

**19U341S**

(Pages: 2)

Name: .....

Reg. No. ....

**THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020**

(CUCBCSS-UG)

**CC18U HM3 C06 - FACILITY PLANNING**

(Catering Science & Hotel Management - Complimentary Course)

(2018 Admission – Supplementary/Improvement)

Time: Three Hours

Maximum: 80 Marks

**Section A**

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

1. Expand H R A C C
2. Define heritage hotels.
3. Define f I f o method.
4. Expand S L P
5. Name two fire fighting equipments.
6. .... is the cheapest source of energy.
7. Name one large equipment in kitchen.
8. The usable area in Construction is called .....
9. Name any one architecture style.
10. Name the type of hotel located primarily on highways.

**(10 x 1 = 10 Marks)**

**Section B (Short Answers)**

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

11. What are net work rules?
12. What is the role of kitchen designer?
13. What is meant by energy audit?
14. What do you mean by blue print?
15. What do you mean by work flow?
16. What do you mean by carpet area?
17. Define casino hotel.
18. Define speciality restaurants.
19. What does apartment hotel mean?
20. Write any three types of room.

**(8 x 2 = 16 Marks)**

**Section C (Short Essay)**

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

21. Write the differences between C P M & P E R T
22. Write & Explain the thumb rules of space allocation.
23. Explain the features of a good kitchen.
24. Explain SLP
25. What are the objectives of energy management?
26. Explain network analysis.
27. Explain the importance of feasibility study.
28. Explain the work flow in the kitchen.

**(6 x 4 = 24 Marks)**

**Section D (Long Essay)**

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

29. Explain the Hotel design considerations.
30. Explain the Classification of hotels based on location, ownership, Duration of stay & Level of service.
31. Explain the importance of energy conservation in hotels.

**(2 x 15 = 30 Marks)**

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