22U349

(Pages: 2)

Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2023

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U BSH3 C06 / CC20U BSH3 C06 - FACILITY PLANNING

(Hotel Management and Catering Science - Complementary Course)

(219 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 competent management?
- 2. What you mean by systamatic layout?
- 3. What is pent house?
- 4. Point out the guidelines for approval of hotel project?
- 5. What is appartment hotels?
- 6. What is multy cusine restaurant?
- 7. What is banquet kitchen?
- 8. Write any five eco-friendly products used in kitchen?
- 9. What is start event?
- 10. Expand C.P.M.
- 11. Write energy conservation in front office Dept.
- 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. Write a checklist for facilities and services required a Hotel Guest Room.
- 14. Write the facilities and services of heritage hotel.
- 15. Write a checklist for facilities and services requird a bar.
- 16. Draw the layout of square kitchen and explain.
- 17. Write the basic procedure for net work.

- 18. Explain the difference between PERT & CPM.
- 19. Explain the importance of energy conservation.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

- 20. Write about FHRAI and classify the hotels on the basis of star category?
- 21. Explain network analysis and its objectives?

(1 × 10 = 10 Marks)
