

**15U546**

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Name: .....

Reg. No.....

**FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, OCTOBER 2017**

(CUCBCSS-UG)

**CC15U HM5 B11-FACILITY PLANNING AND EVENT MANAGEMENT**

(Catering Science & Hotel Management - Core Course)

(2015 Admission Regular)

Time: Three Hours

Maximum: 80 Marks

**Part A**

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

1. Expand SLP.....
2. ....is a fire extinguisher.
3. The ideal dry store temperature range is.....°C.
4. ....fans are designed to suck out air from the kitchen.
5. The average height recommended for work surface is.....cm.
6. Expand FSSAI.....
7. HACCP stands for.....
8. Drainage systems must have.....chambers
9. At which temperature perishable foods are stores in the refrigerator?
10. .... is a sanitary fitting.
11. What is CNG?
12. Bain-marie is used for.....

**(12x1=12 Marks)**

**Part B**

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

13. Write the disadvantages of using carbon dioxide as fire extinguisher.
14. What is CPM?
15. What is sewage treatment plant?
16. Write about salamander?
17. Write a note on provision of locker?
18. Write about walk in coolers
19. Explain the work surfaces in designing the kitchens.
20. What is computer aided kitchen designing?
21. How does menu help in selection of equipments?

**(9x2=18 Marks)**

### **Part C**

Answer any *five* questions. Each question carries 6 marks.

22. What is ventilation? Write a note on natural and artificial ventilation.
23. Write a short essay on different types of fire extinguishers.
24. How does gas bank work in large kitchen?
25. Write a note on disposal of sewage.
26. Explain traps
27. What all factors should be included in a work flow plan?
28. Write a note on rest rooms and wash –up area.

**(5x6=30 Marks)**

### **Part D**

Answer any *two* questions. Each question carries 10 marks.

29. What are the factors to be considered while designing a kitchen? What are the four basic concepts kept in mind while positioning the work centre's in kitchen layout?
30. Explain the steps involved in obtaining hotel license.
31. What are the factors to be considered while selection of equipment?

**(2x10=20 Marks)**