



**ELIZADE UNIVERSITY**  
**ILARA-MOKIN, ONDO STATE, NIGERIA**

**FACULTY: HUMANITIES, SOCIAL AND MANAGEMENT SCIENCES**  
**DEPARTMENT: TOURISM AND HOSPITALITY MANAGEMENT**  
**FIRST SEMESTER EXAMINATIONS**  
**2020/2021 ACADEMIC SESSION**  
**COURSE CODE: HTM 203**  
**COURSE TITLE: HOSPITALITY EQUIPMENT DESIGN AND LAYOUT**  
**COURSE UNIT: 2**  
**DURATION: 2 Hours**

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**HOD'S SIGNATURE**

**SECTION A (NON ESSAY TYPE)**

Multiple Choice Questions/Fill in the Gap Questions/ True or False Questions. 60 Questions at 1/2 (0.5) mark each.

Total Marks for Section A: 30 Marks

**SECTION B (ESSAY TYPE)**

Written essays, definitions, description of concepts etc. 4 Questions, answer 3. 10 Marks each.

Total Marks for Section B: 30 Marks

**TOTAL MARKS FOR EXAMINATIONS: 60 MARKS.**

**SECTION A**

**Fill in the correct answer**

- 1.) The process of bonding thin sheets of different metals to form a pan or pot is called –
- 2.) Equipment can be classified into -----
- 3.) Cooking in a non-stick pan/pot prevents -----
- 4.) ----- as a three walls of cabinet and appliance and can be chosen if a large kitchen space is available?
- 5.) Light tones and cool colours in restaurant's environment makes space to appear -----
- 6.) Mixing arm of a food mixer is known as -----
- 7.) ----- can be used as a base for cutting food items
- 8.) Bain-marie helps to maintain food -----
- 9.) Espresso machine is an example of ----- making machine

- 10.) Knives should be pointed -----
- 11.) Manual machines do not have a -----
- 12.) ----- is the surface that sits all tablewares
- 13.) The container used for the service of water or beverages is called -----
- 14.) Plate-ware can be described as -----
- 15.) Flat-wares can be described to mean -----
- 16.) A place set for an individual person on the table is -----
- 17.) Pots can be classified as -----
- 18.) Dessert fork and spoon are use for the service of -----
- 19.) ----- kitchen is where food preparation is done in full view of customers
- 20.) Discoloration in apples occurs when exposed to -----

### Multiple choice Questions

- 21.) The three basic factors to consider in planning kitchen space to reduce operating cost and increase productivity are?
  - a) Time, Style, Design
  - b) Location, Menu, Style
  - c) Labour, Utilitie, Menu
  - d) Design, Space, Labour
- 22.) Which of the following can be classified as high risk food?
  - a) Raw meat
  - b) Cheese
  - c) Unprepared Vegetables
  - d) None of the above
- 23.) When the layout ensures that there is continuous work in one direction to prevent disturbance of other kitchen activities is known as .....?
  - a) Design
  - b) Menu flow
  - c) Work flow
  - d) Space flow
- 24.) Which of the following order describes the flow of work in a well planned kitchen?
  - a) Food preparation, Cooking, Service, Entrance of food, Wash up
  - b) Entrance of food, Wash up, Food Preparation, Cooking, Service, Wash up
  - c) Wash up, Entrance of food, Food preparation, Cooking, Service, Wash up
  - d) Entrance of food, Food preparation, Cooking, Service, Wash up

- 25.) ..... is a type of kitchen layout mostly adopted for kitchens in boats, ships, trains, or aircrafts?
- a) The Straight Kitchen layout
  - b) The Horse shoe Kitchen layout
  - c) The Parallel Kitchen layout
  - d) The Peninsula kitchen layout
- 26.) ..... is a trend of kitchen design where much of the food preparation is done in full view of customers?
- a) Marché Kitchen
  - b) Display Kitchen
  - c) African Open Kitchen
  - d) Superior technologically advanced Kitchen
- 27.) .....is the most important to consider in the environment of a restaurant?
- a) Temperature and Humidity
  - b) Ventilation and indoor
  - c) Lighting
  - d) Noise level
- 28.) The following are examples of hand tools except?
- a) Serving spoons
  - b) Food turners and Spatulas
  - c) Kitchen Forks
  - d) Sauce pots
- 29.) The two types of cookware are?
- a) Baking cookery and Oven cookery
  - b) Range-top cookery and Oven cookery
  - c) Manual cookery and Automatic cookery
  - d) Industrial Cookery and Domestic cookery
- 30.) ..... is the most expensive type of cookware?
- a) Cast iron
  - b) Copper
  - c) Stainless steel
  - d) Ceramics
- 31.) ..... are large, round vessels with straight sides and two welded loop handles at opposite sides of the pot?
- a) Stockpots
  - b) Saucepots
  - c) Satoir
  - d) Brazier

