

Roll No.

Total No. of Pages : 02

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B.Voc. (Hospitality & Catering Management) (Sem.-5)

FACILITY PLANNING

Subject Code : BVHCM-507-19

M.Code : 90835

Date of Examination : 28-11-2023

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. **SECTION-A** is **COMPULSORY** consisting of **TEN** questions carrying **TWO** marks each.
2. **SECTION-B** contains **FIVE** questions carrying **FIVE** marks each and students have to attempt any **FOUR** questions.
3. **SECTION-C** contains **THREE** questions carrying **TEN** marks each and students have to attempt any **TWO** questions.

SECTION-A

1. **Write briefly :**
 - a) Ventilation
 - b) Wet grinding
 - c) Pot wash
 - d) Budgeting
 - e) Service area
 - f) Layout
 - g) Space allocation
 - h) Light equipment
 - i) Public areas
 - j) Budget hotel

SECTION-B

2. What role does proper lightening play in enhancing the functionality and safety of kitchen?
3. How SLP is beneficial?
4. What is the purpose of star classification of hotels?
5. What are the various heating equipments in kitchen?
6. What are the points to be considered while selecting kitchen equipments?

SECTION-C

7. What is a flow diagram? Explain with example.
8. Write in detail about approximate cost of construction estimation. What are its advantages and disadvantages?
9. Draw a neat and labelled layout of a commercial kitchen.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.