

20U349

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Name:

Reg.No:

THIRD SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U BSH3 C06 - FACILITY PLANNING

(Hotel Management & Catering Science - Core 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 modified American plan?
2. Why space is important in hotels?
3. Point out the guidelines for approval of hotel project.
4. What are the facilities and services required for one star hotels?
5. What are the features of apartment hotels?
6. Write the importance of decor while design a bar.
7. What are the different sections in kitchen?
8. What you mean by pollution free kitchen?
9. Explain the importance of controlling in Network Analysis.
10. What is 'activity' in network diagram?
11. Explain the features of natural light.
12. What is 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 location.
15. Explain in detail about the hotel restaurant design considerations.
16. Draw the layout of L Shaped Kitchen and explain.
17. Explain critical path method.
18. Explain PERT.
19. Explain energy and energy conservation.

(Ceiling: 30 Marks)

Part C (Essay questions)

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

20. Explain Heritage hotels, Apartment hotels and its features in details.
21. Write the Comparison between CPM & PERT.

(1 × 10 = 10 Marks)
