

B.H.M.C.T. SEM-VII (2010 COURSE) : SUMMER - 2018
SUBJECT: PLANNING & DESIGNING OF HOTEL OPERATION AREAS

Day : **Monday** Time : **02.00 PM To 05.00 PM**
Date : **23/04/2018** **S-2018-2164** Max. Marks : **80**

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) Explain time and motion study in planning of hotel design with suitable examples.
- b) List and explain, the planning considerations for a Quick Service Restaurant, also explain work flow in the production and service areas with help of a layout.
- c) What are the planning consideration for guest rooms and suite also give a floor plan.

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

- a) Write a note on the planning and designing of parking areas in Resort hotel and convention hotel.
- b) State the importance of Designing of
 - i) Roof
 - ii) Walls
 - iii) windows
 - iv) Doors
- c) Explain any eight trends in designing of hotel and guest rooms?

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

- a) What are the current trends in food and beverages and catering?
- b) Draw a layout of a lobby and explain the various design considerations.
- c) Explain the planning and designing considerations for function areas.

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

- a) List and explain principles of planning and designing with examples.
- b) Give furniture layout, color scheme, and décor considerations for a standard hotel room.
- c) Explain the concept of product flow and work flow.

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

- a) Explain in detail the contents of a feasibility report for a proposed new hotel project.
- b) List and explain the various factors to be considered while planning food preparation area? Also explain the various types of kitchen layout.
- c) What are the planning and designing aspects for a proposed fine dining restaurant?
