



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

MAIN CAMPUS

**UNIVERSITY EXAMINATIONS
2022/2023 ACADEMIC YEAR**

THIRD YEAR, SECOND SEMESTER MAIN EXAMINATION

FOR THE DEGREE

OF

B.Sc. HOSPITALITY AND INSTITUTIONAL MANAGEMENT

COURSE CODE: BHM 304

COURSE TITLE: EQUIPMENT PLANNING AND MANAGEMENT

DATE: WEDNESDAY 12TH APRIL 2023 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 THREE printed Pages. Please Turn Over

SECTION A: Answer ALL questions (10 MARKS).

1. Making wrong decision may involve choosing an equipment that is:
 - A. Too costly.
 - B. Too fast in operation.
 - C. Too complicated.
 - D. Too small.
2. Pre-purchase research for start-ups should focus on the reputation and services of the dealer or manufacturer which include _____.
 - A. service training
 - B. guarantee and financial support
 - C. start-up and application training
 - D. quick service inventory
3. The following are causes of damage to hotel equipment **EXCEPT**:
 - A. Abusive behavior.
 - B. Assiduousness.
 - C. Carelessness.
 - D. Vandalism.
4. Correct lighting enhances _____.
 - A. mood of dining area
 - B. mood of the kitchen
 - C. mood of the employees
 - D. mood of the clients
5. How can a mural affect the overall hotel design?
 - A. Can reduce sophistication.
 - B. May be used to close up small dining spaces, by reducing extra dimension to the wall.
 - C. Can be used to less personalize a large kitchen space, reducing color and motion to an area.
 - D. Can be a signature that communicates the restaurant's concept.
6. The style and design of sideboards vary depending on _____.
 - A. Number of employees to be served from one sideboard
 - B. Number of brigades working from one sideboard
 - C. Style of service and menu being offered
 - D. Size of equipment to be held by the sideboard
7. "These are widely used on range tops, steam tables, boilers, and coffee urns. The burner has one or two rows of ports arranged in a circle. It's made of cast iron and comes in a variety of sizes". The above description best fits;
 - A. Pipe burner.
 - B. Ring burner.
 - C. Slotted burner.
 - D. Radiant burner.

8. A well-equipped receiving area will contain these basic items **EXCEPT**:
 - A. Trolleys.
 - B. Shelves.
 - C. Pallets.
 - D. Scales.
9. Convection ovens come in three basic sizes which include:
 - A. Mini-size.
 - B. Medium size.
 - C. Demi-size.
 - D. Full size.
10. A broiler is_____.
 - A. a piece of surface cooking equipment with a smooth, solid surface
 - B. a piece of surface cooking equipment with its heat located below the food
 - C. a piece of surface cooking equipment with its heat located above the food
 - D. none of the above

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

11. Describe **SIX** factors that led to considerable growth in the use of disposable within hospitality. (6 Marks)
12. List any **SIX** operational slicer related safety rules. (6 Marks)
13. Highlight any **SIX** factors to consider for the installation of a laundry room. (6 Marks)
14. Explain the operation of steam systems and appliances. (6 Marks)
15. Describe the **THREE** basic types of forced-air systems in refrigerators. (6 Marks)

SECTION C; Answer any TWO questions. (30 MARKS).

16. You have been tasked to carry out equipment planning process for Masinde Muliro University Main Catering unit;
 - a) State the last **TWO** stages of the process. (2 Marks)
 - b) Highlight the reasons for the process. (4 Marks)
 - c) Explain the objectives of the process. (9 Marks)
17. Noise is undesirable in hospitality establishments and must be minimized and/ or controlled at all costs. Explain. (15 Marks)
18. Develop a practical checklist on the general points to consider when purchasing food and beverage service area equipment. (15 Marks)

