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Sub Code: RHM 604
Roll No.

BHMCT
(SEM VI) THEORY EXAMINATION 2018-19
FACILITY PLANNING

Time: 3 Hours

Total Marks: 70

Note: 1. Attempt all Sections. If require any missing data; then choose suitably.

SECTION A

1. Attempt all questions in brief. 2 x 7 = 14

- a. HRACC
- b. CRITICAL PATH
- c. FHRAI
- d. PERT
- e. CARPET AREA
- f. PLINTH AREA
- g. ENERGY CONSERVATION

SECTION B

2. Attempt any three of the following: 7 x 3 = 21

- a. What is facility planning & elaborate it's usage in Hotels.
- b. What are the seven design considerations for designing a hotel. Explain each of them in brief.
- c. Explain the systematic layout pattern SLP in detail.
- d. Draw a neat layout of the commercial kitchen of a 100 Covers Indian speciality restaurant.
- e. Differentiate between CPM & PERT.

SECTION C

3. Attempt any one part of the following: 7 x 1 = 7

- (a) What are the general features, facility & services essential for being classified as a five star hotel in star Classification system of hotel in India.
- (b) Discuss the role of project management techniques in hospitality industry with suitable examples.

4. Attempt any one part of the following: 7 x 1 = 7

- (a) Define network analysis .also mention basic rules & Procedures for network analysis.
- (b) Suggest energy saving actions for kitchen as well as Food & beverage service department in hotels.

5. Attempt any *one* part of the following: 7 x 1 = 7

- (a) Why does govt of india undertake classification of Hotels? Explain.
- (b) Define heritage hotels. Also enlist the architectural Feature, facility and service of a heritage hotel.

6. Attempt any *one* part of the following: 7 x 1 = 7

- (A) Enumerate different parts of a bar counter with the Help of a cross section diagram. Also write the points to be considered while planning & designing a bar.
- (b) Explain the different facilities & services to be provided in hotel for differentially abled guests.

7. Attempt any *one* part of the following: 7 x 1 = 7

- (A) Write in detail about kitchen stewarding area & also mention various records maintained in kitchen Stewarding department.
- (b) What are the principles of kitchen layout & design draw & explain at least two types of kitchen layout Configurations.