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KIRIRI WOMENS' UNIVERSITY OF SCIENCE AND TECHNOLOGY
UNIVERSITY EXAMINATION, 2024/2025 ACADEMIC YEAR
FIRST YEAR, SECOND SEMESTER EXAMINATION
FOR THE CERTIFICATE IN HOSPITALITY MANAGEMENT
CHM 207 CATERING AND ACCOMODATION PREMISE

Date: 13TH AUGUST 2024 Time: 11:30AM – 1:30PM

INSTRUCTIONS TO CANDIDATES

ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS

QUESTION ONE (30 MARKS)

- a) Define the following terms;
 - i) Premises (2 Marks)
 - ii) Building fabric (2 Marks)
 - iii) Plinth (2 Marks)
- b) Discuss two different types of catering premises. (4 Marks)
- c) Explaining four factors to be considered in the selection of location of catering and accommodation premises. (6 Marks)
- d) Explain the legal requirement that the owner of the premises hold in regard to the following;
 - i) Safety (2 Marks)
 - ii) Pricing (2 Marks)
- e) Identify six ways to eradicate pests in accommodation establishments. (6 Marks)
- f) Describe three qualities of stainless steel in the usage of catering products. (4 Marks)

QUESTION TWO (20 MARKS)

- a) Explain four types of floor finishes used in catering and accommodation establishments. (8 Marks)
- b) Discuss the Hotel and restaurant act of 1944 in regard to damage of guest property. (8 Marks)
- c) Describe four advantages of electricity over gas. (4 Marks)

QUESTION THREE (20 MARKS)

- a) Outline three principles used in energy management in catering establishments. (6 Marks)
- b) Explain three causes of hard water. (6 Marks)
- c) Describe four ways how you will solve the problem of hard water. (8 Marks)

QUESTION FOUR (20 MARKS)

- a) Distinguish between hot water systems and cold water systems used in catering operations. (8 Marks)
- b) Explain three failures in the water supply systems and suggest remedies. (6 Marks)
- c) Suggest three actions to be taken when you smell gas in a room. (6 Marks)

QUESTION FIVE (20 MARKS)

- a) Outline four advantages of using stainless steel over wooden materials. (4 Marks)
- b) Suggest four ways how you will care wooden surface. (4 Marks)
- c) Explain four the factors to consider when choosing kitchen equipment for a catering and accommodation premise. (4 Marks)
- d) Discuss any four environmental health hazards. (8 Marks)