

23U354

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Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U BSH3 C06 / CC20U BSH3 C06 - FACILITY PLANNING

(Hotel Management and Catering Science - 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. Write the importance of location while design a hotel.
2. What is forest hotels?
3. What are the facilities and services required for one star hotels?
4. Explain heritage hotels.
5. Explain the facilities of apartment hotels.
6. Write the importance of color while design a restaurant.
7. Write the importance of location while design a bar.
8. What are the points to be considered while designing a kitchen?
9. What are the types of techniques used in network analysis?
10. What is 'path' in network diagram?
11. What is dummy activity ?
12. Explain critical path method.

(Ceiling: 20 Marks)

Part B (Short essay questions - Paragraph)

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

13. What is planning? Draw a systematic layout and planing of hotel construction.
14. Explain Guidelines for Approval of Hotel Projects.
15. Draw the layout of square kitchen and explain.
16. Write the importance of eco friendly kitchen in current scenario.
17. Write the objectives of PERT.

18. Explain energy and energy conservation.

19. Write energy conservation in kitchen.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Write the basic rules for allocation of space in a hotel outlets.

21. Explain Energy Audit.

(1 × 10 = 10 Marks)
