

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

BHMCT (Sem.-7)

FACILITY PLANNING

Subject Code : BHMCT-709-18

M.Code : 90765

Date of Examination : 11-01-2023

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) Write briefly :

- a) Carpet Area
- b) FAR
- c) Dummy activity
- d) Float
- e) Super built-up area
- f) Network crashing
- g) FSI
- h) Energy Audit
- i) Blast freezer
- j) CADD.

SECTION-B

- 2) List the factors to be kept in mind while designing the hotel.
- 3) What are general feature, facilities and service essential for being classified as a 5 star hotel?
- 4) Define SLP? Discuss different phases of layout planning.
- 5) Write down the architectural feature, facilities and services of 4 star hotels.
- 6) Draw a neat layout of commercial kitchen store. Explain the flow work of store.

SECTION-C

- 7) Mention the different factors that affect hotel kitchen design.
- 8) Differentiate between PERT and CPM.
- 9) Discuss the basic rules and procedures for network analysis.

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