Q.1. List the design considerations while planning a hotel. Explain any two of them in detail. 

(10)

Q.2. List and explain the four phases of layout planning. Discuss the key to unlocking layout problems.

(5+5=10)

OR

What are the general features, facilities and services essential for being classified as a five star hotel?

(10)

Q.3. With the help of a neat diagram, explain the sequential procedure of systematic layout planning.

(10)

Q.4. Give the standard purchase specification for the following equipment (any two):
(a) Four Burner Cooking Range
(b) Dessert Trolley
(c) Bain-Marie Counter
(d) Work Table with sink

(2\times 5=10)

Q.5. (a) Discuss the points to be considered for provision of store layout planning.
(b) Suggest energy saving actions for kitchen and F&B service department.

(5+5=10)

Q.6. Draw a neat layout of the commercial kitchen of a 100 cover Indian speciality restaurant (Assume detail wherever required).

(10)
Q.7. Give a comparative analysis of CPM and PERT.  
**OR**  
Discuss the basic rules and procedures for network analysis.  
(10)

Q.8. Draw a network diagram for the given project and find out the critical path:

<table>
<thead>
<tr>
<th>Task</th>
<th>Time (In days)</th>
<th>Predecessor</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>2</td>
<td>---</td>
</tr>
<tr>
<td>B</td>
<td>3</td>
<td>---</td>
</tr>
<tr>
<td>C</td>
<td>4</td>
<td>---</td>
</tr>
<tr>
<td>D</td>
<td>2</td>
<td>A</td>
</tr>
<tr>
<td>E</td>
<td>2</td>
<td>B</td>
</tr>
<tr>
<td>F</td>
<td>4</td>
<td>B</td>
</tr>
<tr>
<td>G</td>
<td>6</td>
<td>C</td>
</tr>
<tr>
<td>H</td>
<td>4</td>
<td>D</td>
</tr>
<tr>
<td>I</td>
<td>2</td>
<td>E</td>
</tr>
<tr>
<td>J</td>
<td>3</td>
<td>H, I</td>
</tr>
<tr>
<td>K</td>
<td>5</td>
<td>F, G</td>
</tr>
</tbody>
</table>

(10)

Q.9. Write short notes on any two of the following:
(a) Planning for physically challenged
(b) Importance of Kitchen Stewarding department
(c) Budgeting for kitchen equipment
(d) Planning of various support services in kitchen  
(2x5=10)

Q.10. Explain in one or two lines (any ten):
(a) Blue Print  (b) FSI  (c) Carpet area  
(d) Network crashing  (e) Blast freezer  (f) Heritage hotel  
(g) Normal cost  (h) FIFO  (i) Energy Audit  
(j) Plinth Area  (k) CADD  (l) Landscape  
(10x1=10)