Q.1. Explain the seven design considerations for designing a hotel.  
(10)

Q.2. With the help of a neat diagram, explain systematic layout planning pattern (SLP).  
(10)

Q.3. Give the specifications for any two:  
(a) work table with sink and overhead shelf.  
(b) Bain Maire counter  
(c) Tilting pan  
(2x5=10)

Q.4. State the criterion for heritage hotel classification.  
OR  
Explain blue print and its importance.  
(10)

Q.5. What are the principles of kitchen layout and design?  
OR  
Draw and briefly explain different type of kitchen.  
(10)

Q.6. Define the following:  
(a) Workflow of stores  
(b) Importance of kitchen stewarding  
(5+5=10)
Q.7. Write short notes (any two):
(a) Types of car parking.
(b) Mention about the various methods of conserving energy in Food & Beverage department.
(c) List facilities provided at 5-star hotels for physically challenged guests.

\[(2 \times 5 = 10)\]

Q.8. PERT and CPM are important tools of modern project management. Explain their application in the hotel industry.

**OR**
Differentiate between CPM and PERT.

\[(10)\]

Q.9. Explain in one or two lines (any ten):
(a) FSI (b) FAR (c) Carpet area
(d) Plinth area (e) Normal cost (f) Network crashing
(g) FIFO (h) CADD (i) Welding
(j) SWG (k) Slab plan (l) Event

\[(10 \times 1 = 10)\]

Q.10. Draw a network diagram for the given project and find out the critical path:

<table>
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<th>Task</th>
<th>Time</th>
<th>Required predecessor(s)</th>
</tr>
</thead>
<tbody>
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<tr>
<td>B</td>
<td>3</td>
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\[(10)\]

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