

FINAL
Examination Paper

(COVER PAGE)

Session : January 2017

Programme : Diploma in Culinary Arts (DCA)

Course : DCA1105 : Kitchen Planning and Design

Date of Examination : March 9, 2017 (Thursday)

Time : 2:00 pm – 4:00 pm

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) : Mr Mohd Khairul Anuar Yaacob, Chef Yuzrem Ezri Muhd Yunus

Moderator : En Muharis Mohamed

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

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)
DCA1105: KITCHEN PLANNING AND DESIGN
FINAL EXAMINATION : JANUARY 2017 SESSION

Section A (20 marks)

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

1. Rack ovens in bakeries work well for _____.
 - A. chilling dough to stop rising process
 - B. alternative to wood-fired oven
 - C. high-volume output
 - D. proofing

2. _____ is use for long hours and high volume cooking. Also made from heavier materials compared to the other alternative.
 - A. Heavy duty range
 - B. Café range
 - C. Microwave
 - D. Pizza oven

3. Which of the answer listed below reflect factors to consider when purchasing equipment?
 - A. Performance
 - B. Satisfaction of specific needs
 - C. Utility Value
 - D. All of the above

4. Which of the answer listed below is **NOT** part of consideration in choosing an oven?
 - A. Heat control
 - B. Insulation
 - C. Cleaning
 - D. Arms

5. In the forward flow concept, frozen goods are part of _____.
 - A. Medium-risk food
 - B. Low-risk food
 - C. Critical-risk food
 - D. High-risk food

6. A well-designed kitchen layout in workflow definition ensures _____.
- A. efficient workflow
 - B. cleaning workflow
 - C. easy workflow
 - D. ergonomic workflow
7. Employee mobility addresses working conditions that affect employee _____.
- A. risk, safety and productivity
 - B. productivity, safety and risk
 - C. satisfaction, productivity and safety
 - D. safety, risk and satisfaction
8. Which of the answer listed below is **NOT** an example of large scale food establishment?
- A. Airlines kitchen
 - B. Central kitchen
 - C. Hospital kitchen
 - D. Office Cafeteria
9. Parts of design and layout principles include.
- A. Operation concept
 - B. Menu development
 - C. Equipment requirement
 - D. All of the above
10. Which of the layout shape or configuration listed below is **NOT** true?
- A. Straight-Line arrangement
 - B. T-shaped arrangement
 - C. L-shaped arrangement
 - D. U-shaped arrangement
11. Multiple island layouts in back-to-back arrangement are commonly found in _____.
- A. small kitchen
 - B. café kitchen
 - C. hotel kitchen
 - D. home kitchen

12. Temperature and humidity is one of the factors influencing _____ and _____ concerns.
- A. health, safety
 - B. noise, airflow
 - C. lighting, noise
 - D. safety, lighting
13. Which of the answer listed below is **NOT** part of noise reduction design technique?
- A. Use of Sound-deadening materials
 - B. Refrigerator compressor placement closer to the service entrance
 - C. Usage of proper stainless steel gauge for different surfaces
 - D. Usage of double doors between dining room and kitchens
14. The three basins sink setup ideally utilizing the following arrangement;
- (i) washing
 - (ii) soaking
 - (iii) rinsing
 - (iv) sanitize
- A. I, II, and III
 - B. I, II and IV
 - C. I, III and IV
 - D. II, III and IV
15. Which of the answer listed below is **NOT** the main types of grease interceptors?
- A. Automatic Grease Removal Unit
 - B. Hydro-Mechanical
 - C. Gravity
 - D. Vacuum Suction Greaser
16. Which area in the kitchen must be far away from the main preparation area?
- A. Storage area
 - B. Washing area
 - C. Chef Office
 - D. Refuse area

17. The basis of kitchen ergonomics is that _____, the better.
- A. the closer passé area to the dining hall
 - B. the brighter lighting inside the kitchen
 - C. the fewer steps needed to complete a task
 - D. the cooler the temperature inside the kitchen
18. An assembly line configuration is ideal for restaurant or establishment that produces?
- A. Variety amount of different foods
 - B. Large amount of identical foods
 - C. Small amount of different foods
 - D. Small amount of identical foods
19. Energy efficiency literally connects the following, **EXCEPT**.
- A. What kind of energy powers the equipment or device?
 - B. How much energy is needed for an equipment to function?
 - C. Ergonomics of layout plan
 - D. Material used to ensure noise is suppressed.
20. 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

Section B (30 marks)

Instructions : This section consists of **FIFTEEN (15)** fill in the blanks questions. Answer **ALL** questions in the Answer Booklet provided by stating the numbers.

Efficiency	Stainless steel	Understanding	Commercial	Sinks	Range top
Storage space	Multipurpose	Stoves	Functions	Features	Heights
Menu	Output	Operations	Ovens	Equipment	Smaller spaces

The most heavily used piece of equipment in any kitchen is the 1) _____. It allows us to boil, sauté, simmer, braise, deep fry, and hold food hot. Today, although new types of specialty equipment have been designed to perform these individual tasks, perhaps with greater 2) _____, the range top is still the 3) _____ king of the kitchen and the command post of most 4) _____.

At first glance, the casual observer would say this workhorse has changed every little over the past 20 years or so. Yes, the basic operating 5) _____ are still intact. But there are special 6) _____ that set various manufacturers' models apart and may make a difference in your purchase decision: a narrower profile of 24 inches instead of 36 inches, to fit 7) _____, more energy efficient burners, additional insulation and others. In determining range top requirements, the selection begins with the 8) _____ and the full 9) _____ of how the range will work in relation to other 10) _____.

Total daily 11) _____ is often used as guideline for range top space. The simplest calculation is one restaurant range for every 50 seats, but there are other formulas too. 12) _____ ranges offer a number of options not found in home models. For instance, they may be installed on steel or chrome legs of various 13) _____ over six inches. They may be equipped with casters for mobility. 14) _____ shelves may be mounted above the back of the range for convenient 15) _____.

Section C (50 marks)

Instruction: Answer **ALL** questions in the answer booklet provided.

Question 1

Describe **FIVE (5)** specialized ovens for specialized cooking needs.

(10 marks)

Question 2

There is a number of basic configuration or layout shape when designing and planning the kitchen. Roughly **sketch/draw** the arrangement listed below complete with basic equipment position and a working triangle/line.

- (a) Straight-line arrangement
- (b) L-shaped arrangement
- (c) U-shaped arrangement

(9 marks)

Question 3

As a designer, it is important to ensure that washing area and grease interceptors are design according to the needs of the kitchen and its capacity. Name **THREE (3)** types of Grease Interceptor and briefly explain their main features.

(6 marks)

Question 4

List down **FIVE (5)** types of storage space.

(5 marks)

Question 5

Scales of food service establishment dictate employee mobility which will address working conditions affecting employee overall well-being.

In a table, write and differentiate all **THREE (3)** scales of food service establishment including example.

(10 marks)

Question 6

Provide **FIVE (5)** factors influencing health and safety concerns in designing a kitchen. (5 marks)

Question 7

List down **FIVE (5)** factors to consider when discussing energy efficiency. (5 marks)

-THE END-

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