



(University of Choice)

**MASINDE MULIRO UNIVERSITY OF  
SCIENCE AND TECHNOLOGY  
(MMUST)  
MAIN CAMPUS**

**UNIVERSITY EXAMINATIONS  
2021/2022 ACADEMIC YEAR**

**MAIN EXAM**

**THIRD YEAR, SECOND SEMESTER EXAMINATION  
FOR THE DEGREE**

**OF**

**B.Sc. HOSPITALITY AND INSTITUTIONAL MANAGEMENT**

**COURSE CODE: BHM 304**

**COURSE TITLE: EQUIPMENT PLANNING AND MANAGEMENT**

**DATE: 27<sup>TH</sup> APRIL 2022**

**TIME: 8.00 – 10.00 A.M**

**INSTRUCTIONS TO CANDIDATES**

**Answer ALL questions in SECTION A and B**

**Answer TWO questions from section C.**

**TIME: 2Hours**

**MMUST observes ZERO tolerance to examination Cheating**  
*This paper consists FIVE printed Pages. Please Turn Over*



**SECTION A: Answer ALL questions (10 MARKS).**

- 1) Equipment planning involves \_\_\_\_\_.
  - A. Building layout.
  - B. Management procedures.
  - C. Operating Policies
  - D. Land.
- 2) The following are reasons for equipment planning **EXCEPT** \_\_\_\_\_.
  - A. Development of work procedures and training programs for employees.
  - B. Simplifies the production and service of food items appearing on the menu.
  - C. Creates physical atmosphere that will attract and retain investors.
  - D. Develops the merchandising aspects of the operation for the purpose of generating sales.
- 3) Which one of the following is among the **THREE** categories of food warmers commonly used in restaurant food service?
  - A. Sauce warmers.
  - B. Soup warmers.
  - C. Entrée' warmers.
  - D. All of the above.
- 4) Uses of gas in food service include the following **EXCEPT** \_\_\_\_\_.
  - A. Wash dishes and linen
  - B. Incinerate waste.
  - C. Chill food.
  - D. Heat of cool buildings.
- 5) Which of the following is a significant advantage of cooking food in steam appliance?
  - A. Gives food appealing colour and flavour.
  - B. Greater control over the food quantity.
  - C. Less water usage than other types of cooking equipment.
  - D. Minimal food handling.
- 6) Which one of the following is the **ODD** one out?
  - A. Scales.
  - B. Pallets.
  - C. Warmers.
  - D. Carts.

- 7) Which of the following is among the **THREE** things going on simultaneously in enclosed refrigeration?
- A. Temperature moderation.
  - B. Air circulation.
  - C. None relative humidity..
  - D. Air pressure.
- 8) \_\_\_\_\_ is one of the guidelines to consider for selecting the right cooking appliances for hotel operation.
- A. The menu.
  - B. Quality of the food product.
  - C. Power saving ability.
  - D. Employer skills.
- 9) Range of restaurant chairs varies according to \_\_\_\_\_.
- A. Weights.
  - B. Sizes.
  - C. Layout.
  - D. Materials.
- 10) Which of the following methods of payment applies to automatic retailing?
- A. Silver.
  - B. Gold.
  - C. Free vend.
  - D. Identification card

**SECTION B: Answer ALL questions in this section (30 MARKS).**

- 11) Ms. Tata is a long serving executive chef at Sarova Lion Hill Lodge. She is contemplating buying blenders and toasters for the hotel kitchen;
- Highlight **THREE** questions that her choice of blenders will depend on? (3 Marks)
  - Explain **THREE** steps of the blending process. (3 Marks)
- 12) You have been appointed the new general manager at Ciala hotel Kisumu. You intent to turn-around the operations of the hotel kitchen by introducing state-of-the-art cooking equipment, one of which is griddle.
- Explain the operation of a griddle. (2 Marks)
  - State the benefits to cooking on a griddle. (4 Marks)
- 13) Hotel food service crockery must blend in with the general decor of the establishment and also with the rest of the items on the table.
- Highlight **THREE** factors to consider when selecting this equipment. (3 Marks)
  - Describe the various classifications of this equipment. (3 Marks)
- 14) River Isikhu Tented Camp (RITE) is a new venture in the hospitality industry in Western Kenya, scheduled to open in May 2022. You have been appointed the general manager of the start-up business. You intent to install a laundry room, which happens to be one of the key operational units within the RITE business. Describe **SIX** factors you will consider in carrying out this task successfully. (6 Marks)
- 15) You have been invited by the Management of Lake Bogoria Spa and Resort to analyze the hotels' equipment purchases. Applying Godward's succinct "rules, explain what you will consider and/or follow in carrying out the task. (6 Marks)

**SECTION C; Answer TWO questions, Question 16 is COMPULSORY (30 MARKS).**

- 16) In an establishment, a customer's first impression on entering the service area is of great importance. A customer may be gained or lost on these impressions alone. The creation of atmosphere by the right choice of furniture and equipment is therefore a contributing factor to the success of the Food and Beverage service area. A careful selection of items in terms of shape, design, and color enhances the overall décor/theme and contributes towards a feeling of total harmony. In view of the statement above;
- a) Highlight the factors that determine choice of Food and Beverage service equipment. (5 Marks)
  - b) List **FIVE** general points to consider when purchasing equipment for Food and Beverage Service areas. (5 Marks)
  - c) State **FOUR** factors that determine style and design of sideboards in food and beverage service areas. (4 Marks)
  - d) State the main varieties of disposables in food and beverage service. (6 Mark)
- 17) Mr. Ooko has been invited by Lake Bogoria Resort and Spa to offer slicer-related training to staff. Explain any **TEN** safety rules that he is likely to highlight during the training. (10 Marks)
- 18) You are the Food and Beverage Manager at Saroya Whitesands Hotel in Mombasa. You are tasked to purchase a fryer for the unit kitchen. Explain **FIVE** crucial characteristics to consider during examining and choice of this equipment. (10 Marks)