

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 09

B.Voc. (Hospitality & Catering Management) (Sem.-5)

FACILITY PLANNING

Subject Code : BVHCM-507-19

M.Code : 90835

Date of Examination : 19-12-22

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. What is the full form of SLP?
- b. What is flow process?
- c. What do mean by 5 star hotel?
- d. How should the hotels be classified?
- e. What types of facilities be provided to the elderly couple on arrival at the hotel?
- f. What is a heritage hotel?
- g. How will you define commercial kitchen?
- h. What are recommended dimensions for the kitchen?
- i. What do you mean by flow of work?
- j. What are kitchen equipments?

SECTION-B

2. What is a hotel? How can the hotels be classified?
3. What are the appropriate requirements for the hotel construction?
4. What do you mean by :
 - a. Chef room
 - b. Potwash
 - c. Store
5. What is layout of commercial kitchen?
6. Explain :
 - a. Carpet area
 - b. Plinth area

SECTION-C

7. What is Systematic Layout Pattern? How is space determined for the modern kitchen, guest rooms and 5 star hotels?
8. What types of equipments are needed in the kitchen?
9. What is kitchen layout? What are the principles of kitchen layout?

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.