

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2024
(Fifth Semester)

Branch- HOSPITALITY MANAGEMENT

FACILITIES MANAGEMENT

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Heritage hotels often emphasize:
i) Modern and sleek designs ii) Historical architecture and décor
iii) Standardized room layouts iv) High-tech amenities
- 2 What is the first step in designing a commercial kitchen?
i) Selecting appliances ii) Determining the kitchen's layout
iii) Establishing a budget iv) Hiring staff
- 3 How do colours and materials impact restaurant design?
i) They have minimal effect on the overall experience
ii) They influence the restaurant's mood and guest comfort
iii) They are only used for aesthetic purposes
iv) They should match the kitchen appliances
- 4 Which category includes ovens, stoves, and fryers in a commercial kitchen?
i) Refrigeration equipment ii) cleaning equipment
iii) Storage equipment iv) Cooking equipment
- 5 Which method is commonly used to control food costs?
i) Implementing portion control ii) Increasing inventory levels
iii) Reducing the number of menu items iv) Ignoring supplier prices

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a Explain the architectural facilities in a heritage hotel.
OR
b Summarize management of resources.
- 7 a Construct a physical layout of a kitchen.
OR
b Plan a proper ventilation system for a kitchen.
- 8 a Model ambiance for a multicuisine restaurant.
OR
b Construct a design for a Japanese theme restaurant.
- 9 a Examine the purchase decisions for equipment's.
OR
b List out the methods that involve in care of equipment's.
- 10 a Identify the components of cost.
OR
b Inspect food cost control.

Cont...

SECTION -C (30 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** Marks

(5 x 6 = 30)

11 a Compare the materials and equipment's in managing a facility.

OR

b Elaborate guidelines for a star hotel.

12 a Develop a continental kitchen plan.

OR

b List out the environmental condition while design a kitchen.

13 a Examine the checklist for an effective design of a restaurant.

OR

b Appraise the basic principles for design a restaurant.

14 a Inspect the classification of equipment's used in a kitchen.

OR

b Criticize the care of equipment's.

15 a Interpret the cost concepts.

OR

b Simplify the methods of pricing.

Z-Z-Z END