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Universiti Tun Hussein Onn Malaysia

**UNIVERSITI TUN HUSSEIN ONN MALAYSIA**

**FINAL EXAMINATION  
SEMESTER II  
SESSION 2017/2018**

**COURSE NAME : CATERING FACILITIES DESIGN**  
**COURSE CODE : BBK 47303**  
**PROGRAMME CODE : BBC**  
**EXAMINATION DATE : JUNE / JULY 2018**  
**DURATION : 2 HOURS AND 30 MINUTES**  
**INSTRUCTION : ANSWER ALL QUESTIONS**

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**THIS QUESTION PAPER CONSISTS OF THREE (3) PAGES**

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- Q1** (a) Define the term of conceptual plan. (3 marks)
- (b) Describe the most suitable size and slope of a wheelchair ramp in a restaurant designed for disable people. (4 marks)
- (c) List down all required fixtures for 'loading' and 'services' areas. (8 marks)
- (d) Ergonomic quality in design is very important to ensure customers' comfort. Describe the design of a restaurant with ergonomic values that ensure customers' comfort. (10 marks)
- Q2** (a) Justify why sewerage system must be maintained by the operational section of a Restaurant. (5 marks)
- (b) "Oil leakage has occurred in your kitchen. This caused an accident due to the slippery floor coming from the oil even though the floor was already cleaned. An investigation is carried out and it turned out that the floor material is not suitable."  
Based on the above situation, describe the most suitable materials to be used for the kitchen floor surface. (8 marks)
- (c) Damaged kitchen utensils will lead to inefficient cooking activities. Discuss the most appropriate preventive measures and corrective actions to be taken in order to properly manage the kitchen utensils. (12 marks)
- Q3** (a) Briefly discuss all the criteria to be considered for safety and cleanliness at the operational section of a kitchen. (10 marks)
- (b) Sketch a layout design for a kitchen with the most suitable access flow for a comfortable working area. Explain why such a layout is chosen. (15 marks)

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- S4 (a) State the differences between Sketch Up software and other 3D softwares. (4 marks)
- (b) Discuss the strenghts and weakneses of the Sketch Up software. (9 marks)
- (c) Describe four (4) types of construction toolbars available in Sketch Up to be used in designing a restaurant. Briefly explain all functions of each toolbar. (12 marks)

**-END OF QUESTIONS-**

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