



**OFFICE OF THE DEPUTY PRINCIPAL
ACADEMICS, STUDENT AFFAIRS AND RESEARCH**

UNIVERSITY EXAMINATIONS

2021 /2022 ACADEMIC YEAR

THIRD YEAR SECOND SEMESTER REGULAR EXAMINATION

FOR THE DEGREE OF BACHELOR OF HOTEL & HOSPITALITY MANAGEMENT

COURSE CODE: BHM 315

**COURSE TITLE: HOTEL EQUIPMENT PLANNING AND
MANAGEMENT**

DATE: 31ST MAY, 2022

TIME: 2.00PM – 5.00PM

INSTRUCTION TO CANDIDATES

- SEE INSIDE

THIS PAPER CONSISTS OF 3 PRINTED PAGES

PLEASE TURN OVER

MAIN/REGULAR EXAM

BHM 315: HOTEL EQUIPMENT PLANNING AND MANAGEMENT

STREAM: BHH

DURATION: 3 HOURS

INSTRUCTIONS TO CANDIDATES

- i) Answer question **ONE** and any other **TWO** questions
- ii) Do not write on the question paper

Question 1

a) Explain the following terms and give an example in each case

i) Equipment

ii) Equipment planning

iii) Fixtures

iv) Fittings

v) Furniture

(10marks)

b) Elaborate on the factors that needs to be taken into consideration in the process of equipment planning. (10marks)

c) Discuss the elements that you would use to gather data when developing an equipment management plan. (10 marks)

Question 2

a) i) Describe the meaning of a food processing plant. (4marks)

ii) Differentiate primary processing and secondary processing, in each case give two examples. (6marks)

b) Discuss five (5) importance of food processing. (10marks)

Question 3

a) In the food industry, the ability to supply high quality products is an essential factor for increasing profits. Discuss the significance of food gasses in production and packaging that promotes and ensures that the food products being produced are of high quality. (10marks)

- i) Nitrogen (E41)
- ii) Karboninas (E 2990)
- iii) Oxygen (E948)
- iv) Gas mixtures
- v) Hydrogen

Question 4

a) Discuss heating systems under the following headings.

- i) Central heat (3marks)
- ii) Direct heat (4marks)
- iii) State of the heart heat (3marks)
- b) i Explain the meaning of HVAC systems. (2marks)
- ii) Discuss the features to look for when selecting HVAC systems. (8marks)

Question 5

a) Explain the following terms as used in refrigeration

- i) Refrigerant
- ii) Sensible heat
- iii) Latent heat
- iv) Evaporation
- v) Condensation. (10 marks)
- b) Outline the desirable properties that refrigeration should have. (5marks)
- c) Discuss five (5) points to consider when purchasing equipment for the hotel. (5marks)

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