FACILITY MANAGEMENT (SEMESTER - 6)

CS/BHSM/SEM-6/HPM-605/09



1.	Signature of Invigilator			(Tr.	-00	(anning)	a today	n	-	*	<u></u>
2.	Signature of the Officer-in-Charge											
	Roll No. of the Candidate											

CS/BHSM/SEM-6/HPM-605/09 ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE - 2009 FACILITY MANAGEMENT (SEMESTER - 6)

Time: 3 Hours [Full Marks: 70

INSTRUCTIONS TO THE CANDIDATES:

- 1. This Booklet is a Question-cum-Answer Booklet. The Booklet consists of **32 pages**. The questions of this concerned subject commence from Page No. 3.
- 2. a) In **Group A**, Questions are of Multiple Choice type. You have to write the correct choice in the box provided **against each question**.
 - b) For **Groups B** & **C** you have to answer the questions in the space provided marked 'Answer Sheet'. Questions of **Group B** are Short answer type. Questions of **Group C** are Long answer type. Write on both sides of the paper.
- 3. **Fill in your Roll No. in the box** provided as in your Admit Card before answering the questions.
- 4. Read the instructions given inside carefully before answering.
- 5. You should not forget to write the corresponding question numbers while answering.
- 6. Do not write your name or put any special mark in the booklet that may disclose your identity, which will render you liable to disqualification. Any candidate found copying will be subject to Disciplinary Action under the relevant rules.
- 7. Use of Mobile Phone and Programmable Calculator is totally prohibited in the examination hall.
- 8. You should return the booklet to the invigilator at the end of the examination and should not take any page of this booklet with you outside the examination hall, **which will lead to disqualification**.
- 9. Rough work, if necessary is to be done in this booklet only and cross it through.

No additional sheets are to be used and no loose paper will be provided

FOR OFFICE USE / EVALUATION ONLY

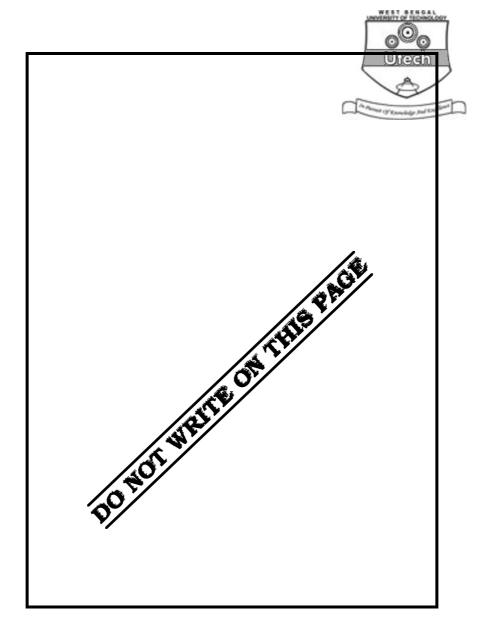
Marks Obtained

		Gro	oup –	·A		Gro	up –	· B	Gro	up –	· C		
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ENGINEERING & MANAGEMENT EXAMINATIONS, JUNE 2009 FACILITY MANAGEMENT SEMESTER - 6

Time: 3 Hours] [Full Marks: 70

GROUP - A

(Multiple Choice Type Questions)

1.	Cho	ose th	ne correct alternatives for the fo	llowing	ξ :	10 × 1 = 10
	i)	Sele	ection of equipment is based on			
		a)	Safety	b)	Colour	
		c)	Appearance	d)	None of these.	
	ii)	Suit	able equipment for masking rice	e is		
		a)	Brat pan	b)	Deep Flat Friar	
		c)	Boiler	d)	None of these.	
	iii)	Con	nbi Oven is used for			
		a)	Slicing	b)	Chopping	
		c)	Multipurpose	d)	None of these.	
	iv)	Sha	w-machine, Chopper, Breadslic	er are		
		a)	Cutting Technique	b)	Mechanical equipment	
		c)	Manpower equipment	d)	None of these.	
	v)	Con	nmercial kitchen equipment sele	ection i	is done by	
		a)	F & B Manager	b)	Commis	
		c)	Food Service Consultant	d)	None of them.	

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vi)	CPN	N and PERT both are coming un	ıder	MEST BENGAL	
	a)	Mechanical System	b)	Network System	
	c)	Work System	d)	None of these	
vii)	The	event with zero slack time is k	nown a	As Annual (Y Exemple) and Confered	
	a)	Critical activities	b)	Critical events	
	c)	Simple activities	d)	None of these.	
viii)	Lay	out of planning process deals w	rith arr	angement of	
	a)	Physical facilities	b)	Site selections	
	c)	Equipment selections	d)	None of these.	
ix)	The	recommended thermal comfort	t zone :	for worker is	
	a)	18°C to 21°C	b)	5°C to 10°C	
	c)	29°C to 34°C	d)	None of these.	
x)	CPN	M stands for			
	a)	Critical Path Method	b)	Critical Procedure Method	
	c)	Consumer Product Manual	d)	None of these.	
		GROU (Short Answer ?	JP – В Гуре Q	uestions)	
		Answer any three			$3 \times 5 = 15$
Write	e sho	rt notes on selection of equipme	ent.		
Drav	v the	layout of a commercial Indian l	kitchen		
Write	e Sho	ort Notes on Designing and Plan	ning.		
State	e the	application of CPM.			

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State the difficulties of PERT.

2.

3.

4.

5.

6.



(Long Answer Type Questions)

Answer any three questions.



 $3 \times 15 = 45$

- 7. Briefly describe the network analysis.
- 8. Write the function of ten various commercial heavy kitchen equipment.
- 9. "Point to be noted while planning for a resort hotel in hill area." Discuss at least fifteen points.
- 10. Write the comparison of CPM and PERT.
- 11. a) What are the network crashing and crashing the project?
 - b) Differentiate between crash cost and normal cost.

END