

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2014-2016

COURSE : 2nd Semester of M.Sc. in HA
SUBJECT : Equipment & Materials Management
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Enlist various points to be considered while selecting a Facilities Location. (10)

Q.2. Suggest a lay-out plan for coffee shop having a capacity of 100 covers and give specification for **three** essential equipment used in it. (5+5=10)

OR

Draw a neat lay-out of a health club facility of a five star deluxe hotel property with dimensions and showing relevant equipment. (10)

Q.3. What is the need of Preventive Maintenance? Explain in detail. (10)

Q.4. Define job design. Discuss the important factors to be considered in job design. (10)

Q.5. What is selective Inventory Management and describe **any one** analysis of inventory management (ABC/VED/FSN). (10)

Q.6. Write detailed information about Job Shop Production.
OR
How is planning and control for mass production done? (10)

Q.7. What are the objectives of materials management? Explain them in detail. (10)

Q.8. Waste management is complementary to resource management. Elaborate. (10)

Q.9. Distinguish between pure strategies and mix strategies in production planning. Relate the same in the case of production planning of Bakery unit, manufacturing different types of breakfast breads.

(10)

Q.10. Write short notes (**any two**):

- (a) Codification
- (b) Standardization
- (c) PERT
- (d) EOQ

(2x5=10)
