

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

B.Sc.(HMCT) (2016 Batch) (Sem.-5)

FACILITY PLANNING

Subject Code : BSHM-505

Paper ID : [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

Q1. Write short notes on :

- a. Plinth Area
- b. Budget
- c. Wet Grinding
- d. Super Built Area
- e. Carpet Area
- f. Work Flow in Stores
- g. Pot Wash
- h. Efficient Planning
- i. Public Areas
- j. Guest Room

SECTION-B

- Q2. With examples classify the equipments which are required to set a commercial kitchen.
- Q3. Explain what is the meaning of Flow Process and why is it important in hotel design?
- Q4. What are the various factors will you keep in mind while planning for various support service?
- Q5. Explain how you will determine the approximate cost for construction of a hotel.
- Q6. Explain the factors that will affect the kitchen design of a commercial hotel.

SECTION-C

- Q7. Draw a layout of a commercial kitchen of a five star hotel.
- Q8. What do you understand by SLP and what is its importance for a hotel, explain?
- Q9. What is the star criteria of classification of a five star hotel.