

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2019
(Fifth Semester)

Branch - HOSPITALITY MANAGEMENT

FACILITIES MANAGEMENT

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks!)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 2 = 20)

- 1 Define Layout.
- 2 What are the equipments used in the Kitchen design?
- 3 What is Briefing?
- 4 What do you mean by sensor quality?
- 5 What is Cost Analysis?
- 6 How to calculate labour cost?
- 7 What do you mean by Tariff?
- 8 Define Financial transaction.
- 9 What do you mean by inventory?
- 10 What is Budgeting?

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a Explain what are the key steps for designing a kitchen.
OR
b Discuss about the commercial kitchen configuration?
- 12 a Distinguish between Mise-en-Place and Mise-en-Scene?
OR
b Write note on Sales analysis.
- 13 a Discuss about the methods of Pricing.
OR
b What are the calculations of break-even point?
- 14 a What are the types of financial transaction?
OR
b Explain briefly on credit security measure.
- 15 a Discuss the types of budget and explain it.
OR
b Describe the legal aspect of scheduling.

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

- 16 Describe the role of chef in the kitchen planning.
- 17 Elaborate in details the quantitative aspects of quality.
- 18 Explain about the factors affecting the pricing
- 19 Discuss in detail about Tariff fixation in front office operations department in a hotel.
- 20 Elaborate in details the importance of budgeting in housekeeping operation.