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BSc. (Catering and Culinary Arts) (2015 & Onwards)(Sem.-6)

FACILITY DESIGN & MANAGEMENT

Subject Code :BSCCA-605

M.Code :75042

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION-A

- 1. Write briefly :**

- a) Kitchen Stewarding
- b) SLP
- c) FSI
- d) Budget
- e) Dry Stores
- f) Carpet Area
- g) L shape kitchen
- h) Kitchen equipments
- i) HVAC
- j) Larder

SECTION-B

2. Write short note on planning kitchen support services.
3. Explain importance of kitchen stewarding.
4. List any five commercial kitchen equipment and give their specifications.
5. Write a note on store equipment.
6. Explain facilities required in the guest room of a five star hotel.

SECTION-C

7. Explain in detail the seven design considerations for designing a hotel.
8. With the help of an example, explain the systematic layout planning.
9. List all the necessary facilities for a hotel to be classified as three stars.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.