. a. Classify **FOUR (4)** settings in lighting a room layout. (4 Marks)
b. Briefly describe the meaning of mercury vapor lamp. (3 Marks)
8. a. Illustrate **FIVE (5)** advantages of gas range cooking. (5 Marks)
b. Distinguish **TWO (2)** ways of how the steam system works. (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. Kitchens are organized into work sections and each work section is composed of work centers where certain tasks are performed. Layout and equipment placement are determined by the duties of each section and which appliances are needed to perform the tasks. Outline the factors that you can consider when deciding how much space to allocate for kitchen production area. (10 Marks)
2. Discuss the importance to have a receiving area and distinguish **THREE (3)** factors that need to be consider in creating this space. Although if the space in receiving area is tight or small, list **FOUR (4)** basic items that should be part of a receiving area. (10 Marks)

END OF EXAM PAPER