

# The Co-operative University of Kenya <u>SUPPLEMENTARY / SPECIAL EXAMINATION AUGUST-2019</u> <u>EXAMINATION FOR THE DIPLOMA IN CATERING & HOTEL MANAGEMENT</u>

## **UNIT CODE: DCHM 1207**

### **UNIT TITLE: FACILITIES MANAGEMENT**

## DATE: 30<sup>TH</sup> AUGUST, 2019

**TIME: 9:00 AM** 

– 11:00 AM

#### **INSTRUCTIONS:**

Answer question **ONE** (compulsory) and any other **TWO** questions

#### **QUESTION ONE**

a) Define the following terms as used in facility management:

	i.	A facility	[2 marks]
	ii.	Facility management	[2 marks]
b)	State	five ways of minimizing electrical related hazards in the kitchen	[5 marks]
c)	Outlin	ne five uses of fabric wall coverings in a catering facility	[5 marks]
d)	State	four factors to consider when deciding on the ventilation and lighting	of a catering
	establ	ishment	[4 marks]
e)	Identi	fy four precautionary measures that should be considered by a catere	r with regard
	to wa	ste disposal	[4 marks]
f)	Expla	in the meaning of the following terms as applied in catering facilities;	
	i.	Preventive maintenance	[2 marks]
	ii.	Corrective maintenance	[2 marks]
g)	Outlin	ne four factors to consider when selecting a hot water supply system	[4 marks]
QUES	TION	TWO	

a) Explain why it is important for the staff of a facility to be trained on first aid procedures [10 marks]

b) Explain **five** points to consider when deciding on the location of a catering facility

[10 marks]

#### **QUESTION THREE**

- a) Explain **five** building fabric materials that are commonly used in the construction of catering facilities [10marks]
- b) Discuss how a good environmental hygiene and safety measures assists in the running of catering facilities [10 marks]

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## **QUESTION FOUR**

a)	Explain any five Building regulations that should be adhered to when	constructing			
	catering facilities	[10 marks]			
b)	Discuss five ways of preventing fire outbreaks in a catering facility	[10 marks]			
QUESTION FIVE					
a)	) Explain the importance of investing in a good drainage system for a catering facility				
		[10 marks]			
b)	b) Discuss the role of building design in enhancing customer appeal for the facility				
	[5]	marks]			

c) Outline five key aspects of facility management [5marks]