Q.1. Define operations management and explain its various aspects in detail.  

(10)

Q.2. Enlist essential equipment with their specification for a satellite kitchen of a five star deluxe hotel.  

OR  
Enlist equipment with their specifications required for laundry operations in a five star hotel.  

(10)

Q.3. Sketch the layout with dimensions of any one F&B outlet of a five star property.  

(10)

Q.4. Differentiate mass production and batch production. Explain how planning of batch production is done.  

(5+5=10)

Q.5. Explain the following (any two):  
(a) Job design  
(b) Capacity planning  
(c) Job shop production  
(d) Facility location  

(2x5=10)

Q.6. Effective usage of machinery is based on its proper maintenance. Explain.  

OR  
What are the points to be kept in mind while procuring equipment? Give the advantage of AMC.  

(10)

Q.7. How quality assurance is done in a workshop?  

(10)
Q.8. What are the functions of Inventory Control? What are the various analysis used in inventory control technique? (10)

Q.9. Give the basic principles of material management. Explain procurement cycle. (5+5=10)

Q.10. Write short notes (any five):
(a) JIT
(b) EOQ
(c) ABC analysis
(d) Bin card
(e) Codification
(f) Condemnation and disposal
(g) Open tender
(h) VED analysis (5x2=10)