

Total No. of Questions: 7

Total No. of Printed Pages: 1

AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PE803B/2025/BHMCT_SEM8

Final Year BHMCT (Eighth Semester) Examination, 2025

PE803B - FACILITY PLANNING

(2021 Pattern)

Time: 2 Hrs. 30 Mins.

Maximum Marks: 50

Instructions: -

- (i) Solve any five questions
- (ii) All questions carry equal marks.
- (iii) Draw diagrams wherever necessary.

- Q1. Explain the terms:
- A) Carpet area [2]
 - B) Blue Print [2]
 - C) Monochromatic colour scheme [2]
 - D) Flow of work [2]
 - E) Energy Audit [2]
- Q2. A) Enlist any two types of Floor Finishes for the Lobby area. [5]
B) Draw a neat layout of a Commercial Kitchen. [5]
- Q3. A) Explain any five factors that affect the designing of a restaurant. [5]
B) Explain any 5 types of Bars. [5]
- Q4. A) Which are the five major aspects that one must look at while selecting a location for a hotel? [5]
B) Classify Lighting with examples. [5]
- Q5. A) State the guidelines for planning facilities for specially abled guests. [5]
B) Write a note on feasibility report. [5]
- Q6. A) Plan a colour scheme for a guest room of a hotel. [5]
B) Define wall coverings. State the points for selection of wall coverings in different areas of hotel. [5]
- Q7. A) Explain the methods for conserving energy in different operational areas of a hotel. [5]
B) Explain the various factors that affect kitchen design. [5]
