

FINAL
Examination Paper

(COVER PAGE)

Session : August 2015

Programme : Diploma In Culinary Arts (DCA)

Course : DCA1105 : Kitchen Planning and Design

Date of Examination : 10th December 2015

Time : 11:00am – 1:00pm Reading Time: Nil

Duration : 2 Hours

Special Instructions :

Section A: TWENTY (20) Multiple Choice questions. Answer ALL the questions.

Section B : Fill in the blanks. Answer ALL the questions.

Section C : FIVE (5) short answer questions. Answer ALL the questions.

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

Materials permitted :

Nil

Materials provided :

OMR Sheets

Examiner (s) : Chef Yuzrem Ezri bin Mohd Yunus

Moderator : En Muharis Mohamed

INTI INTERNATIONAL COLLEGE SUBANG

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)
DCA1105: KITCHEN PLANNING AND DESIGN
FINAL EXAMINATION : AUGUST 2015 SESSION

Section A (20 marks)

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

1. In the kitchen flow and design, the most basic is _____
 - A. Straight line flow
 - B. L-Shape
 - C. U-Shape
 - D. Face to Face
 - E. All of the above

2. 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
 - E. None of the above

3. Flat, smooth and heated surfaces which food cooked directly. This equipment functions refer to _____
 - A. Griddles
 - B. Oven
 - C. Tilting Skillets
 - D. Salamander
 - E. All of the above

4. 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
 - E. Minimized the area

5. Workflow may be defined as _____.
- Working table with wheels
 - Working station placed properly in the kitchen
 - The movement of work around the kitchen
 - The movement of ingredients in the kitchen
 - All of the above
6. A well-designed kitchen layout ensures _____.
- delicious food production
 - efficient workflow
 - smooth cooking process
 - shorten cooking time
 - less staff turnover
7. 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.
- Production line
 - Work center
 - Product flow
 - Traffic flow
 - None of the above
8. Commercial kitchen equipment and layout needs to match the _____.
- scale of food production
 - size of the restaurant
 - number of seat in the restaurant
 - number of staff in the kitchen
 - profit makes by the business
9. Food processing equipment is the most used in the kitchen in during the preparation process takes place. Below are the processing equipment **EXCEPT** :
- Griller
 - Oven
 - Blender
 - Mixer
 - Slicer
- i and ii
 - ii and iii
 - i and iii
 - ii, iii and iv
 - i, ii, iii and iv
10. Below are the factors that caused accidents in the kitchen **EXCEPT**?
- Human error
 - Heat-activated fire extinguisher over
 - Construction and maintenance of the structure or equipment
 - Excessive Haste
 - All of the above

11. Which kitchen configuration most effectively restricts interference from circulation traffic within the home?
- A. Broken U-Shaped
 - B. L-shaped
 - C. Corridor or two wall
 - D. U-Shaped
 - E. None of the above
12. Waste management comprises the following activities **EXCEPT**:
- A. Waste collection
 - B. Waste sanitation
 - C. Waste segregation
 - D. Waste disposal
 - E. None of the above
13. 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
 - E. None of the above
14. 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
 - E. All of the above
15. The three 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. ii, iii and iv
 - B. i, ii and iv
 - C. ii, iii and iv
 - D. iii, iv and v
 - E. i, iv and v

16. Shop drawing is a _____.
- A. Sketches of items needed
 - B. Pictures of what buyer need to buy
 - C. Scaled and accurate drawings used as blueprints for manufacturers to fabricated
 - D. Kitchen design
 - E. All of the above
17. 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
 - E. All of the above
18. In order to arrange any new received items form 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
 - E. NIFO
19. OSHA stands for
- A. Occupational Sanitation and Health Act
 - B. Occupational Sanitation and Health Administration
 - C. Occupational Safety and Health Act
 - D. Occupational Safety and Health Administration
 - E. None of the above
20. Planning for mobility needs to consider
- A. Number of people working in the space
 - B. Amount and type of equipment
 - C. Clearance required for equipment door
 - D. Type of food being processed
 - E. All of the above

Section B : Fill in the blanks. (30 marks)

Instructions : Answer ALL questions.

1. _____ is a refrigeration unit that maintains a temperature and provide convenient cold storage near the production area.
2. _____ may be used to “breakdown” FOG particles and also to eliminate undesirable odors from grease interceptors and drainage pipes.
3. Widely used in restaurants to thaw or quickly small quantities of food.
4. _____, humidity and air movement are closely related to one another.
5. _____ are flat, smooth, heated surfaces on which food is cooked directly
6. _____ is an activity typically performed during receiving. To ensure that it is put in the proper storage facility
7. Combination of breakfast and lunch are called _____.
8. The act of buying or to obtain the goods and services from the right supplier with the right quantity, good quality at the right time and reasonable price.
9. _____ are constant hazards for food preparation employees. Employees must alert when using knives, slicers and-etc.
10. _____ is similar to stockpot but shallower, making stirring or mixing easier. Used for soups, sauces, and other liquid.
11. There are two types of dishwashing includes of _____ and _____
12. _____ is the act of inspecting and either accepting or rejecting deliveries. Other than that, receiving is the proof of purchasing.
13. Kitchen is a room or space that used for preparing food. But the function of kitchen in foodservice industry not just cooking but also providing an environment for economic, _____ and _____

Section C : FIVE (5) short answer questions (50 marks)

Instructions : Answer **ALL** questions.

Question 1

Discuss **FIVE (5)** aspects to consider when planning equipment layout. (10 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

Working area is important. It portrays the establishment as a whole. Explain **FIVE (5)** working conditions that effect employee satisfaction, safety and productivity. (10 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

Food service operation can be classified into three scales, small, medium and large. Discuss medium scale operation. (10 marks)

-THE END-
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