

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BHMCT (Sem.-7)**  
**FACILITY PLANNING**  
**Subject Code : BH-411**  
**M.Code : 14579**

**Time : 3 Hrs.**

**Max. Marks : 30**

**INSTRUCTION TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying ONE mark each.
2. SECTION-B contains FIVE questions carrying  $2\frac{1}{2}$  (Two and Half) marks each and students has to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying FIVE marks each and students have to attempt any TWO questions.

## SECTION-A

- 1. Write short notes on :**

- a) Space Allocation
- b) Feeding
- c) Class room exercises
- d) Plinth area
- e) Carpet area
- f) Architectural consideration
- g) Feasibility Report
- h) Local Area Evaluation
- i) Financial Analysis
- j) Function Space

### SECTION-B

2. What is the difference between Flow Process and Flow Diagram?
3. What are the factors to be considered while designing a hotel Kitchen?
4. What are the thumb rules in Hotel design?
5. What is Hotel Facility Planning? Also explain the importance of an effective plan?
6. What should be the ideal area for a Hotel General Manager's room? What factors are considered while designing it?

### SECTION-C

7. What are the different methods for computing room tariff of the hotel?
8. Mention in detail the various licenses required for starting up a fine dining restaurant.
9. What are the planning considerations for designing Management Areas and staff facilities in the hotel?

**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.**