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Total No. of Questions : 09

BSc. In catering and culinary arts (2015 & Onwards) (Sem.-6)

FACILITY DESIGN & MANAGEMENT

Subject Code : BS CCA-605

Paper ID : [75042]

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. Answer briefly :

- a. Good workmanship
- b. Importance of Good location
- c. Plinth Area
- d. Blue Print
- e. Budget
- f. Larder Kitchen
- g. Kitchen Stewarding
- h. Wet Grinding
- i. Guest Rooms
- j. Super Built Area

SECTION-B

- Q2. Enlist the various equipments along with their uses that are required for a commercial kitchen.
- Q3. What are the various factors will you keep in mind while planning for various support service?
- Q4. Explain the steps involved in placement of equipments in a kitchen.
- Q5. What is Kitchen Stewarding and what is its importance?
- Q6. What is the importance of facility design and management for a hotel?

SECTION-C

- Q7. Draw a layout of a commercial kitchen of a five star hotel.
- Q8. Explain what is Kitchen stewarding and what factors do you keep in mind for its layout and design.
- Q9. What are the various types of stores? Mention the key-points for the layout of a good store.