

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

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 used in 5-star hotels? Describe **two** of them with sketches and placement of equipment.

OR

Waste management and minimization are important for hotels. Elaborate this statement.

(10)

Q.5. How can efficient HVAC systems reduce energy bills of a hotel?

(10)

OR

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

(5+5=10)

Q.6. List and describe **five** essential facilities that a hotel should build for physically challenged guests. (10)

Q.7. What do you understand by energy conservation? Why 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) Production cycle
(d) Stock level (2x5=10)

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