

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**B.Sc.(HMCT) (2013 to 2017 Batch) (Sem.-4)**

## FACILITY PLANNING

**Subject Code : BSHM-405**

**Paper ID : [C1130]**

**Time : 3 Hrs.**

**Max. Marks : 60**

**INSTRUCTION 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

**Q1 Write briefly :**

- Super Built Area
- Cooling Equipment
- SWG
- Larder
- Idly Steamer
- SLP
- Blue Print
- Food grade Steel
- Welding
- Slab Plan

### SECTION-B

Q2 With the help of a neat diagram explain the Systematic layout Planning pattern in detail.

Q3 What are the seven design considerations for designing a hotel? Explain each.

Q4 Give the specification for **ANY TWO** of the following equipments :

- a) Dosa Tawa
- b) Working Table
- c) Brat Pan
- d) Chapati plate with Puffer

Q5 Define Heritage hotels. Classify them with the help of a suitable examples.

Q6 Explain the importance of Kitchen Stewarding in the smooth operations of the kitchen.

### SECTION-C

Q7 Draw a neat layout of a commercial kitchen of a 5-star hotel and list various equipments required in it.

Q8 Write short notes on the following :

- a. Work flow in stores
- b. Factors affecting kitchen design

Q9 Differentiate between the following :

- a. FSI & FAR
- b. Carpet Area & Plinth Area