



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 2022
 Lecturer/Examiner : Abdul Mudzzamir bin Abdullah Shan
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:

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.

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 = 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 customer’s 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