



# AJEENKYA

## D Y PATIL UNIVERSITY

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### End Term Examinations (April / May 2019)

School: Hotel Management

Program: BSc in H&HA

Course: Facility Planning

Course Code: GID112

Semester: II

Max Marks: 50

Duration (mins): 120 mins

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Note: 1. Figures to the right indicates full marks.

Q.1: Answer the following objectives:

[10 Marks]

- 1) What is Feasibility report?
- 2) Name any 2 specialized equipment used in food & Beverage service.
- 3) Name any 2 five star Hotel Properties in Pune with modular construction.
- 4) What is cylindrical constructions?
- 5) Explain- Systematic layout planning with Flow Diagram
- 6) What is Facility Planning?
- 7) Define – Star Rating of Hotels.
- 8) What is Blue print?
- 9) What is Slip forming?
- 10) Name any 2 types of restaurant.

Q.2: Answer the following: [Solve any 3]

[15 Marks]

- 1) Explain parameters laid down for 5 star hotel.
- 2) Write down importance of facility planning.
- 3) Write Short note on Kitchen Planning.
- 4) Thumb rules for allocation of space in operational areas – Kitchen, Food & Beverage Service.

Q.3: Answer the following questions [Solve any 2] [10 Marks]

- 1) Explain Design Plan for rooms in detail.
- 2) Explain – Equipment planning in Food & Beverage area detail.
- 3) Explain- Space allowance for seating and space for circulation

Q.4: Explain- Star categorization of Hotels in detail [05 Marks]

Q.5: Explain- structural regulations provided by municipal corporation regarding facility planning. [10 Marks]

\*\*\*\*\*ALL THE BEST\*\*\*\*\*