

FINAL
Examination Paper

(COVER PAGE)

Session : April 2016

Programme : Diploma in Culinary Arts (DCA)

Course : DCA1100/DCA1105 : Kitchen Planning and Design

Date of Examination : July 27, 2016 (Wednesday)

Time : 8:00 am – 10:00 am

Duration : 2 hours Reading Time : Nil

Special Instructions :

Section A: This section consists of **TWENTY (20)** questions. Answer **ALL** questions .

Section B: **FIFTEEN (15)** questions. Fill in the blanks. Answer **ALL** questions.

Section C: Answer **ALL** questions.

IMPORTANT NOTE : THIS PAPER SHOULD NOT BE TAKEN OUT OF THE EXAMINATION HALL

Materials Permitted : Nil

Materials Provided : OMR

Examiner(s) : Chef Yuzrem Ezri Mohd Yunus, Mr Mohd Khairul Anuar Yaacob

Moderator : En Muharis Mohamed

This paper consists of 8 printed pages, including the cover page.

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)
DCA 1105: KITCHEN PLANNING AND DESIGN
FINAL EXAMINATION: APRIL 2016 SESSION

Section A (20 marks)

Instructions: This section consists of **Twenty (20)** questions. Answer **ALL** questions in the OMR sheet provided.

1. What is criteria listed below is **NOT** part of selecting cooking appliances?
 - A. Power Requirement
 - B. Cooking quantity
 - C. Storage space
 - D. Speed of preparation

2. Sufficient room for holding pots and pans during busy period is called _____.
 - A. total number
 - B. holding space
 - C. skill holding
 - D. appliance limitation

3. Which of the one listed below is the best term used to describe heat movement from one item to another via direct contact?
 - A. Induction
 - B. Combination
 - C. Convection
 - D. Conduction

4. Heating, Ventilation and Air conditioning factor include?
 - A. Steaming process
 - B. Trapped vapor
 - C. Staff movement
 - D. Air movement

5. Bring in a sufficient amount of outdoor air is one of the important way to?
 - A. Improve indoor air quality
 - B. Reduce suffocation
 - C. Maintain air flow
 - D. Manage storage shelf-life

6. Island arrangement is common in _____.
- A. café kitchen
 - B. kiosk
 - C. house
 - D. hotel
7. The simplest and easy access to all equipment, suitable for small restaurant kitchen, limited numbers of equipment's can be installed along well. All the characteristic can be categorized as _____
- A. L-Shaped
 - B. U-Shaped
 - C. Face-to-face Arrangement
 - D. Straight Line Arrangement
8. Flat, smooth and heated surfaces which food cooked directly. This equipment functions refer to _____
- A. Griddles
 - B. Oven
 - C. Tilting Skillets
 - D. Salamander
9. Table chiller and freezer are used by professional kitchens as to
- A. Minimized the space
 - B. Minimized the energy used
 - C. Minimized the time
 - D. Minimized the atmosphere
10. Workflow may be defined as _____.
- A. Working table with wheels
 - B. Working station placed properly in the kitchen
 - C. The movement of work around the kitchen
 - D. The movement of ingredients in the kitchen
11. A well-designed kitchen layout ensures _____.
- A. delicious food production
 - B. efficient workflow
 - C. smooth cooking process
 - D. shorten cooking time

12. This type of flow is where the movement of all food items, from their arrival at receiving area, through the kitchen and lastly to the guest.
- A. Production line
 - B. Work center
 - C. Product flow
 - D. Traffic flow
13. Commercial kitchen equipment and layout needs to match the _____.
- A. scale of food production
 - B. size of the restaurant
 - C. number of seat in the restaurant
 - D. number of staff in the kitchen
14. Food processing equipment is the most used in the kitchen in during the preparation process takes place. Below are the processing equipment EXCEPT :
- (i) Griller
 - (ii) Oven
 - (iii) Blender
 - (iv) Mixer
 - (v) Slicer
- A. (i) and (ii)
 - B. (ii) and (iii)
 - C. (i) and (iii)
 - D. (ii), (iii) and (iv)
15. Below are the factors that caused accidents in the kitchen except?
- A. Human error
 - B. Heat-activated fire extinguisher over
 - C. Construction and maintenance of the structure or equipment
 - D. Excessive Haste
16. These personnel are responsible for design the back of the house operation, equipment, purchasing, and prepare the budget for the facility. Which one position that most suitable with job description above?
- A. Site architect
 - B. Foodservice consultant
 - C. Owner representatives
 - D. Chefs
17. The natural tendency in _____ is to try to fit the equipment into the space available
- A. Kitchen traffic
 - B. Dishwashing
 - C. Purchasing
 - D. Kitchen design

