

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2023
(Fourth 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 Identify the category that covers hotels in residences, havelis, fort & palaces built prior to 1920.
(i) Heritage classic (ii) Heritage grand
(iii) Heritage (iv) Apartment hotels
- 2 Parallel kitchen is more suitable for which of the following?
(i) Cafeteria (ii) Large restaurant
(iii) Coffee shop (iv) Ethnic restaurant
- 3 How many sq ft is conventionally allowed for each customer per meal in calculating Coffee shop restaurant space?
(i) 10 - 12 (ii) 13 - 15
(iii) 5-7 (iv) 15 - 17
- 4 Which is not in the classification of equipments?
(i) Weight (ii) Order of use
(iii) Mode of operation (iv) large and small equipment
- 5 Rent is a _____ cost.
(i) Fixed (ii) semi variable
(iii) Variable (iv) semi fixed

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a. Outline any one Architectural styles of various civilizations.
OR
b. Classify the heritage hotels.
- 7 a. Illustrate the work flow in a kitchen.
OR
b. What are the three types of ventilation?
- 8 a. Colors play a vital role in creating the atmosphere of a restaurant. Justify the statement.
OR
b. How will you deal with the problems such noise and foul smell in your Food & Beverage facility?

Cont...

- 9 a. Classify equipment.
OR
b. List any three factors to make decision towards the purchasing equipments.
- 10 a. What are the components of Cost?
OR
b. List down the methods of controlling the food cost.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a. Point out the various facilities and services provided in a four star hotel as per the guidelines by ministry of Tourism, India.
OR
b. Identify the resources that management has to get prepared before planning the Hotel business.
- 12 a. Enumerate the points to be considered while planning for a kitchen.
OR
b. Illustrate the commercial kitchen shapes.
- 13 a. Enumerate the points to be considered while designing a F & B outlet.
OR
b. How does ambience & décor play a vital role in Restaurant Design?
- 14 a. Discuss the basic factors for the selection of equipments.
OR
b. Summarize the procedure for purchasing the equipments.
- 15 a. Discuss the various methods of Pricing.
OR
b. Highlight the factors responsible for losses in F & B operations.

Z-Z-Z

END