

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
SUBJECT : Facility Planning
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. What are the seven design considerations for designing a hotel? Explain each. (10)

Q.2. Explain Systematic Layout Planning pattern in detail. (10)

Q.3. Explain the following in short:
(a) Carpet area (b) Super built area
(c) FAR (d) FSI (4x2 ½ =10)

Q.4. Give the specifications for **any two** of the following equipment:
(a) Tilting pan
(b) Steam jacketed vessel
(c) Chapati plate with puffer (2x5=10)

Q.5. What are the principles of kitchen layout and design?
OR
Draw and explain atleast **two** types of kitchen layout configurations. (10)

Q.6. Write short notes (**any two**):
(a) Kitchen stewarding
(b) Stores layout
(c) Energy conservation (2x5=10)

Q.7. What is the criterion for classifying a hotel as three star.
OR
Explain the design considerations for car parking. (10)

Q.8. What are the rules for construction of a network for a project?

OR

Differentiate between CPM and PERT.

(10)

Q.9. Explain the following in one or two lines (**any ten**):

- (a) Design
- (b) SWG
- (c) Critical path
- (d) Float
- (e) Slack
- (f) Soldering
- (g) Event
- (h) Slab plan
- (i) Welding
- (j) Predecessor activity
- (k) Crashing

(10x1=10)

Q.10. Draw the network for the following activities and find the critical path:

Activity	Predecessor	Time
A	-	4
B	-	3
C	A	2
D	A	7
E	B	6
F	C	4
G	D, E	2

OR

Activity	Predecessor	Time
A	-	2
B	-	4
C	A	7
D	C	2
E	C	10
F	E, B	2

(10)
