

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BSc DEGREE EXAMINATION DECEMBER 2023
(Fifth Semester)

Branch – CATERING SCIENCE & HOTEL MANAGEMENT

FACILITY MANAGEMENT

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

1. What is HRACC?
 - i) Hotels and Restaurants Approval and Classification Committee
 - ii) Hygiene committee.
 - iii) english service
 - iv) health department
2. Where is main lobby located?
 - i)entrance
 - ii)ground floor
 - iii) kitchen
 - iv) bar
3. What is IRD?
 - i)in room dinning
 - ii) in rail depot
 - iii)in road delay
 - iv) in rapid dance
4. What are the parts of bar?
 - i) front bar
 - ii) back bar
 - iii)under bar
 - iv) all of them
5. Cellar room is used for storing _____
 - i)coffee
 - ii)wine
 - iii)gin
 - iv) coke

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

6. a Discuss three star classification guide lines.
OR
b Explain the systematic layout planning in hotel design.
7. a Highlight the signification of decor in guest room.
OR
b Enumerate the points to be considered for planning bar.
8. a Summarize the ergonomics factors to be considered for designing store area.
OR
b What are the points to be kept in mind while planning kitchen?
9. a Write short notes on equipments required for new restaurant.
OR
b What are the uses of miscellaneous equipments in housekeeping?
10. a Narrate about security systems and other safety measures in the hotel.
OR
b What is commercial kitchen layout?

Cont...

SECTION -C (30 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks

(5 x 6 = 30)

- 11.a Enumerate the various colour schemes used in hotel decor.
OR
b What are the features of blue print used in hotel design?
- 12.a Discuss about space requirement for room service.
OR
b What are the constraints of planning f&b facility?
- 13.a Plan a kitchen for 500 pax banquet with suitable equipments, space requirement.
OR
b Differentiate between ala carte kitchen and banquet kitchen.
- 14.a Briefly explain the problem solving in
1. Noise in guest room air contition. 2. Slippery floor in lobby
OR
b Explain about DJ booth and dance floor of design in planning.
- 15.a What are the functions of facility planning?
OR
b What are the purchasing factors to be kept in mind for hotel equipments?

Z-Z-Z

END