

Questions for 03-16-2023 Class

1. The minimum velocity for TYPE 1 kitchen exhaust ducts is:
 - A. 1500 FPM.
 - B. 1000 FPM.
 - C. 500 FPM.
2. A grease duct for TYPE 1 hood shall be pitched 2% back to what?
 - A. Hood.
 - B. Reservoir per section 506.3.7.1.
 - C. Either A. or B.
3. What type of cooking use requires a separate hood and duct system from other types of cooking types?
 - A. Medium duty cooking .
 - B. Extra Heavy-duty cooking.
 - C. Heavy duty cooking.
4. Domestic kitchen exhaust requires make up air when the capacity exceeds:
 - A. 250 CFM.
 - B. 350 CFM.
 - C. 400 CFM.
5. Besides Chapter 5 of MMC what NFPA standard is used for code for kitchen exhausts?
 - A. NFPA 25.
 - B. NFPA 17.
 - C. NFPA 96.
6. A vertical discharge exhaust fan shall have what in its installation?
 - A. The lowest point of the fan must have a grease reservoir.
 - B. Must discharge 25 feet from property line.
 - C. Must be 5 feet above ground.
7. Make up air temperature must be within how many degrees within the room temperature?
 - A. 5 degrees.
 - B. 10 degrees.
 - C. 20 degrees.
8. Kitchen Type 1 exhaust ducts shall be constructed of what materials?
 - A. 20 Gage stainless steel.
 - B. 16 Gage steel.
 - C. UL listed flexible duct.
9. Gravity vented water heater installed in the same room as a hood shall have what?
 - A. Provisions to prevent the hood exhaust from interfering with the drafting of water heater venting.
 - B. Warning labels on the hood.
 - C. The water heater cannot run when the hood is on.
10. True or false unlisted hoods are not allowed in chapter 5 of the code.
 - A. True.
 - B. False.