

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**BSc DEGREE EXAMINATION DECEMBER 2022
(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. Condominium hotels are similar to
 - (i) Timeshare hotels
 - (ii) Boutique hotels
 - (iii) Casino hotels
 - (iv) Resorts
2. Which of the following is the first step in making a correct location choice?
 - (i) Develop location alternatives
 - (ii) Decide the criteria for evaluating location alternatives
 - (iii) Evaluate the alternatives
 - (iv) Make a decision and select the location
3. Which of the following would help a small room feel larger?
 - (i) Use cool light colours
 - (ii) Use large furniture, patterns and textures
 - (iii) Use rough textures
 - (iv) Place lighting as one chandelier
4. Use of the same element like pattern, colour, texture, line or any other element, or even more than one element, more than once throughout a space is
 - (i) Rhythm
 - (ii) Repetition
 - (iii) Progression
 - (iv) Character
5. Cellar is the area where to store.....
 - (i) Red wine and spirits
 - (ii) Beer and cold drinks
 - (iii) Both a and b
 - (iv) Vegetables
6. SLP stands for
 - (i) Systematic layout plan
 - (ii) Static layout plan
 - (iii) Strategy left plan
 - (iv) Simple Logic Plan
7. What do you call an imaginary line drawn from each of the three primary workstations in the kitchen?
 - (i) Work Centres
 - (ii) Work Triangle
 - (iii) Work Simplification
 - (iv) Workflow
8. are the features of good kitchen.
 - (i) Drainage and ventilation
 - (ii) Electricity and gas connection
 - (iii) Water supply and Floor and walls
 - (iv) All of above
9. Which of the following is NOT considered an objective to be met when designing a store?
 - (i) The design should be consistent with image and strategy
 - (ii) The design should be inexpensive
 - (iii) The design should be flexible
 - (iv) The design should recognize the needs of the disabled

Cont...

10. Formula for calculating floor area ratio is
- (i) Floor Area Ratio (FAR) = circulation area – area occupied by walls
 - (ii) Floor Area Ratio (FAR) = Plinth area- area occupied by walls
 - (iii) Floor Area Ratio (FAR) = Total area of the building / plot size
 - (iv) Floor Area Ratio (FAR) = Plinth area x circulation area

SECTION - B (25 Marks)

Answer ALL questions

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

- 11 a Summarise the importance of systematic layout planning.
OR
b Describe the structural features of heritage hotels.
- 12 a State the ergonomics factors to be considered for designing front office.
OR
b Outline the significant role of lighting in interiors.
- 13 a Explain the need of allocating space for special areas in bar.
OR
b Describe the types of furniture required for setting-up a bar.
- 14 a Analyse the factors to be considered for physical layout of kitchen.
OR
b Bring out the steps for designing a kitchen.
- 15 a Explain the workflow required in storage facility.
OR
b Summarise the structural features required for cold storage.

SECTION -C (40 Marks)

Answer ALL questions

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

- 16 a Classify the types of hotels.
OR
b Analyse the guidelines followed for star classification of hotels.
- 17 a Discuss the principles of interior designing.
OR
b Highlight the factors to be considered for ambience and decor in guest rooms.
- 18 a Elucidate the points to be kept in mind while designing a bar.
OR
b Examine the checklist to be followed for effective designing of restaurant.
- 19 a Outline the nature of commercial kitchen configurations and shapes.
OR
b Summarise in detail about newer technological changes found in kitchen designing.
- 20 a Discuss the types of sores.
OR
b Point out the ergonomics factors to be considered for designing receiving and storage areas.