

S.No. : 153

BHM 2606

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Following Paper ID and Roll No. to be filled in your Answer Book.

<b>PAPER ID : 26162</b>	Roll									
	No.									

## **B. H. M. C. T. Examination 2021-22**

**(Even Semester)**

### **FACILITY PLANNING**

***Time : Three Hours]***

***[Maximum Marks : 60***

**Note :-** Attempt all questions.

#### **PART-A**

1. Define the following :

$8 \times 1 = 8$

- (a) HRACC
- (b) Heritage
- (c) F. S. I.
- (d) Carpet Area
- (e) Plinth Area
- (f) Tower structure



- (h) Apartment hotel

### PART – B

2. Attempt any two parts of the following :  $6 \times 2 = 12$

- (a) Discuss the criteria for star classification of hotel.
- (b) What is C. P. M? Discuss the merits of C. P. M.?
- (c) Differentiate between plinth area and carpet area.
- (d) Define blue print. Explain the types of blue print with the help of examples.

### PART – C

**Note:-** Attempt any two parts from each question. Each part carry equal marks.  $8 \times 5 = 40$

3. (a) What is S. L. P.? Explain systematic layout planning patterns in detail.
- (b) Discuss the points to be considered while designing a food and beverage outlet.
- (c) What are the seven design consideration for designing a hotel? Explain each.
4. (a) Discuss in detail the types of restaurant.



- (b) Explain the checklist for effective design in the restaurant.
  - (c) Write a short note on facility planning.
5. (a) What is P.E.R.T.? Discuss its merits.
- (b) Draw the layout of kitchen of a five star hotel.
  - (c) What is network analysis? Discuss the basic rules of network analysis.
6. (a) With the help of digram draw the layout of a speciality restaurant.
- (b) Explain the functions of kitchen stewarding department.
  - (c) What types of storage facilities are required for smooth operation in kitchen?

