

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2018-2019**

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 unique architectural features, facilities and services provided in five star hotels.  
**OR**  
 Enlist points to be considered while designing a hotel. Explain **any two** in detail. (10)
- Q.2. Explain features of feasibility report with reference to financial, technical and marketing components.  
**OR**  
 Propose list of furniture, fixtures and equipment for 50 covers multi-cuisine restaurant. (10)
- Q.3. Enlist certificates / no objection certificates required to attest at the time of approval of hotel at the project stage.  
**OR**  
 With the help of a flow diagram, explain the Systematic Layout Planning. (10)
- Q.4. Enlist key steps for designing a commercial kitchen for 100 covers coffee shop and suggest list of **ten** heavy duty kitchen equipment. (10)
- Q.5. Explain various kitchen configurations / shapes with the help of a neat diagram. (10)
- Q.6. Explain the recommendations and norms of Ministry of Tourism regarding the facilities provided by a five star hotels to Divyang (physically challenged guests).  
**OR**  
 Design a layout plan for store and kitchen stewarding department of a five-star hotel. (10)
- Q.7. Differentiate between **any four** of the following:  
 (a) Plinth area and floor area (b) Site conditions and project conditions  
 (c) CPM and PERT (d) Merger and franchise  
 (e) Greek architecture and Roman architecture (f) Three-star apartment and three-star hotel (4x2 ½ =10)
- Q.8. Write short notes on **any four** of the following:  
 (a) Mark sheet for Quality (Hotel classification) (b) Hotel classification committee  
 (c) Kitchen stewarding (d) Types of parking  
 (e) Compensating hood (f) Beam scale (4x 2 ½ =10)
- Q.9. Prepare a network diagram and identify the critical path of various tasks for a restaurant project. Duration and procedures are given in the below table:

Task	Time (Days)	Required predecessor (s)
A	3	----
B	4	----
C	4	----
D	2	A
E	5	B
F	3	B
G	4	C
H	3	D,E
I	7	F,G
J	6	H,I

- (10)
- Q.10. Energy conservation is one of most challenging area in hotel operation. Recommend **Ten** most prominent ways to be followed by hotel industry in India.  
**OR**  
 Draft a proposal for energy conservation program for a five-star hotel. (10)

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