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**School of Hospitality**  
Bachelor of Hotel Management  
Mid Term Examination - May 2024

Duration : 90 Minutes  
Max Marks : 50

**Sem II - I1UB202T - Facility Planning and Management**

General Instructions

*Answer to the specific question asked*

*Draw neat, labelled diagrams wherever necessary*

*Approved data hand books are allowed subject to verification by the Invigilator*

- 1) Why is space allocation important in kitchen design? K2 (2)
- 2) Define the Guest Flow in Planning Considerations K1 (3)
- 3) Can you explain the layout of a commercial kitchen? K2 (4)
- 4) Give the outline of How does staff facility planning contribute to kitchen efficiency? K2 (6)
- 5) Identify the term Location in layout planning. K3 (6)
- 6) Briefly explain the fundamentals of SLP in flow chart. K3 (9)
- 7) Simplify Why the determining crash cost important in project management? K4 (8)
- 8) Assess the role of kitchen equipment manufacturers in influencing the selection process and determine the essential criteria for evaluating equipment suitability in a commercial kitchen. K4 (12)

**OR**

- Analyze the impact of equipment placement in a commercial kitchen on workflow efficiency and operational productivity. K4 (12)