



# MASENO UNIVERSITY

## UNIVERSITY EXAMINATIONS 2012/2013

### PRE-UNIVERSITY ENTRANCE EXAMINATION (CITY CAMPUS)

#### SEH 0022:KITCHEN PLANNING AND ORGANIZATION

*Date: 7<sup>th</sup> August, 2013*

*Time: 2.00 – 4.00pm*

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#### INSTRUCTIONS:

- ◆ This question paper has two sections, A and B.
- ◆ Answer ALL questions from section A and ONLY ONE QUESTION from section B.
- ◆ All questions should be answered in the answer booklet provided.

1 Answer ALL questions from section A and ONLY ONE question from section B

2 All questions should be answered in the answer booklet provided

**SECTION A (40 MARKS)**

- Q 1 The design of a hotel kitchen will influence its planning:  
Outline five factors that can affect kitchen planning and design.  
(10 m)
- Q 2 With the aid of a diagram, illustrate a proper flow of work in a Hotel kitchen from receipt of goods, preparation, production and service of food.  
(10 marks)
- Q.3 a) Identify four basic layouts that are applicable in a well designed kitchen.  
(4 marks)
- b) Describe four factors that that will influence the size of a hotel kitchen.  
(4 marks)
- Q.4 a) Why is it important to plan the location and design of equipment within the kitchen?  
(2 marks)
- b) What is the importance of exit and inlet doors in a kitchen?  
(2 marks)
- Q.5 Giving two reasons in each, describe the recommended types of floors and walls of a hotel kitchen.  
(8 marks)

**SECTION B (30 MARKS)**

**Answer ONLY ONE question from this section**

- Q.6 a) Why is it important to have proper lighting and ventilation in a Hotel kitchen? (10marks)
- b) Discuss the three basic types of ventilation systems that you can recommend for a hotel kitchen. (10marks)
- c) What is the importance of a good water supply and refuse disposal to a kitchen? (10marks)
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- Q.7 a) Discuss the following terminologies that applicable during kitchen operations:
- i) Safety.
  - ii) Health.
  - iii) Hygiene. (15marks)
- b) Discuss the aims of the Health and Safety at work Act (1974) (7marks)
- b) Identify and describe any four safety regulations that are applicable in the kitchen. (8marks)