

ROLL No.....

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

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

(Marks allotted to each question are given in brackets)

Q.1. "Ideas of kitchen planning layout may be kept flexible". Do you agree to this comment? Justify your answer with proper reasoning.

OR

Describe the flow diagram of kitchen activity starting from goods entry to wash up section.

(10)

Q.2. What are the steps taken in designing a kitchen. Describe **four** steps in detail.

OR

"Guests demands and tastes play a major role in kitchen plan". Justify the statement with the help of key steps in kitchen design.

(10)

Q.3. Write short notes on:

- (a) Contract services
- (b) Reasons to renovate

(5+5=10)

Q.4. What are the shapes of commercial kitchen normally in use? Describe **two** of them with sketches.

OR

"Environmental conditions play vital role for the performance of living organisms". Briefly elaborate your ideas in support of this statement.

(10)

Q.5. With a diagram describe how works flow in a store from the goods purchased to the point of issuing of materials.

(10)

OR

On the basis of food and beverage commodities, what are the various types of store? Mention key points regarding layout of a good food store.

(5+5=10)

Q.6. "The role of a storekeeper in a store of any hotel industry is very important". Describe the activities a storekeeper has to follow in support of the statement. (10)

Q.7. What do you understand by energy conservation? Is it necessary? Who are the beneficiaries of energy conservation? (3+2+5=10)

Q.8. What is an evacuation plan? Discuss in detail. (10)

Q.9. Write short notes on (**any two**):

- (a) Fire safety measures in a commercial kitchen
- (b) Human engineering
- (c) Kitchen safety
- (d) Production cycle
- (e) Stock level

(2x5=10)

Q.10. What is energy audit? Define benchmark and explain its role in energy auditing. (5+5=10)
