

**Avinashilingam Institute for Home Science and Higher Education for Women
(Deemed to be University) Coimbatore-641 043
Bachelor's Degree Examination – November-2018
V Semester**

Class: III UG

Major : Food Service Management Dietetics

Time: 3 hours

Max. Marks: 100

15BFDC20 Food Facilities Layout and Equipment

Part-A

10x1=10

Choose the correct answer

1. The material which is unsuitable for kitchen flooring is _____.
a. Rubber b. Terrazo c. Bricks d. Tiles
2. The limit to which a person can stretch his hand to grasp materials is called as _____.
a. Area of reach b. Work area c. Ergonomics d. Work space
3. The activity that involves development of structural and operational is termed as _____.
a. Layout b. Design c. Architecture d. Mapping
4. Which one is developed to control food safety hazard problems?
a. Food safety Act b. ISI c. HACCP d. FPI
5. China, earthenware equipments are washed in kitchen with the use of _____.
a. Abrasive b. Hot water c. Detergent d. Cold water
6. The advantage of a bratt pan is _____.
a. Tilting facility b. Mobility c. Portability d. Can be used for baking
7. Identify the kitchen which has an opening at one end?
a. Island, b. Line c. L-shaped d. U-shaped
8. Find out the kitchen in which equipments arranged at center and allow free movement around it?
a. Island b. U-shaped c. L-shaped d. Line
9. Industrial kitchens should be designed based on _____.
a. The menu b. Ease in food Pick-up c. Service orders d. Skill of Labors
10. Cheaper and cleaner fuel is _____.
a. Compressed natural gas b. Liquefied petroleum gas c. Kerosene d. Charcoal

Part B

5X6=30

Answer the following

Answer should not exceed 400 words or two pages

- 11.a. What is facility planning?
(or)
- 11.b. State the difference between layout and Design?
- 12.a. Differentiate U-shaped and Straight line kitchens.
(or)
- 12.b. Point out the advantages and disadvantages of a modular kitchen?
- 13.a. List out the types of floor finishes.
(or)
- 13.b. State the factors to be considered while purchasing electrical equipments?

- 14.a. List out the selection factors for buying a deep freezer.
(or)
14.b. What are the advantages of using insulation materials?
- 15.a. Bring out the advantages of using Electricity and LPG as fuels.
(or)
15.b. Write on the points to be considered for planning a wash up area?

Part C **5x12=60**

Answer the following

Answer should not exceed 800 words or four pages

16. a. Explain the principles of kitchen planning in detail.
(or)
16.b. Describe the factors to be considered for space planning.
17. a. Explain the types of kitchen.
(or)
17.b. How will you design a modular kitchen?
18. a. List out the building materials that are suitable for a large kitchen.
(or)
18. b. Write in detail about the legal aspects regarding electricity for hotels.
19. a. Explain the classification of food service equipments.
(or)
19. b. Write on the custom made equipment needed for hotels.
20. a. Explain the installation procedure of Electrical equipments in hotels.
(or)
20. b. Compare the advantages of using LPG and CNG.
