

18U341

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Name:

Reg. No.....

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

(CUCBCSS-UG)

CC18U HM3 C05 - FACILITY PLANNING

(Catering Science & Hotel Management - Core Course)

(2018 Admissions Regular)

Time: Three Hours

Maximum: 80 Marks

Section A

Answer *all* questions. Each question carries 1 mark.

1. _____ involves the planning, drafting, design and development of hotels.
2. Hotels located in hill stations, beaches and forest regions are called as _____
3. SLP in hotel facilities planning refers to _____
4. Expand LPG.
5. The side station is otherwise called as _____
6. _____ section of kitchen is responsible for cleanliness of all kitchen equipments.
7. The temperature danger zone is _____
8. Garde manger is otherwise called as _____
9. _____ Exit is used by the Guest and employees during an emergency.
10. Expand HACCP

(10 x 1 = 10 Marks)

Section B (Short Answers)

Answer any *eight* questions. Each question carries 2 marks.

11. What is a carpet area in hotels?
12. Name a few heritage hotels in India.
13. Name five heavy equipments used in Kitchen.
14. What are the basic specifications considered while choosing equipments for kitchen?
15. What is FIFO?
16. What is the importance of kitchen stewarding in a hotel?
17. Name the different type of fuels used in hotels.
18. What is RO water?
19. What is an Eco Hotel?
20. What is a Bain-marie?

(8 x 2 = 16 Marks)

Section C (Short Essay)

Answer any *six* questions. Each question carries 4 marks.

21. Draw the layout of a restaurant attached with a bar.
22. What are the factors affecting kitchen designing?
23. Write the difference between CPM & PERT.
24. What are the basic considerations for designing a hotel?
25. What is HLP? How can you reduce its usage in hotels?
26. Write the difference between Apartment hotels and Business Hotel.
27. Name any two types of hotel classification in Kerala and identify two five star hotels of each type.
28. How can you use the hotel waste in energy conservation? Explain.

(6 x 4 = 24 Marks)

Section D (Long Essay)

Answer any *two* questions. Each question carries 15 marks.

29. What is the necessity of Energy Conservation in Hotels? Develop an energy conservation plan for a standard business hotel considering all the necessary factors.
30. Draw the layout of a kitchen in a five star hotel explaining the basic specifications for planning the kitchen.
31. Explain the classification of hotels.

(2 x 15 = 30 Marks)
