

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
ACADEMIC YEAR 2013-2014

COURSE : 6<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Facility Planning  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. What are the seven design considerations for designing a hotel? Explain each. (10)
- Q.2. Explain Systematic Layout Planning pattern in detail. (10)
- Q.3. Explain the following in short:  
(a) Carpet area (b) Super built area  
(c) FAR (d) FSI (4x2 ½ =10)
- Q.4. Give the specifications for **any two** of the following equipment:  
(a) Tilting pan  
(b) Steam jacketed vessel  
(c) Chapati plate with puffer (2x5=10)
- Q.5. What are the principles of kitchen layout and design?  
OR  
Draw and explain atleast **two** types of kitchen layout configurations. (10)
- Q.6. Write short notes (**any two**):  
(a) Kitchen stewarding  
(b) Stores layout  
(c) Energy conservation (2x5=10)
- Q.7. What is the criterion for classifying a hotel as three star.  
OR  
Explain the design considerations for car parking. (10)

- Q.8. What are the rules for construction of a network for a project?  
OR  
Differentiate between CPM and PERT. (10)
- Q.9. Explain the following in one or two lines (**any ten**):  
(a) Design  
(b) SWG  
(c) Critical path  
(d) Float  
(e) Slack  
(f) Soldering  
(g) Event  
(h) Slab plan  
(i) Welding  
(j) Predecessor activity  
(k) Crashing (10x1=10)

Q.10. Draw the network for the following activities and find the critical path:

Activity	Predecessor	Time
A	-	4
B	-	3
C	A	2
D	A	7
E	B	6
F	C	4
G	D, E	2

OR

Activity	Predecessor	Time
A	-	2
B	-	4
C	A	7
D	C	2
E	C	10
F	E, B	2

(10)

\*\*\*\*\*

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
ACADEMIC YEAR 2014-2015

COURSE : 6th Semester of 3-year B.Sc. in H&HA  
SUBJECT : Facility Planning  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Explain the basic considerations in the design of a hotel. (10)
- Q.2. With the help of a neat diagram explain the systematic layout planning pattern (SLP). Explain the fundamentals of SLP. (5+5=10)
- Q.3. Write short notes on **any four** of the following:  
(a) Car parking plan for a business hotel (b) Flow of material/work  
(c) Phases of layout planning (d) Food grade steel  
(e) Feasibility report (f) Network crashing (4x 2 ½ =10)
- Q.4. Give the criteria for classifying a four star hotel as per the latest classification guidelines of the Ministry of Tourism, Government of India. (10)
- Q.5. Explain the factors that affect layout and design of a commercial kitchen and explain the various layout configurations with the help of a neat diagram. (10)

OR

What are the factors to be considered while planning of various supporting services? Give the specification for **any two** of the following kitchen equipment:

- (a) Brat pan  
(b) Idly steamer  
(c) Chapatti plate with puffer

(5+2 ½ + 2 ½ =10)

- Q.6. Explain in 1-2 lines **any ten** of the following terms:  
(a) Carpet area (b) Plinth area  
(c) Dummy activity (d) Blue print  
(e) FSI/FAR (f) Ventilation hood  
(g) SWG (h) Critical path  
(i) Atrium (j) Slab plan  
(k) Circulation (l) Soldering (10x=10)
- Q.7. Explain the procedure for developing specification for various kitchen equipment. List **ten** equipment required for smooth functioning of commercial kitchen. (10)
- Q.8. Explain the importance of kitchen stewarding in a hotel. Explain the work flow and the equipment required for smooth functioning of store department.  
OR  
Draw the layout of a commercial kitchen store. List all the equipment required for the smooth functioning of a store. (5+5=10)
- Q.9. Explain the methods of conserving energy in different areas of hotel.  
OR  
Discuss the various facilities to be provided for differently abled guest in a hotel. (10)
- Q.10. (a) Distinguish between CPM and PERT.  
(b) Draw the network diagram for the given project and find out the critical path:

Activity	Predecessor Activity	Time estimate (Days)
A	---	3
B	A	4
C	A	5
D	B,C	6
E	D	2
F	D	7
G	E,F	3

(5+5=10)

\*\*\*\*\*

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
ACADEMIC YEAR 2015-2016

COURSE : 6<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Facility Planning  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. List the design considerations while planning a hotel. Explain any **two** of them in detail.

(10)

Q.2. List and explain the four phases of layout planning. Discuss the key to unlocking layout problems.

(5+5=10)

OR

What are the general features, facilities and services essential for being classified as a five star hotel?

(10)

Q.3. With the help of a neat diagram, explain the sequential procedure of systematic layout planning.

(10)

Q.4. Give the standard purchase specification for the following equipment (**any two**):

- (a) Four Burner Cooking Range
- (b) Dessert Trolley
- (c) Bain-Marie Counter
- (d) Work Table with sink

(2x5=10)

Q.5. (a) Discuss the points to be considered for provision of store layout planning.  
(b) Suggest energy saving actions for kitchen and F&B service department.

