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Continuing Education Course #142
Commercial Kitchen Ventilation
Design Considerations

1. Short Circuit Internal Makeup Hoods _____.
 - a. use air supply nozzles in the bottom of the face of the hood in an attempt to create a curtain of air to contain the heat and effluent from the cooking process under the hood.
 - b. attempt to provide unconditioned raw outside air into the exhaust hood so as to minimize the amount of conditioned air from the kitchen that would be exhausted out of the hood.
 - c. have perforated diffusers in a horizontal position extended out from the vertical front face of the hoods and direct air vertically downward in front of the hood
 - d. use air supply nozzles in the bottom of the face of the hood in an attempt to create a curtain of air to contain the heat and effluent from the cooking process under the hood.

2. Backwall Supply Rear Discharge hoods _____
 - a. use air supply nozzles in the bottom of the face of the hood in an attempt to create a curtain of air to contain the heat and effluent from the cooking process under the hood.
 - b. have been shown to be effective and allow a greater percentage of the makeup air to be brought in through the hood without as much disturbance of hood exhaust performance as other types of hoods.
 - c. have perforated diffusers in a horizontal position extended out from the vertical front face of the hoods and direct air vertically downward in front of the hood
 - d. use air supply nozzles in the bottom of the face of the hood in an attempt to create a curtain of air to contain the heat and effluent from the cooking process under the hood.

3. Fabric air distribution can be used in kitchens for supply air deliver.
 - a. True
 - b. False

4. The kitchen is kept at a _____ pressure relative to the adjacent spaces.
 - a. constantly fluxuating
 - b. neutral
 - c. positive
 - d. negative

5. Hood types generally will be dictated by the cooking equipment layout and to some extent the type of kitchen cooking equipment being used.
 - a. True
 - b. False

6. Air curtains are a proven and acceptable way to keep insects out of kitchens in lieu of rubber door strips.
 - a. True
 - b. False

7. Code officials around the country have begun to accept and embrace the idea of using variable air volume exhaust control strategies in kitchens.

- a. True
- b. False

8. UV as not a viable and effective method to handle grease in a kitchen hood exhaust system.

- a. True
- b. False

9. A kitchen ventilation design consideration is _____.

- a. Grease Extraction filtration methods
- b. Make-Up (Replacement Air)
- c. Supply air strategy
- d. All of the above

10. A kitchen ventilation design consideration is _____.

- a. Noise control in the kitchen from mechanical equipment
- b. Fire protection
- c. Plumbing utility requirements
- d. All of the above

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