18. The **THREE** (3) most common line configuration used in restaurants are

- (i) S-line configuration
- (ii) Assembly-line configuration
- (iii) Island-line configuration
- (iv) Zone-style configuration
- (v) Rugged-style configuration

- A. (i), (ii) and (iv)
- B. (i), (ii) and (iv)
- C. (ii), (iii) and (iv)
- D. (iii), (iv) and (v)

19. Receiving area is the most crucial area in any food establishment. To be a conducive and well managed receiving area, few important items need to be placed at the area. The items are

- (i) Scales
- (ii) Pallets
- (iii) Carts and trucks
- (iv) Shelves
- (v) Sinks

- A. (i), (ii), (iii) and (iv)
- B. (ii), (iii) and (iv)
- C. (ii) and (iii)
- D. (iii), (iv) and (v)

20. In order to arrange any new received items from the suppliers, there is a system that being used in order to avoid any earlier items are not being used. The system is called as _____.

- A. LIFO
- B. FIFO
- C. TIFO
- D. MIFO

Section B (30 marks)

Instructions : FIFTEEN (15) questions. Fill in the blanks. Answer ALL questions.

Zones	Maintenance	Environment	Middle	Mobility
Sprinkler	Small Scale	Rodents	Steps	Convenience
Cost	Noise	Depth	Experience	Safety
Deep	Lighting	Rinse	Large Scale	Range

1. Type of food being processed are part of consideration when planning for _____.
2. Pre-prepared food items is normal in a _____ establishment to ensure preparation convenience.
3. _____, Width and Height is the measurement use in designing which also called dimensions.
4. Usage of ceiling-mounted water _____ system may help in reducing damage caused by fire.
5. Padded walls and ceilings are part of _____ control applies within establishment.
6. _____ basin normally present in a three-basin manual washing area, apart from washing and sanitizing.
7. The idea behind kitchen ergonomics is to facilitate fewer _____ require to complete a task.
8. Blocks kitchen configuration divide each area into a multiple work _____.
9. Island-Style configuration concentrate one work area in the _____ of the kitchen.
10. The main criteria in calculating energy usage inside of establishment is to control the _____.

11. Energy consumption difference apply to cooking method more than type of _____.
12. Usage of _____ choices of LED, CFL and Incandescent are based upon situation more than cost efficiency.
13. Atmosphere can be adjusted by simulating and manipulating the establishment _____ such as lighting, music and seating arrangement.
14. Ample parking spaces and easy accessibility is some of the most important build up for a good first impression. These consideration is called _____.
15. Restrooms is one of the easiest consideration that establishment owner overlook, it is important that cleanliness, privacy and comfort is the main priority for customer _____.

Section C (50 marks)

Instructions : Answer **ALL** questions.

Question 1

- (a) List down **FIVE (5)** basic principles of kitchen design and layout (5 marks)
- (b) Define high-risk foods? Provide **FOUR (4)** examples of high-risk foods in Food Production Workflow. (5 marks)

Question 2

Accidents may happen at anywhere at any time to anyone. There are few causes of accidents in the kitchen. Briefly explain any **FIVE (5)** factors that caused accident in the kitchen. (10 marks)

Question 3

- (a) Excessive noise causes fatigue, accidents, and low productivity. Suggest **FIVE (5)** design techniques to reduce noise (5 marks)
- (b) Provide **FIVE (5)** differences between large scale kitchen and medium scale kitchen. (5 marks)

Question 4

In order to practice a good working flow, logistics planning for mobility need to set properly so that the operation of the kitchen could run smoothly with any disturbance from any factors. List and briefly explain **FIVE (5)** reasons that need to be considered in planning for mobility.

(10 marks)

Question 5

In your own understanding, provide **FIVE (5)** way to ensure energy efficiency in kitchen design with proper examples.

(10 marks)

-THE END-
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