



# MACHAKOS UNIVERSITY

University Examinations 2021/2022

SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DEPARTMENT OF HOSPITALITY MANAGEMENT

FIRST YEAR FIRST SEMESTER EXAMINATION FOR

DIPLOMA IN FOOD AND BEVERAGE MANAGEMENT

LAUNDRY

DATE:

TIME:

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## INSTRUCTIONS

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### SECTION A: ATTEMPT ALL QUESTIONS( 40MARKS)

1. a) Define the following terms used in laundry (10 marks)
  - i. Warp
  - ii. Finishing
  - iii. Safety
  - iv. Hygiene
  - v. Fibers
- b) State six the equipment used in Holding area during Laundry. (6 marks)
- c) Illustrate eight duties and responsibilities of the laundry personnel (8 marks)
- d) State six advantages of having linen hire in laundry systems. (6 marks)
- e) Highlight ten Care and maintenance of laundry equipment (10 marks)

### SECTION B: ATTEMPT ANY THREE QUESTIONS (60MARKS)

2. a) State five disadvantages of hard water (5 marks)
- b) Discuss five sections in the laundry department. (10 marks)

- c) State five advantages using fabric conditioners on garments and articles. (5 marks)
3. a) Explain five classification of textile fibers (10 marks)
- b) Highlight ten reasons for the use of fabric finishes in laundry (10 marks)
4. a) State rules followed during ironing of cloths (10 marks)
- b) Explain the laundry process used during the cleaning of garments and articles. (10 marks)
5. a) Define the term spot cleaning in laundry (2 marks)
- b) Explain five factors to consider when planning a laundry layout (10 marks)
- c) Highlight eight importance of performing a good laundry (8 marks)
6. a) With aid of a diagram sketch the laundry care symbols given below and state their meaning (5 marks)
- i. Washing symbol
  - ii. Bleach with oxygen allowed
  - iii. Iron at high temperature
  - iv. Line dry
  - v. Do not tumble dry.
- b) Highlight five points on general rules regarding stain removal (5 marks)
- c) Explain five common stains and their methods of removal in laundry (10 marks)