

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