

30  
MAIN EXAMS



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

MAIN CAMPUS

**UNIVERSITY EXAMINATIONS  
2022/2023 ACADEMIC YEAR**

**THIRD YEAR, SECOND SEMESTER EXAMINATIONS  
FOR THE DEGREE  
OF**

**B.Sc. HOSPITALITY AND INSTITUTIONAL MANAGEMENT  
(MAIN EXAMINATION)**

**COURSE CODE: BHM 307**

**COURSE TITLE: HOTEL FACILITY & PROPERTY  
MANAGEMENT**

**DATE: 24/04/2023**

**TIME: 8.00AM TO 10.00AM**

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**INSTRUCTIONS TO CANDIDATES**

Answer all questions in SECTION A and B

Answer two questions from section C.

**MMUST observes ZERO tolerance to examination Cheating**

*This paper consists five printed Pages. Please Turn Over*

## MAIN EXAMS

### SECTION A; (10 MARKS): Answer all questions

- 1) ..... is the main advantage of using steam as fuel in a catering and accommodation facility.
  - A. Limited cooking methods
  - B. Prone to accidents
  - C. High installation cost
  - D. Low maintenance cost
- 2) Which one of these classifications of food and beverage services is the ODD one out?
  - A. Fine Dining Restaurants
  - B. Casual Dining Restaurants
  - C. Independent Ownership Restaurant
  - D. Fast Food Restaurants
- 3) ..... is a basic principle of personal hygiene?
  - A. Smoking
  - B. Using paper handkerchiefs and disposing of them immediately
  - C. Washing hands before using the toilet
  - D. Sneezing
- 4) Which of the following wastes is classified as a household hazardous waste?
  - A. Paints
  - B. Radioactive waste.
  - C. laboratory specimens
  - D. None of the above
- 5) Which of the following is a mechanical kitchen equipment?
  - A. Fridge
  - B. Cooking pot
  - C. Deep fat fryer
  - D. Toaster
- 6) ..... is a factor that will affect the layout of a restaurant.
  - A. Restaurant's location
  - B. Style of service
  - C. Origins of employees
  - D. All of the above
- 7) Perfect ventilation of a working space depends on .....
  - A. Location in the building

## MAIN EXAMS

- B. Size of building
  - C. Hours of use of space
  - D. Humidity
- 8) The following are types of water treatment. Which one is **NOT**?
- A. Primary filtration
  - B. Secondary filtration
  - C. Condensation
  - D. Testing of the water
- 9) Which of the following facilities will be made available in a serviced catering establishment?
- A. Takeaway
  - B. Room service
  - C. Cafeteria
  - D. None of the above
- 10) The following factors are likely to influence the layout of catering and accommodation premises **EXCEPT**:
- A. Type of establishment
  - B. Cost
  - C. Type of client
  - D. Infrastructure

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### SECTION B; (30 MARKS): Answer all questions

- 11) Distinguish between the following types of rooms.
  - i. Accessible room and Adjacent room (2 Marks)
  - ii. Twin Room and Double Room (2 Marks)
  - iii. Suite and Villa (2 Marks)
- 12) Highlight **SIX** examples of food and beverage services classification according to market segments.
- 13) Lisa Hotels are planning to open an outlet in Kakamega town. Explain **THREE** factors they will have to consider in the selection of location. (6 Marks)
- 14) The design and layout of a kitchen will be affected by the methods of services. Distinguish between serviced and self-serviced by giving **TWO** examples of establishments that offer each of the methods. (6 Marks)
  
- 15) Highlight **SIX** components of a water supply system: (6 Marks)

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### SECTION C; (30 MARKS)

Answer any two questions from this section.

16. The classification catering and accommodation operations falls under two categories i.e., commercial and non-commercial.

- i. Describe **SIX** commercial operations. (12 Marks)
- ii. List **THREE** non-commercial operations. (3 Marks)

17. Fuel is any material used for producing heat and energy which is a mandatory requirement in a catering and accommodation facility.

- i. Highlight **SIX** factors to consider on choice of fuel. (6 Marks)
- ii. Discuss the following types of fuel and list **TWO** advantages and **TWO** disadvantages of using each.
  - a. Charcoal (3 Marks)
  - b. Gas (3 Marks)
  - c. Paraffin (3 Marks)

18. The Management of Wimpy restaurants are to planning to open an outlet in Kisumu City.

- i. Discuss functional considerations they will have in the layout of the restaurant for:
  - a. The dining area (2.5 Marks)
  - b. The Bar (2.5 Marks)
- ii. Elaborate on the consideration of ambience with reference on the **FIVE** senses. (10 Marks)