(5+5=10)

Q.6. Draw a neat layout of the commercial kitchen of a 100 cover Indian speciality restaurant (Assume detail wherever required).

(10)

Q.7. Give a comparative analysis of CPM and PERT.

OR

Discuss the basic rules and procedures for network analysis.

(10)

Q.8. Draw a network diagram for the given project and find out the critical path:

Task	Time ( In days)	Predecessor
A	2	---
B	3	---
C	4	---
D	2	A
E	2	B
F	4	B
G	6	C
H	4	D
I	2	E
J	3	H,I
K	5	F,G

(10)

Q.9. Write short notes on **any two** of the following:

- (a) Planning for physically challenged
- (b) Importance of Kitchen Stewarding department
- (c) Budgeting for kitchen equipment
- (d) Planning of various support services in kitchen

(2x5=10)

Q.10. Explain in **one or two** lines (**any ten**):

- (a) Blue Print
- (b) FSI
- (c) Carpet area
- (d) Network crashing
- (e) Blast freezer
- (f) Heritage hotel
- (g) Normal cost
- (h) FIFO
- (i) Energy Audit
- (j) Plinth Area
- (k) CADD
- (l) Landscape

(10x1=10)

\*\*\*\*\*

SUBJECT CODE: BHM306

EXAM DATE: 08.05.2017

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
ACADEMIC YEAR 2016-2017

COURSE : 6<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Facility Planning  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. List the factors to be kept in mind while designing the hotel. (10)

Q.2. Mention the utility of flow process diagram in connection with SLP. (10)

OR

Define SLP. Discuss different phases of layout planning. (3+7=10)

Q.3. Mention the facilities and services required for the classification of a 5-star hotel. (10)

Q.4. Classify various equipment required for commercial kitchen with the help of suitable examples. (10)

OR

Write short notes on any two:

- (a) Different types of car parking
  - (b) Specifications of kitchen working table
  - (c) FSI
- (5+5=10)

Q.5. Mention the different factors that affect hotel kitchen design. (10)

OR

Draw a neat layout of a 5-star hotel kitchen and explain different types of kitchen. (6+4=10)

CODE: FACPLNG/01/MAY/17/NC

Page 1 of 2

SUBJECT CODE: BHM306

EXAM DATE: 08.05.2017

Q.6. (a) Explain the flow of work in the main stores with the help of its flow chart.  
(b) List the equipment required for the efficient functioning of the kitchen stewarding department. (5+5=10)

Q.7. List different steps to be taken to conserve energy in any key discipline areas of the hotel. (10)

Q.8. Discuss various facilities provided by the hotel to a guest having mobility problem. (10)

Q.9. Briefly explain the following:  
(a) Super built-up area (b) Float  
(c) Carpet area (d) Network crashing  
(e) Dummy activity (5x2=10)

Q.10. Differentiate between PERT and CPM. (10)

OR

Using the information given below, develop a network and identify the critical path:

Activity	Predecessor Activity	Time Estimate (weeks)
A	-	4
B	-	3
C	A	2
D	A	7
E	B	6
F	C	4
G	D,E	2

(7+3=10)

\*\*\*\*\*

CODE: FACPLNG/01/MAY/17/NC

Page 2 of 2

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
ACADEMIC YEAR 2017-2018

COURSE : 6<sup>th</sup> Semester of 3-year B.Sc. in H&HA  
SUBJECT : Facility Planning  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. Explain the seven design considerations for designing a hotel. (10)
- Q.2. With the help of a neat diagram, explain systematic layout planning pattern (SLP). (10)
- Q.3. Give the specifications for **any two**:  
(a) work table with sink and overhead shelf.  
(b) Bain Maire counter  
(c) Tilting pan (2x5=10)
- Q.4. State the criterion for heritage hotel classification.  
OR  
Explain blue print and its importance. (10)
- Q.5. What are the principles of kitchen layout and design?  
OR  
Draw and briefly explain different type of kitchen. (10)
- Q.6. Define the following:  
(a) Workflow of stores  
(b) Importance of kitchen stewarding (5+5=10)

- Q.7. Write short notes (**any two**):  
(a) Types of car parking.  
(b) Mention about the various methods of conserving energy in Food & Beverage department.  
(c) List facilities provided at 5-star hotels for physically challenged guests. (2x5=10)
- Q.8. PERT and CPM are important tools of modern project management. Explain their application in the hotel industry.  
OR  
Differentiate between CPM and PERT. (10)
- Q.9. Explain in one or two lines (**any ten**):  
(a) FSI (b) FAR (c) Carpet area  
(d) Plinth area (e) Normal cost (f) Network crashing  
(g) FIFO (h) CADD (i) Welding  
(j) SWG (k) Slab plan (l) Event (10x1=10)
- Q.10. Draw a network diagram for the given project and find out the critical path:

Task	Time	Required predecessor (s)
A	2	-
B	3	-
C	4	-
D	1	A
E	2	B
F	5	B
G	7	C
H	2	D,E
I	3	F,G
J	1	H,I

(10)

\*\*\*\*\*