

## School of Hospitality

**Bachelor of Hotel Management  
Semester End Examination - Jul 2024**

**Duration : 180 Minutes  
Max Marks : 100**

### **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) Which material is commonly used for its durability and aesthetic appeal in hotel design? \_\_\_\_\_ K1(2)
- 2) Explain the significance of efficient workflow in stores, emphasizing its impact on customer satisfaction and operational productivity. K2(4)
- 3) Why is prioritizing energy conservation essential for sustainable development? K2(6)
- 4) Identify the Public Area facilities and Kitchen/Food production area criteria for classifying a four-star hotel as per the latest classification guidelines of the Ministry of Tourism. K3(9)
- 5) Identify the Guest room facilities criteria for classifying a four-star hotel as per the latest classification guidelines of the Ministry of Tourism. K3(9)
- 6) Explain the following in short: (a) Carpet area (b) Super built area K5(10)
- 7) Explain the significance of store layout and planning in optimizing operational efficiency and customer experience. K4(12)
- 8) Determine the general features, facilities and services essential for being classified as a two star hotel. K5(15)
- 9) Determine the general features, facilities and services essential for being classified as a three star hotel. K5(15)
- 10) List the design considerations while planning a hotel. Explain any two of them in detail. K6(18)