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Total No. of Questions: 09

B.Sc. (In Catering & Culinary Arts) (2015 & Onwards) (Sem.-4)

**HOTEL ENGINEERING** Subject Code: BSCCA-404 Paper ID: [74363]

Max. Marks: 60 Time: 3 Hrs.

# **INSTRUCTIONS TO CANDIDATES:**

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

# **SECTION-A**

# N.F. its iRanker com Q1. Explain briefly the following term:

- a) Fire triangle.
- b) Smoke detector.
- c) What is Fuel?
- d) Define current.
- e) Dumb waiters.
- f) Define maintenance.
- g) Reactive maintenance.
- h) Who is Mason?
- i) Ampere.
- i) State Ohm's Law.



# **SECTION-B**

- Q2. Explain what do you mean by a good electrical conductor and name a few conductors.
- Q3. Differentiate between preventive maintenance and breakdown maintenance.
- Q4. State the advantages and disadvantages of different types of fuels.
- Q5. Discuss the operation and maintenance of escalators and sidewalks.
- Q6. Explain the principle of Bunsen burner.

# **SECTION-C**

- Q7. Explain in detail the water Management system in a Hotel.
- Q8. Differentiate between AC & DC, also give advantages and disadvantages, potential dangers and the importance of Earthling.
- Q9. Classify different types of fire. Also explain different types of extinguishers used in different Types of fire.

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