

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2019-2020

COURSE : 1st Semester of 2-year M.Sc. in HA
SUBJECT : Properties Development & Planning
TIME ALLOWED : 03 Hours

MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. What are some of the global incentives that can be accrued to an Indian hotel for promoting green initiative?
OR
Enlist all the important non-financial criteria for the selection of any project. Highlight the types and characteristics of a project. (10)
- Q.2. A 5-star hotel (under Bhushan Pvt. Ltd.) is considering preparing a fire safety program. Suggest the important components to be considered for the successful launch of this program. (10)
- Q.3. Enlist the essentialities for the preparation of a business profile for any hospitality based company managing a diverse portfolio assuming its presence in hotel, FMCG sector, stationery & packaging division. (10)
- Q.4. Enumerate various short, medium and long term sources of finance pertaining to hotel. Also throw some light upon the types of financial aids provided by various State Governments / Central Government to boost the growth of different categories of hotels. (10)
- Q.5. Elaborate your understandings on systematic layout planning (SLP). With the help of a neat flow diagram, explain its phases. (10)
- Q.6. Write short notes on **any two**:
(a) Planning considerations for special guests
(b) Feasibility report
(c) Classification committee (2x5=10)
- Q.7. Design the kitchen and service area of an industrial canteen of an automobile manufacturing company located in the industrial zone of Hari Nagar, providing lunch meals and evening snacks facilities for 2000 workers on daily basis. Explain the administrative set-up of canteen committee alongwith major records and registers to be maintained here. (10)
- Q.8. Including architecture, analyze and enlist all major factors to be kept in mind while designing a luxurious 5-star hotels with suitable examples. (10)
- Q.9. You are being nominated as a consultant to a private limited company based in Goa for guiding them about the major step-by-step process that needs to be kept in mind in order to start a 3-star level hotel in Silvassa. Highlight specific clearances such as land conversion building approvals, NOC's required from different bodies at project stage alongwith essential licenses and permits to be ensured for the full-fledged operations.
OR
As a Properties Development Officer, highlight the major '*Due diligence*' questions to be kept in mind while acquiring a property. (10)

Q.10. Objectives questions:

- (a) Name the factor which is used to help buyers evaluate how much area they are actually going to be able to use (to relate the carpet area of the property with the super built up area).
- (b) Which kind of kitchen is suitable for mid-day meals in schools where dining facilities are not provided?
- (c) Ideal temperature to store frozen foods is _____.
- (d) High efficiency florescent tubes reaching a temperature of 3000 to 4300 K are highly recommended for use in kitchens (True or False).
- (e) Recommended level of illumination for coffee shop is _____ Lux.
- (f) Space allocation as per guidelines for seating in luxurious restaurant is _____ sq. ft. per cover.
- (g) The ideal size of a coffee shop with 1000 rooms hotel in India is _____ sq. f.t
- (h) The process of planning, designing and construction of a hotel is known as its _____.
- (i) Renaissance architecture is the architecture of the period between _____ centuries in Europe.
- (j) Floor Area = Plinth Area minus _____.

(10x1=10)
