



AJEENKYA

D Y PATIL UNIVERSITY

End Term Examination (Dec 2018)

School: of Hotel Management

Program: Bachelor of Science in Culinary Arts

Course: Kitchen Planning & Design

Course Code: CUL103

Semester: SEM I

Max Marks: 50

Duration (Mins): 120

Note: 1. Figures to the right indicates full marks.

Q.1 Answer the following:

10 MARKS

- 1) What is planning team?
- 2) Define – fire.
- 3) Explain 2 staff facility areas in kitchen.
- 4) What is site potential?
- 5) Define- Kitchen

Q.2 Answer the following (Solve any 2)

10 MARKS

- 1) Explain Any 2 kitchen facilities in detail.
- 2) List down various equipment's in kitchen and their uses in brief.
- 3) Explain- Influence of Kitchen planning & design.

Q.3 Answer the following (Solve any 2)

10 MARKS

- 1) What are important points in kitchen equipment planning?
- 2) What is Assessments of site potential and planning team? Explain in details.
- 3) How fire extinguisher placement is planned in kitchen planning?

Q.4 Answer the following (Solve any 2)

10 MARKS

- 1) Draw a standard kitchen layout with name of each area
- 2) Ventilation & Drainage
- 3) Need of Kitchen design & Planning

Q.5 Write down various types of fire and extinguishers used for same?

10 MARKS