- 32.) The following are examples of oven cookware except?
- a) Sauté pans
  - b) Roasting pan
  - c) Sheet pan
  - d) Roast and bake pans
- 33.) The following are examples of miscellaneous kitchen equipment except?
- a) Food warmers
  - b) Toasters
  - c) Espresso/ Cappuccino Machines
  - d) Double boilers
- 34.) ..... can be regarded as cousin to both blender and food processor?
- a) Toasters
  - b) Juicers
  - c) Food slicers
  - d) Food warmers
- 35.) The name espresso means “to press” or “to press out” in what language?
- a) French
  - b) Spanish
  - c) Italian
  - d) Portuguese
- 36.) ..... means forks, knives, and spoons, in all their various sizes?
- a) Flatware
  - b) Plate-ware
  - c) Glass-ware
  - d) All of the above
- 37.) The cylindrical glassware is also known as .....
- a) Tumbler
  - b) Stemware
  - c) Footed glass
  - d) Mug
- 38.) .....involves studying the characteristics of people and designing or arranging their activities so that they are done in the safest and most efficient manner?
- a) Work flow
  - b) Waste Management
  - c) Ergonomics
  - d) All of the above
- 39.) The process of preparing refuse and degrading organic matter by aerobic microorganisms is called.....?
- a) Waste Management

- b) Composting
- c) Landfill
- d) Incineration

40.) When heat moves directly from one item to another when they are brought into direct contact with each other is called.....?

- a) Induction
- b) Convection
- c) Radiation
- d) Conduction

41.) The following are the three basic types of ranges except.....?

- a) The electric Range tops
- b) The medium-duty range
- c) The heavy-duty range
- d) The specialty range

42.) .....is a piece of surface cooking equipment on which food can be heated directly under the flat surface?

- a) Broilers
- b) Griddles
- c) Pallets
- d) Rotisserie

43.) There are how many basic types of storage?

- a) Four
- b) Six
- c) Eight
- d) Two

44.) .....is a low raised platform on which boxes of products can be stacked and stored?

- a) Pallets
- b) Carts
- c) Shelves
- d) Scales

45.) The following conditions are responsible for removing heat from product stored in the refrigerator except?

- a) Ventilation
- b) Temperature reduction
- c) Air circulation
- d) Humidity

46.) There are how many basic types of laundry

- a) Three
- b) Two



- c) Four  
d) Six
- 47.) .....occurs when heat is distributed by moving air, steam, or liquid?
- a) Convection
  - b) Conduction
  - c) Induction
  - d) Radiation
- 48.) .....is a container used for cooking and also for holding, with a thermostat that controls its temperature?
- a) Bain-marie
  - b) Soup warmer
  - c) Hot well
  - d) Range top
- 49.) Most of the plate-ware selection criteria can be assessed based the following categories except?
- a) Cost
  - b) Trends
  - c) Availability
  - d) Durability
- 50.) Glasses basically fall into one of the following categories except?
- a) Cylindrical
  - b) Triangular wares
  - c) Footed Glass
  - d) Mugs
- 51.) The kitchen layout that is ideal for small homes is called.....?
- a) The Galley Kitchen
  - b) The G-Shape Kitchen
  - c) The One Wall/ Straight Kitchen
  - d) L-shaped kitchen
- 52.) What is the imaginary line drawn from each of the three primary work stations in the kitchen called?
- a) Work centers
  - b) Work Triangle
  - c) Work Simplification
  - d) Work Flow
- 53.) ..... is the kitchen layout that is ideal for large families needing extra storage space, plenty of counter and cabinet space?
- a) The G-Shaped Kitchen
  - b) The Galley Kitchen

- c) The One Wall Kitchen
- d) The L-Shaped Kitchen

54.) This kitchen shape is one of the most flexible and most popular, it provides an efficient work triangle. What kitchen layout is this?

- a) The Island Kitchen
- b) The U-Shaped Kitchen
- c) The L-Shaped Kitchen
- d) The G-Shaped Kitchen

#### **Answer True or False Questions**

- 55.) Before washing, separate the pots and the pans from the utensils, to avoid damage? True or False
- 56.) Scrape food and sauce residue from pots down the sink so that they can be disposed of quickly? True or False
- 57.) Scour pots vigorously so as to get all of the burnt food off the bottom of the pots? True or False
- 58.) Wash the most soiled items first as they will take the longest to clean? True or False
- 59.) Change the warm wash water when it has lost its cleaning power? True or False
- 60.) After cleaning up a spill with a bucket and mop, leave the bucket, mope and liquid so that others can use it when they come to clean up later? True or False

#### **SECTION B**

- 1a.) Highlight and explain the six (6) types of Kitchen layout? (6marks)
- b.) "The display kitchen design accentuates the sense of showmanship". Explain? (2marks)
- c.) What is a Work Section? (2 marks)
- 2a.) Highlight the gadgets that influence the kitchen design and restaurant's environment? (5marks)
- b.) Explain the kitchen operations suitable for the three basic types of cooking ranges? (3marks)
- c.) Highlight the cooking processes that are central to every kitchen? (2marks)
- 3a.) Explain the various methods of waste disposal? (6marks)
- b.) Explain the relationship of ergonomics to employee comfort and safety (2marks)
- c.) Highlight any four (4) hand tools in Kitchen operations. (2marks)
- 4a.) Highlight some of the major table-ware inventory important for hospitality operations? (5marks)
- b.) Enumerate any six (6) type of miscellaneous kitchen equipment? (3marks)
- c.) Highlight any four (4) parts of a Knife? (2marks)