

Printed Pages : 2



NBHM-506

(Following Paper ID and Roll No. to be filled in your Answer Book)

**PAPER ID : 174512**

Roll No.

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**B. H. M. C. T.**

(SEM. V) (ODD SEM.) THEORY  
EXAMINATION, 2014-15  
**HOTEL FACILITY PLANNING**

Time : 3 Hours]

[Total Marks : 100

**Note :** Attempt all questions.

- 1 Attempt any four : **5×4=20**
- What do you mean by Hotel facility planning? Briefly explain the various facilities which are must for five star hotels.
  - What is carpet area? Mention the differences between plinth area and carpet area.
  - Write a short note on Architectural considerations.
  - Draw flow diagram of "Systematic Layout Plan".
  - Explain the Sound financing.
  - Write a short note on suitable material.
- 2 Attempt any two : **10×2=20**
- Enumerate architectural features, facilities and services in 5 star hotels.
  - What are the different parameters to classify a Hotel? Enlist and explain the different types of hotel.

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(iii) What do you mean by Hotel Design? What are different considerations which might affect hotel designs?

**3** Attempt any four : **5×4=20**

- a) Rule of thumb for evaluation of Accommodation.
- b) Time estimation of CPM
- c) PERT
- d) Project management
- e) Competent management.

**4** Attempt any two : **10×2=20**

- a) Explain in brief about the basic guidelines and planning phase for opening of a restaurant.
- b) What is kitchen stewarding? Enumerate its benefits and coordination with other departments.
- c) “Planning and layout” plays a key role for all catering establishments, explain. What are the different layouts of kitchen of a five star Hotel?

**5** Attempt any four : **5×4=20**

- a) Explain the ways of determining space requirements and space relationship.
- b) “Facility planning needs special attention and concern” how ?
- c) What is plinth area ?
- d) Mention the importance of energy audit in hotels.
- e) What are the points that must be considered while designing a layout of restaurant.
- f) Project cost analysis.