

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2017-2018**

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

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(Marks allotted to each question are given in brackets)

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- Q.1. Explain the seven design considerations for designing a hotel. (10)
- Q.2. With the help of a neat diagram, explain systematic layout planning pattern (SLP). (10)
- Q.3. Give the specifications for **any two**:  
(a) work table with sink and overhead shelf.  
(b) Bain Maire counter  
(c) Tilting pan (2x5=10)
- Q.4. State the criterion for heritage hotel classification.  
**OR**  
Explain blue print and its importance. (10)
- Q.5. What are the principles of kitchen layout and design?  
**OR**  
Draw and briefly explain different type of kitchen. (10)
- Q.6. Define the following:  
(a) Workflow of stores  
(b) Importance of kitchen stewarding (5+5=10)

Q.7. Write short notes (**any two**):

- (a) Types of car parking.
  - (b) Mention about the various methods of conserving energy in Food & Beverage department.
  - (c) List facilities provided at 5-star hotels for physically challenged guests.
- (2x5=10)

Q.8. PERT and CPM are important tools of modern project management. Explain their application in the hotel industry.

**OR**

Differentiate between CPM and PERT.

(10)

Q.9. Explain in one or two lines (**any ten**):

- (a) FSI                      (b) FAR                      (c) Carpet area
- (d) Plinth area          (e) Normal cost          (f) Network crashing
- (g) FIFO                    (h) CADD                    (i) Welding
- (j) SWG                    (k) Slab plan              (l) Event

(10x1=10)

Q.10. Draw a network diagram for the given project and find out the critical path:

Task	Time	Required predecessor (s)
A	2	-
B	3	-
C	4	-
D	1	A
E	2	B
F	5	B
G	7	C
H	2	D,E
I	3	F,G
J	1	H,I

(10)

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