

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2025  
(Fifth Semester)

Branch - HOSPITALITY MANAGEMENT

FACILITIES MANAGEMENT

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Which of the following is NOT a facility in star hotels? a) Swimming pool      b) Banquet hall c) Hospital              d) Gymnasium	K1	CO1
	2	Why is ambience considered to be essential in Heritage hotels? a) It attracts cultural tourism b) It reduces maintenance cost c) It improves kitchen layout d) It eliminates staffing needs	K2	CO1
2	3	What is the name given to the arrangement of equipments and work areas in the kitchen ? a) Kitchen décor      b) Physical layout c) Menu design        d) Restaurant flow	K1	CO2
	4	Stoke the use of central space in an Island Layout. a) Major cooking equipment    b) Dining tables c) Guest entry                      d) Storage racks only	K1	CO2
3	5	What does a checklist for effective restaurant design include? a) Building character      b) Decor c) layout                      d) Ambience	K1	CO3
	6	Identify e factor that a family-style restaurant design should focus on a) Comfortable seating and warm ambience b) Child-friendly layout c) Both (a) and (b) d) Minimum lighting to reduce bills	K1	CO3
4	7	Which of the following is NOT part of equipment maintenance? a) Regular cleaning and servicing b) Preventive maintenance schedules c) Immediate repair of damages d) Replacement of Damaged equipments	K1	CO4
	8	What can occur if the equipment is selected with out considering the space? a) Safety hazards b) Increased workflow c) Less crowding d) Accidents	K1	CO4
5	9	How is contribution margin calculated? a) Selling price – Variable cost b) Selling price – Fixed cost c) Selling price – Total cost d) Variable cost – Fixed cost	K2	CO5
	10	Why is break-even analysis important in restaurant financial decisions? a) It improves ambience b) It reduces food wastage automatically c) It helps identify the minimum sales needed to avoid loss d) It increases customer loyalty directly	K2	CO5

Cont...

**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Describe the basic features of star hotels.	K2	CO1
	(OR)			
	11.b.	Discuss the importance of facilities management in the hospitality industry.		
2	12.a.	Determine the three basic types of ventilation systems.	K3	CO2
	(OR)			
	12.b.	Express about sound and odour control in kitchens.		
3	13.a.	Figure out the basic principles of restaurant design.	K4	CO3
	(OR)			
	13.b.	Explain the significance of Ambience and Decor in restaurant design.		
4	14.a.	Discuss the factors that influence equipment selection.	K2 , K3	CO4
	(OR)			
	14.b.	Draw an equipment layout plan for a medium-sized hotel kitchen, justifying your choices.		
5	15.a.	Distinguish between fixed and variable costs in hotel operations.	K4	CO5
	(OR)			
	15.b.	Prioritize on the key factors that influence food pricing decisions.		

**SECTION -C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Explain the challenges involved in managing hotel staff and equipment.	K4	CO1
2	17	Analyse the Environmental conditions influencing kitchen design.	K4	CO2
3	18	Examine the checklist for effective restaurant design and explain them.	K4	CO3
4	19	Explain about the procedure for purchasing equipments and figure out a schedule for care of Equipments.	K4	CO4
5	20	Explore the effect of external economic factors on hospitality pricing decisions.	K4	CO5