

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 has 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.**