

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**B.Sc.(HMCT) (2016 & 2017 Batch) (Sem.-5)**

# FACILITY PLANNING

**Subject Code : BSHM-505**

**M.Code : 75394**

**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. Explain briefly :**

- (a) SLP
- (b) Estimation of electrical load
- (c) FSI
- (d) Plinth area
- (e) FAR
- (f) Flow of work
- (g) Carpet area
- (h) Blue print
- (i) Plumbing Plan
- (j) Minimum Room size for 5-star classification

### SECTION-B

2. How will you consider the following two as important part of hotel design considerations :
  - (a) Good Location
  - (b) Suitable material
3. What are the factors that affect kitchen design?
4. List the cooling equipments used in a hotel with one line description of each.
5. Write short notes on the following :
  - (a) Larder
  - (b) Store
6. Who are the members of HRACC committee of star classification?

### SECTION-C

7. Draw a sample layout of a Chinese cuisine restaurant kitchen for 80 covers.
8. Discuss the factors that are considered while selecting kitchen equipments and their manufacturers.
9. Write a note on developing specifications for a Four burner Gas Range unit. Illustrate with the help of a diagram.

**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.**