

**B.H.M.C.T. Sem-VII (2010 Course) : SUMMER - 2019**  
**SUBJECT: PLANNING AND DESIGNING OF HOTEL OPERATION AREAS**

Day : Monday  
Day : 22/04/2019

Time : 02.00 PM To 05.00 PM  
Max. Marks: 80.

**S-2019-2479**

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**N.B.:**

- 1) All questions are **COMPULSORY**.
  - 2) Figures to the **RIGHT** indicate full marks.
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**Q.1** Attempt any **TWO** of the following: **(16)**

- a) What are the various planning and designing considerations for a food service facility?
- b) Draw a standard layout of a standard room in a hotel.
- c) List and explain the principles of planning and designing.

**Q.2** Attempt any **TWO** of the following: **(16)**

- a) Explain the planning and designing considerations in regards of parking areas in hotels and food service facilities.
- b) Prepare a feasibility study report for a proposed business hotel in Pune.
- c) List and explain the current trends in
  - (i) Hotel Room Design and facilities
  - (ii) Food and Beverage Services

**Q.3** Attempt any **TWO** of the following: **(16)**

- a) Give planning and designing considerations for the following:
  - (i) Roof
  - (ii) Walls
  - (iii) Windows
  - (iv) Doors
- b) Give a layout of a Hotel lobby and describe the interior décor elements.
- c) Draw the layout of a QSR with the work flow and product flow.

**Q.4** Attempt any **TWO** of the following: **(16)**

- a) Draw a layout of the following:
  - (i) Larder department of a large hotel
  - (ii) Satellite kitchen
- b) Plan a function and pre-function area in a MICE Hotel; also explain the planning and designing considerations.
- c) Give a layout of the back areas of a hotel.

**Q.5** Attempt any **TWO** of the following: **(16)**

- a) Explain the components of atmosphere of a food service establishment.
- b) Write a note on:
  - (i) Landscaping and garden
  - (ii) External recreational facilities
- c) Explain the planning and designing considerations for the following:
  - (i) Receiving and storage area
  - (ii) Business centre

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