



Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/BHSM/SUPPLE/SEM-6/HPM-605/2010**

**2010**

**FACILITY MANAGEMENT**

Time Allotted : 3 Hours

Full Marks : 70

*The figures in the margin indicate full marks.*

*Candidates are required to give their answers in their own words as far as practicable.*

**GROUP – A**

**( Multiple Choice Type Questions )**

1. Choose the correct alternatives for the following :

10 × 1 = 10

i) Collaunder is used for

- |            |               |
|------------|---------------|
| a) Mincing | b) Braising   |
| c) Beating | d) Straining. |

ii) The event with zero slack time is known as

- |                        |                    |
|------------------------|--------------------|
| a) critical activities | b) critical events |
| c) simple activities   | d) none of these.  |

iii) Induction Hob is used for

- |             |             |
|-------------|-------------|
| a) Baking   | b) Grilling |
| c) Freezing | d) Cooking. |



- iv) For solving PERT problems we require the help of
  - a) Log Table
  - b) Z Table
  - c) T Table
  - d) All of these.
- v) CPM stands for
  - a) critical path method
  - b) critical procedure method
  - c) consumer product mechanism
  - d) none of these.
- vi) The fuel that is used by all star hotels is
  - a) L.P.G.
  - b) Coal
  - c) Electricity
  - d) Timber.
- vii) When more than one activity comes and joins the event, it is known as
  - a) Burst Event
  - b) Merge Event
  - c) Critical Event
  - d) None of these.
- viii) The best material for heavy kitchen equipments is
  - a) plastic
  - b) stainless steel
  - c) mild steel
  - d) cast Iron.
- ix) Bakery of a Hotel is usually along side of
  - a) the kitchen
  - b) far from the kitchen
  - c) in the kitchen
  - d) none of these.
- x) A Gueridon trolley is used for preparation of food
  - a) in the kitchen
  - b) in front of the guests in the restaurant
  - c) in the pantry
  - d) none of these.



**GROUP – B**

**( Short Answer Type Questions )**

Answer any *three* of the following.  $3 \times 5 = 15$

2. Describe briefly the role of PERT and CPM in Project Management.
3. What is an Event ? Explain
  - i) Successor-predecessor events
  - ii) Head, final and end event.
4. Write in details, the consideration parameters, while choosing a location for setting up a Star Hotel.
5. Write down the names of five important kitchen equipment and narrate their uses in a commercial kitchen.
6. Explain the three levels of Networking in your own language.
7. Why does the chef need to be consulted while planning a kitchen in a hotel ? Who are the other persons involved in the process ?

**GROUP – C**

**( Long Answer Type Questions )**

Answer any *three* of the following.  $3 \times 15 = 45$

8. Discuss about the analysis of LOB. How would you use it in project management ?
9. What is PERT ? What are the steps that are to be taken while planning a process ? Describe it briefly in Network Analysis.

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10. What are the salient features of a 5 Star Hotel kitchen ?  
What points should be considered while designing a kitchen for a five Star Hotel ?
11. Write down the major considerations that are to be kept in mind while planning a Motel on a high traffic expressway.
12. List ten objectives of facility planning and elaborate on them.
13. Write detailed notes on the following :
  - i) Employee safety and
  - ii) Job satisfaction.

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