

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BSc DEGREE EXAMINATION MAY 2023  
(Fifth Semester)

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

FACILITY MANAGEMENT

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 1 = 10)

- 1 Classification of hotels in India is done by a Central Government constituted committee called as  
(i) HRACC (ii) FHRAI  
(iii) BIS (iv) HACCP
- 2 A hotel will qualify for classification as a heritage hotel provided a minimum of 50 percent of its floor area was built before  
(i) 1935 (ii) 1950  
(iii) 1915 (iv) 1905
- 3 The factors necessary to be considered while designing a hotel is  
(i) Good Location and Site (ii) Architectural features or plan  
(iii) Good workman and sound finance (iv) All of the above
- 4 A typical village theme of setting a restaurant, with a bit of ruggedness. The normal idea is that of a thatched roof hut is known as  
(i) Classical French Theme (ii) North Indian Theme  
(iii) Middle Eastern Theme (iv) Japanese Theme
- 5 More than any other design element, in restaurant what creates the mood of a space  
(i) Lighting (ii) Noise control  
(iii) Props (iv) None of the above
- 6 The following material is ideal to use for a kick plate in planning a bar  
(i) Slate (ii) Plywood  
(iii) Linoleum (iv) Brass
- 7 For 100 numbers of persons eating during business hours the desirable kitchen areas per person in square feet would be  
(i) 4 - 6 (ii) 5 - 9  
(iii) 3 - 4 (iv) 1 - 2
- 8 The kitchen which makes use of two adjoining walls at right angles is known as  
(i) L shaped kitchen (ii) Square kitchen  
(iii) Parallel kitchen (iv) Rectangular kitchen
- 9 A clean well-ventilated, properly illuminated, easy to operate and efficient place used by a catering establishment according to its catering policy is known as  
(i) Food Store (ii) Food Godown  
(iii) Food Stock (iv) None of the above
- 10 The recommended storage temperature for fish is between  
(i) -20\*c to -16\*c (ii) -25\*c to -22\*c  
(iii) 0\*c to 20\*c (iv) 20\*c to 16\*c

Cont...

**SECTION - B (25 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 5 = 25)

- 11 a Summarize the special facilities and services found in apartment hotels.  
OR  
b Explain what is systematic layout planning with an example.
- 12 a Describe the objectives of interior designing.  
OR  
b State the ergonomics factors to be considered while designing front office.
- 13 a Outline any 5 equipment and space needs while designing and planning a Restaurant.  
OR  
b Summarize the points to be considered while planning a bar.
- 14 a Describe work and method study and how is it related while planning a commercial kitchen.  
OR  
b Analyze a few technological changes in the kitchen and their effect on kitchen design.
- 15 a Explain the different types of stores.  
OR  
b Outline the space requirement for a receiving area.

**SECTION -C (40 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 8 = 40)

- 16 a Elucidate the thumb rules for allocation of space in a hotel.  
OR  
b Discuss the importance of blueprint and its uses.
- 17 a Enumerate the various types of lobbies.  
OR  
b Discuss the ergonomics factors to be considered while designing housekeeping.
- 18 a Discuss any 5 equipments and space needs for designing a bar.  
OR  
b Discuss the space allowance for seating while designing a restaurant.
- 19 a Discuss the factors of performance and kitchen safety while designing a commercial kitchen.  
OR  
b Discuss the area requirement for various types of kitchen for various types of business.
- 20 a Elucidate the workflow at a storage facility.  
OR  
b Discuss the layout, size and location of a storage area.