Printed Pages: 2 **Sub Code: RHM 604**
Paper Id: 174267 **Roll No.**

BHMCT
(SEM VI) THEORY EXAMINATION 2018-19
FACILITY PLANNING

Time: 3 Hours ***Total Marks: 70***

Note: 1. Attempt all Sections. If require any missing data; then choose suitably.

SECTION A

1. Attempt allquestions in brief.2 x 7 = 14

a. HRACC
b. CRITICAL PATH
c. FHRAI
d. PERT
e. CARPET AREA
f. PLINTH AREA
g. ENERGY CONSERVATION

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SECTION B

2. Attempt any *three* of the following:7 x 3 = 21

a. What is facility planning & elaborate it's usage in Hotels.
b. What are the seven design considetions for designing a hotel. Explain each of them in brief.
c. Explain the systematic layout patrn SLP in detail.
d. Draw a neat layout of the commercial kitchen of a 100 Covers Indian speciality restaurant.
e. Differentiate between CPM & PERT.

SECTION C

3. Attempt any onepart of the following: 7 x 1 = 7

(a) What are the general features, facility & services essential for being classified as a five star hotel in star Classification system of hotel in India.

(b) Discuss the role of project management techniques in hospitality industry with suitable examples.

4. Attempt any onepart of the following: 7 x 1 = 7

(a) Define network analysis .also mention basic rules & Procedures for network analysis.
(b) Suggest energy saving actions for kitchen as well as Food & beverage service department in hotels.

5. Attempt any *one* part of the following:7 x 1 = 7

(a) Why does govt of india undertake classification of Hotels? Explain.

(b) Define heritage hotels. Also enlist the architectural Feature, facility and service of a heritage hotel.

6. Attempt any onepart of the following: 7 x 1 = 7

(A) Enumerate different parts of a bar counter with the Help of a cross section diagram. Also write the points to be considered while planning & designing a bar.

(b) Explain the different facilities & services to be provided in hotel for differentially abled guests.

7. Attempt any *one* part of the following:7 x 1 = 7

(A) Write in detail about kitchen stewarding area & also mention various records maintained in kitchen Stewarding department.

(b) What are the principles of kitchen layout & design draw & explain at least two types of kitchen layout Configurations.

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