

Roll No. 

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Total No. of Pages: 02

Total No. of Questions: 09

**Bachelor of Science (Catering & Culinary Arts)(Sem. – 6)**

**FACILITY DESIGN AND MANAGEMENT**

**Subject Code: BS CCA-605**

**M Code: 75042**

**Date of Examination : 04-01-2023**

**Time: 3 Hrs.**

**Max. Marks: 60**

**INSTRUCTIONS TO CANDIDATES:**

1. **SECTION-A is COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

**SECTION-A**

1. Explain:

- a) Design
- b) SLP
- c) Workmanship
- d) FSI
- e) TWO differences between three-star and five-star hotels
- f) Larder room
- g) Dry store
- h) U shaped kitchen
- i) Plinth area
- j) Budget

## **SECTION-B**

2. Explain the factors which affect kitchen design.
3. Discuss any two:
  - a) Wet grinding
  - b) Chef room
  - c) Importance of kitchen stewarding
4. Throw light on the store equipment.
5. What do you understand by space allocation in terms of kitchen layout?
6. Discuss the following architectural considerations:
  - a) Carpet area
  - b) AC and ventilation

## **SECTION-C**

7. Explain in detail any FIVE considerations taken into account for hotel design.
8. Discuss in detail any TWO kitchen layout plans.
9. Discuss the facilities necessary for a hotel to be classified as five-star.

**NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.**