

**B. SC. (HOSPITALITY & HOTEL ADMINISTRATION) SEM – VI**  
**2010 COURSE) : SUMMER - 2018**  
**SUBJECT: PLANNING & DESIGNING OF HOTEL**  
**OPERATION AREAS**

Day: **Thursday**  
Date: **19/04/2018**

**S-2018-2197**

Time: **10.00 AM To 01.00 PM**  
Max Marks: 80

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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** Answer **ANY FOUR** of the following: **(16)**

- a) Explain in brief any four trends in hotel design.
- b) State the importance of space in design with suitable example.
- c) Explain the planning and design concepts for :
  - i) Valet parking
  - ii) Floor lobby
- d) Explain any four in room facilities in a five star hotel.
- e) Explain the components of atmosphere of a food service facility.
- f) Suggest finishes for :
  - i) Hotel exterior
  - ii) Walls in public areas

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

- a) Explain the principles of planning and designing.
- b) State the importance of planning
  - i) HVAC system
  - ii) Drainage and utility systems in then hotel
- c) Give the contents of the feasibility study report for a proposed convention hotel in Pune.

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

- a) What are the current trends in designing of food and beverage establishment?
- b) Draw a layout of the back of the house areas of a hotel.
- c) Explain in detail the concept of
  - i) Ecotel.
  - ii) Budget hotel.

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

- a) List and explain the planning considerations in regards to receiving and storage areas of a hotel.
- b) Give a layout of hotel lobby and also state the color, lighting, décor scheme.
- c) Explain the design concept for :
  - i) Barbeque/ grill restaurant.
  - ii) Tea lounge.

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

- a) Plan a room layout for a pent house suite in a hotel indicating finishes and furnishings used.
- b) Write a note on :
  - i) Use of colors and color schemes
  - ii) Lighting systems
- c) What are the factors considered while designing food production areas? Also explain various types of kitchen layout.

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