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**KIRIRI WOMEN'S UNIVERSITY OF SCIENCE AND TECHNOLOGY**  
**UNIVERSITY EXAMINATION, 2022/2023 ACADEMIC YEAR**  
**FIRST YEAR, THIRD SEMESTER EXAMINATION**  
**FOR THE DIPLOMA IN HOSPITALITY MANAGEMENT**  
**DHM 1627: CATERING AND ACCOMMODATION PREMISE**

Date: 15<sup>TH</sup> DECEMBER 2022

Time: 11:30a.m- 1:30p.m

**INSTRUCTIONS TO CANDIDATES**

**ANSWER QUESTION ONE (COMPULSORY) AND ANY OTHER TWO QUESTIONS**

**QUESTION ONE (30 MARKS)**

- a) With an aide of a diagram describe any kitchen layout. (6 Marks)
- b) You have been offered a new job as the catering and accommodation manager;
- Describe the core causes of accidents and incidents in a catering premise. (5 Marks)
  - Match the following five extinguishers to their correct colour to make it understood to hospitality brigade working under you:
    - Water - Blue
    - Foam - Black
    - Dry powder- Red
    - Carbon dioxide- Cream(4 Marks)
- iii. Illustrate ways of controlling keys in a hotel to the housekeeping personnel. (5 Marks)
- iv. Describe qualities of a good kitchen sink. (5 Marks)
- v. Highlight details contained in tenancy agreements to the front office attendants. (5 Marks)

**QUESTION TWO (20 MARKS)**

- a) Discuss factors to consider when outsourcing plumbing services for an institution.(10 Marks)
- b) As hospitality manager, describe factors you would consider when buying an alarm system for catering and accommodation premises. (10 Marks)

**QUESTION THREE (20 MARKS)**

- a) Explain factors to consider when selecting the flooring for newly refurbished hotel. (10 Marks)
- b) Discuss factors to consider when selecting catering and accommodation equipment for a traffic kitchen (10 Marks)

**QUESTION FOUR (20 MARKS)**

- a) Explain factors to consider when selecting the location of a catering establishment. (10 Marks)
- b) Discuss hazardous elements in relation to environment in well set hospitality facility. (10 Marks)

**QUESTION FIVE (20 MARKS)**

- a) Describe ways of disposing solid waste in a catering establishment. (8 Marks)
- b) As a good practicing Executive chef, illustrate points to observe when using kitchen equipment in catering establishments. (12 Marks)