

21U347

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Name: .....

Reg.No: .....

**THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2022**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC19U BSH3 C06 / CC20U BSH3 C06 - FACILITY PLANNING**

(Catering Science and Hotel Management - Complementary Course)

(2019 Admission onwards)

Time : 2.00 Hours

Maximum : 60 Marks

Credit : 3

**Part A** (Short answer questions)

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

1. What is continental Plan?
2. What are the points to consider while allocating space for the hotel?
3. What is location details in approval a hotel project?
4. What is heritage classic?
5. What is apartment hotels?
6. What is multy cusine restaurant?
7. What are the points to be considered while designing bar?
8. What you mean by pollution free kitchen?
9. What is network analysis?
10. Write about PERT.
11. What is energy?
12. Explain the importance of energy audit.

**(Ceiling: 20 Marks)**

**Part B** (Short essay questions - Paragraph)

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

13. Explain in detail about the hotel design considerations.
14. Classify the hotels on the basis of Target Market.
15. Write a checklist for facilities and services required a kitchen.
16. Draw the layout of straight line kichen and explain.

17. What are steps Involved in Critical path Method?
18. Explain the difference between PERT & CPM.
19. Write energy conservation in kitchen.

**(Ceiling: 30 Marks)**

**Part C** (Essay questions)

Answer any *one* question. The question carries 10 marks.

20. Explain the facilities required for fivestar hotel.
21. Write the Basic rules and procedure for network analysis.

**(1 × 10 = 10 Marks)**

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