

Total number of printed pages – 3 **B. HMCT**
HSSM 4311

Sixth Semester Examination – 2008

FACILITY PLANNING – II

Full Marks – 70

Time : 3 Hours

*Answer Question No. 1 which is compulsory
and any **five** from the rest.*

*The figures in the right-hand margin
indicate marks.*



1. Explain how the following terms are associated with facility planning : 2 × 10
 - (i) feasibility
 - (ii) space allocation of kitchen area
 - (iii) budget
 - (iv) site design

- (v) concierge
- (vi) Recreational facilities
- (vii) concept development for hotel design
- (viii) back of the house areas
- (ix) preliminary schedule
- (x) storage areas.

2. Prescribe the strategies for effective energy cost control. 10
3. Why do you think the exterior facilities are more important and relevant for developing any hospitality industry ? 10
4. Sample a blue print for a coffee shop to manage a 60 cover restaurant offering Chinese, Indian and Continental foods. 10

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Contd.

5. Write short notes (on any two) : 5×2
- (i) Drainage system
 - (ii) Landscaping
 - (iii) Structural frame.
6. Parking areas needs to be planned from the beginning but how ? 10
7. Mention the regulations for food service planning and design. 10
8. What are the main function areas of hospitality industry providing lodging facilities ? 10
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