

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

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. 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)

- 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)
