

19U349

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Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020

(CBCSS - UG)

CC19U BSHC3 C06 - FACILITY PLANNING

(Hotel Management & Catering Science - Complementary Course)

(2019 Admission - Regular)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. What you mean by good workmanship?
2. write the importance of layout while design a hotel?
3. What is public area in a hotel?
4. What is heritage classic?
5. What is apartment hotels?
6. What are the factors affecting while designing a kitchen?
7. What is parallel kitchen?
8. What you mean by eco friendly?
9. What is start event?
10. Write any three comparison between C.P.M and PERT?
11. What is energy conservation?
12. What is energy audit?

(Ceiling: 20 Marks)

Part B (Short essay questions)

Answer *all* questions. Each question carries 5 marks.

13. Write a checklist for facilities and services required a hotel guest bathroom ?
14. Classify the hotels on the basis of Target Market?

15. Write a checklist for facilities and services required a restaurant?
16. Explain in detail about the hotel bar design considerations?
17. Write the basic procedure for net work?
18. Explain critical path method ?
19. Write energy conservation in f&b Service Department.?

(Ceiling: 30 Marks)

Part C (Essay questions)

Answer any *one* question. Each question carries 5 marks.

20. Write about FHRAI and classify the hotels on the basis of star category?
21. Explain CPM and PERT ?

(1 × 10 = 10 Marks)
