



**UNIVERSITY MURANG'A COLLEGE**  
**(A Constituent College of Jomo Kenyatta University of Agriculture and Technology)**  
**SCHOOL OF HOSPITALITY AND TOURISM**

DEPARTMENT:HOSPITALTY

UNIT CODE:HT1147

UNIT TITTL ; CATERING EQUIPMENT AND PREMISES

CLASS; HT/FB/14D

MAIN EXAM

DATE: 1<sup>ST</sup> APRIL 2015

TIME: 2 HOURS

**INSTRUCTIONS**

SECTION A IS COMPULSORY

ANSWER ANY OTHER TWO QUESTIONS ON SECTION B

**SECTION A(COMPULSORY 30MRKS)**

1 a) Explain the meaning of the following terms as used in catering premises

a ). Accidents

b) Maintenance

c) Security

d) Fuel

e) Drainage

(10mks)

b) List 5 points to consider when selecting fuel for a catering establishments.

[5mrks]

C) Explain the main services in a catering services

(10mrks)

d) Outline the procedure in the event of fire in a catering establishment. (5mrks)

**SECTION B (40MRKS)**

2(a) Classify the fire fighting equipment and in each case give 2 examples (6 mks)

b) Explain **SEVEN** ways of waste disposal (14mks)

3a) Explain the classes of fire and how to put them out (9mks)

b) Enumerate causes of deterioration on surface (9mks)

c) List **TWO** ways in which you can control bedbugs (2mrks)

4a) Enumerate **FIVE** responsibilities of the following in regard to safety and security ( 10mks)

i) Employer

ii) Employees

b) Explain **FOUR** reasons why it is important to carry out maintenance {4mks)

C) outline **THREE** categories of catering equipment and in each case give two examples (6mks)

