



NBR-010-004604 Seat No. _____

Third Year B. H. T. M. (Sem. VI) (CBCS) Examination
April / May - 2017

6.4 : Facility Planning

Faculty Code : 010

Subject Code : 004604

Time : 3 Hours]

[Total Marks : 70

- Instructions :**
- (1) Attempt all the questions.
 - (2) Headings and sub headings for all the answers are 100% required.
 - (3) The maximum marks are assigned in front of each question.
 - (4) Labeled diagrams are compulsory and need to be drawn with pencil only.
 - (5) Answer (a) and (b) or (c) and (d) as option. Do not shift the option which leads to disqualify the second attempted answer under first three questions. Explanatory answering required in such cases.

- 1 (a) Define the forms of Energy. 14
(b) Explain energy conservation system of F&B Department.

OR

- (c) What is Energy Audit? Explain the task involved in Levels I to III.
- (d) Calculate the proposed electricity costing for a hotel project for a period of 3 months (May 2017 to Jul 2017). The appliances and details are provided below. The electricity department bill is monthly. The rate of tariff is at tile rate of 13.50 per unit.

Appliances	Watts	No.	Average Usage Hrs/Day
GLS Lamp	100	800	20
Tube Light	40	200	22
PL Lamp	20	300	19
Fan	100	450	12
Exhaust Fan (Domestic)	100	10	18
Exhaust Fan (Industrial)	700	28	18
Room Cooler	140	8	15
Refrigerator	200	19	24
Air Cooler	200	15	15
A/C Window Type	2000	250	15
Electric Iron	750	8	8
Professional Iron	1000	4	12
Toaster	750	5	12
Oven Small	1000	4	10
Oven Large	4000	3	20
Water Heater	1500	40	20
Electric Stove	1000	10	18
Mixer Grinder	850	5	10
Washing Machine	1800	8	20
Pump Motor	1800	8	20
TV	200	230	18
Computer	200	87	18
Printer	240	20	8
Hair Dryer	1000	240	1
Vaccum Cleaner	1800	15	2

- 2 (a) Explain the Requirement of Professional Exterior and Interior design. 14
- (b) Explain Valet parking service? And illustrate the process of the same.

OR

- (c) Explain the types of Roof with diagram.
 - (d) Describe the importance of parking with a example of a medium hotel of 100 rooms, banquet area, restaurant, bar, etc.
- 3** (a) Describe all the possibilities of Recreational facilities in a star hotel, explain different hotels according to location and the list of facilities. **14**
- (b) Enlist the factors affecting the basis of physical layout of kitchen in food service outlets and explain any two in brief.

OR

- (c) Explain feasibility studies with examples.
 - (d) Enumerate the points under guidelines and design consideration while planning a restaurant.
- 4** Briefly answer in 90 words each : **14**
- (a) Explain the following types of energy - Biomass, Biogas, Combustion, Propellant
 - (b) Explain the following - ICF Wall, OVE Framing, Insulated Wall Panels, Cinder Block Walls
 - (c) Explain the following types of windows - Eyebrow, Double hyng sash, Casement, Hopper
 - (d) Explain the level of service (Parking of 5 star hotel audit)
 - (e) Explain Hotel design.
 - (f) Define the term Blue Print.
 - (g) Concept development in F&B Planning and Designing.

5 Answer the following questions in around 45 words each. 14

- (a) What is Energy?
 - (b) Differentiate Thermal and Nuclear Energy.
 - (c) What is remodelling?
 - (d) What is Saloon doors and French door?
 - (e) Expand and define - ANPR
 - (f) Indicate the Special facility for Physically challenging parking zone.
 - (g) What is Budget? How it is planned and designed?
 - (h) What is Risk assessment? How would you avoid back pain in work place?
 - (i) What is Manual Handling check list? (For the hotel staff at work place)
 - (j) List out the Functional areas in hotel.
 - (k) What is the recommended storage temperature and period of ice cream?
 - (l) Enlist 3 factors for deciding size of store.
 - (m) What is the recommended storage temperature and period for fish?
 - (n) Define - Cellar
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