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Total No. of Questions : 09

B.Sc.(HMCT) (2014 to 2017 Batch) (Sem.-4)

FACILITY PLANNING

Subject Code : BSHM-405

M.Code : 12105

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) Define Plinth area
- b) Define Star hotels.
- c) Write down two staff working in kitchen stewarding.
- d) Define Facility planning.
- e) Write two equipments used in larder.
- f) What are the different equipments used in store?
- g) What are two points of good hotel design?
- h) What do you mean by back areas of kitchen?
- i) Differentiate between pot wash and dish wash.
- j) What do you mean by S.L.P?

SECTION-B

2. Differentiate between plinth area and carpet area.
3. Write down criteria for classification of 1 star hotel.
4. What are the factors effecting kitchen design?
5. Draw the work flow for Indian Kitchen.
6. How will you develop specification of kitchen working table?

SECTION-C

7. Draw the layout plan of a kitchen of 60 cover specialty restaurant (assume necessary information).
8. Explain the importance of kitchen planning.
9. Explain different types of configurations of work stations in kitchen.

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.