

Total No. of Questions: 07

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AISSMS College of Hotel Management and Catering Technology, Pune

Seat No:

[0607]/PE803B/2026/BHMCT_SEM8

(Eighth Semester) Examination, 2026

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) FSI [2]**
- B) Systematic Layout Planning [2]**
- C) Two types of lighting [2]**
- D) Energy audit [2]**
- E) Accessible design [2]**

Q2. A) Justify the role of feasibility reports in hotel planning. [5]

B) How do colours and colour schemes influence guest mood. [5]

Q3. A) You are designing a restaurant. How will you plan space for seating and easy movement? [5]

B) Explain the necessity of kitchen stewarding in hotel operations. [5]

Q4. A) How will you plan lighting for a guest room? [5]

B) Design a basic kitchen layout for a hotel. [5]

Q5. A) Discuss the different types of floor finishes used in hotels. [5]

B) Enlist the methods of energy conservation in hotel operations. [5]

Q6. A) Analyze the factors affecting selection of wall coverings in hotels. [5]

B) Explain the equipment required in Front desk and Bell desk. [5]

Q7. A) Why are accessibility guidelines important in hotel planning? Justify your answer. [5]

B) Describe different types of hotel classifications under Heritage category. [5]
