

**THIRD SEMESTER (CBCSS—UG) DEGREE EXAMINATION  
NOVEMBER 2020**

Hotel Management and Catering Science and Culinary Arts

BSH/C 3C06—FACILITY PLANNING

Time : Two Hours

Maximum : 60 Marks

**Section A**

*Answer at least eight questions.*

*Each question carries 3 marks.*

*All questions can be attended.*

*Overall Ceiling 24.*

1. Define Carpet Area of a Room.
2. Guidelines to classify as One Star Hotel.
3. Energy conservation. Explain.
4. What is Network crashing ?
5. Write few sentences on Workmanship and Competitive management.
6. What do you understand by Energy Audit ?
7. Highlight on the Importance of lighting while planning an outlet.
8. Site Design.
9. Explain the role of each member of the project team.
10. Factors that Affect the Flow Pattern.
11. Heritage Hotel.
12. Any two kitchen layout configuration.

(8 × 3 = 24 marks)

**Section B**

*Answer at least five questions.*

*Each question carries 5 marks.*

*All questions can be attended.*

*Overall Ceiling 25.*

13. List the factors that affect kitchen design.
14. Explain the basic rules and procedure for network drawing.

**Turn over**

15. Explain the seven-design consideration.
16. Explain HERITAGE Hotels.
17. Suggest energy saving actions for F&B service department.

(5 × 5 = 25 marks)

### Section C

*Answer any **one** question.*

*Each question carries 11 marks.*

18. Draw a neat layout of a 5-star hotel kitchen and explain different types of kitchen.
19. With the help of a neat diagram, explain the systematic layout planning.
20. How will you develop and implement energy conservation programs for a hotel ?
21. Give the criteria for classifying a four-star hotel as per the latest classification guidelines of the Ministry of Tourism, Government of India.

(1 × 11 = 11 marks)