

D 31809

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Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2022**

Hotel Management and Catering Science/Culinary Arts

BSH/C 3C 06—FACILITY PLANNING

(2019 Admission onwards)

Time : Two Hours

Maximum : 60 Marks

Section A*Answer the following questions.**Each question carries 2 marks.**Maximum 20 marks.*

1. Differentiate Atrium Design and Tariff Structure.
2. Short Note on Guidelines to be considered to classify as a Heritage Hotel.
3. List eight objectives for a good restaurant layout.
4. How can Griddles & Broilers to be energy efficient ?
5. Define Resorts.
6. What are the steps undertaken by laundry to conserve Energy ?
7. Explains the various types of feasibility report.
8. What are the objectives of SLP ?
9. Write a note on Front Bar.
10. Write about Food grade steel.
11. What do you understand by Phases of layout planning ?
12. Define PERT.

Section B*Short Answer Type Questions.**Each question carries 5 marks.**Maximum 20 marks.*

13. Distinguish between CPM and PERT.
14. Describe in detail on points to be considered while planning a restaurant.
15. Explain the methods adopted by Rooms Division in conserving energy.

Turn over

16. Explain the seven design consideration for a hotel.
17. What is the criteria for Guest Room, Bathrooms and for differently abled guests for classifying a hotel as three-star ?

Section C

*Answer any **two** questions.
Each question carries 10 marks.*

18. With the help of a neat diagram, explain the systematic layout planning.
19. Space Allocation Program. Describe.
20. Draw a layout of a Bar. Explain different parts of a Bar.
21. How to conserve energy in key discipline areas of a hotel ?

(2 × 10 = 20 marks)