Roll No.							Total No. of Pages: 0

Total No. of Questions: 09

B.Sc.(HMCT) (2013 to 2017 Batch) (Sem.-4) FACILITY PLANNING

Subject Code : BSHM-405 Paper ID : [C1130]

Time: 3 Hrs. Max. Marks: 60

INSTRUCTION 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 briefly:

- a) Super Built Area
- b) Cooling Equipment
- c) SWG
- d) Larder
- e) Idly Steamer
- f) SLP
- g) Blue Print
- h) Food grade Steel
- i) Welding
- j) Slab Plan

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SECTION-B

- Q2 With the help of a neat diagram explain the Systematic layout Planning pattern in detail.
- Q3 What are the seven design considerations for designing a hotel? Explain each.
- Q4 Give the specification for **ANY TWO** of the following equipments:
 - a) Dosa Tawa
 - b) Working Table
 - c) Brat Pan
 - d) Chapati plate with Puffer
- Q5 Define Heritage hotels. Classify them with the help of a suitable examples.
- Q6 Explain the importance of Kitchen Stewarding in the smooth operations of the kitchen.

SECTION-C

- Q7 Draw a neat layout of a commercial kitchen of a 5-star hotel and list various equipments required in it.
- Q8 Write short notes on the following:
 - a. Work flow in stores
 - b. Factors affecting kitchen design
- Q9 Differentiate between the following:
 - a. FSI & FAR
 - b. Carpet Area & Plinth Area

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