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Name.....

Reg. No.....

**THIRD SEMESTER (CBCSS-UG) DEGREE EXAMINATION  
NOVEMBER 2021**

Hotel Management and Catering Science/Culinary Arts

BSH/C 3C 06—FACILITY PLANNING

(2019—2020 Admissions)

Time : Two Hours

Maximum : 60 Marks

**Section A**

*Answer atleast **eight** questions.*

*Each question carries 2 marks.*

*All questions can be attended.*

*Overall ceiling 16.*

1. Definition of CPM.
2. List any *four* rules for Network Analysis.
3. Define Downtown Hotel.
4. What is Network crashing ?
5. Differentiate Carpet Area and Super Built up area.
6. Short note on Flow of Materials.
7. What do you understand by Energy Audit ?
8. What are the steps undertaken by Engineering to conserve Energy ?
9. Explain the role of each member of the project team.
10. Write about Food grade steel.
11. What are the objectives of SLP ?
12. What do you mean by Casino Hotels ?

(8 × 2 = 16 marks)

**Section B**

*Answer atleast **four** questions.*

*Each question carries 6 marks.*

*All questions can be attended.*

*Overall ceiling 24.*

13. List the factors of pre-design and design phase.
14. Explain different parts of a Bar.

**Turn over**

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15. Define PERT and CPM in short.
16. Briefly explain STAR Classification of Hotels.
17. What are the different steps of Energy Management ?

(4 × 6 = 24 marks)

### Section C

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

18. Mention the facilities and services required for the classification of a 5-star hotel.
19. Explain the basic considerations in the design of a hotel.
20. How will you develop and implement energy conservation programs for a hotel ?
21. Explain the factors that affect the layout and design of a commercial kitchen and explain the various layout configurations.

(2 × 10 = 20 marks)