

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2014-2015

COURSE : 6th Semester of 3-year B.Sc. in H&HA
SUBJECT : Facility Planning
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Explain the basic considerations in the design of a hotel. (10)
- Q.2. With the help of a neat diagram explain the systematic layout planning pattern (SLP). Explain the fundamentals of SLP. (5+5=10)
- Q.3. Write short notes on **any four** of the following:
- | | |
|---|---------------------------|
| (a) Car parking plan for a business hotel | (b) Flow of material/work |
| (c) Phases of layout planning | (d) Food grade steel |
| (e) Feasibility report | (f) Network crashing |
- (4x 2 ½ =10)
- Q.4. Give the criteria for classifying a four star hotel as per the latest classification guidelines of the Ministry of Tourism, Government of India. (10)
- Q.5. Explain the factors that affect layout and design of a commercial kitchen and explain the various layout configurations with the help of a neat diagram. (10)

OR

What are the factors to be considered while planning of various supporting services? Give the specification for **any two** of the following kitchen equipment:

- (a) Brat pan
(b) Idly steamer
(c) Chapatti plate with puffer

(5+2 ½ + 2 ½ =10)

Q.6. Explain in 1-2 lines **any ten** of the following terms:

- | | |
|--------------------|----------------------|
| (a) Carpet area | (b) Plinth area |
| (c) Dummy activity | (d) Blue print |
| (e) FSI/FAR | (f) Ventilation hood |
| (g) SWG | (h) Critical path |
| (i) Atrium | (j) Slab plan |
| (k) Circulation | (l) Soldering |

(10x=10)

Q.7. Explain the procedure for developing specification for various kitchen equipment. List **ten** equipment required for smooth functioning of commercial kitchen.

(10)

Q.8. Explain the importance of kitchen stewarding in a hotel. Explain the work flow and the equipment required for smooth functioning of store department.

OR

Draw the layout of a commercial kitchen store. List all the equipment required for the smooth functioning of a store.

(5+5=10)

Q.9. Explain the methods of conserving energy in different areas of hotel.

OR

Discuss the various facilities to be provided for differently abled guest in a hotel.

(10)

Q.10. (a) Distinguish between CPM and PERT.

(b) Draw the network diagram for the given project and find out the critical path:

Activity	Predecessor Activity	Time estimate (Days)
A	----	3
B	A	4
C	A	5
D	B,C	6
E	D	2
F	D	7
G	E,F	3

(5+5=10)
