



# AJEENKYA

## D Y PATIL UNIVERSITY

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### End Term Examination (December-2019)

School: Hotel Management

Program: BSc. Culinary Arts

Course: Kitchen Planning & Design

Course Code: CUL103

Semester: I

Max Marks: 50

Duration (Min): 120

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**Q1 Answer the following. (Any 5)**

**05 Marks**

- 1) What is L.P.G.?
- 2) Who heads planning team?
- 3) Name any 2 steam operated equipment's used in kitchen.
- 4) Name any 2 QSR food outlets.
- 5) Name any 2 persons involved in kitchen planning.
- 6) Name any 4 electric equipment's used in kitchen.
- 7) What is ventilation unit?
- 8) Name any 2 staff facility areas in kitchen.

**Q2 Write Short notes (Any 5)**

**30 Marks**

- 1) What is drainage & sewage system? Explain in brief.
- 2) Explain equipment design & Planning in detail.
- 3) What is trends & influences in food industry?
- 4) Name any 10 things you can find in bakery.
- 5) Write short note on kitchen design & Planning.
- 6) How fire extinguisher placement is planned in kitchen planning?

**Q.3: Write down various types of fire and extinguishers used for same? 10 MARKS**

**Q4: Draw a standard kitchen layout with name of each area 05 marks**

\*\*\*\*\*ALL THE BEST\*\*\*\*\*