

10. (a) Discuss international dimensions in brief.
- (b) Mention the important role and functions of 'Flight Catering'.

Register Number :

Name of the Candidate :

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M.Sc. DEGREE EXAMINATION, 2010

(HOTEL MANAGEMENT)

(FIRST YEAR)

(PAPER - V)

550. FACILITY MANAGEMENT

December]

[Time : 3 Hours

Maximum : 100 Marks

Answer any FIVE questions.

All questions carry equal marks.

(5 × 20 = 100)

1. (a) Name the team members, involved in a food service construction projects; Enumerate their roles in this aspect.
- (b) Describe the services of 'Interior Designers' for a sophisticated restaurant in a 5 Star Hotel.

Turn Over

2. (a) Write notes on :
1. Ambience.
 2. Brand Management.
 3. Strategy.
- and 4. Planning.
- (b) What are the duties of an Asset Manager?
3. (a) What are the aims and factors you should consider while designing food and beverage facilities?
- (b) What remedial steps you will take to reduce 'Noise' in Hotel Kitchen? Define 'Thermal Comfort'.
4. (a) Define 'the Concept – flow'.
- (b) How do you store perishable, non-perishable and dry ingredients?
5. (a) How important is the facilities Management in Hotel and catering establishment? Discuss in detail.
- (b) Discuss the importance of Maintenance department in Hospitality Industry.

6. (a) As a food service consultant, suggest one set of breakfast, lunch, and dinner menu for cafeteria, feeding 250 workers.
- (b) List small and large kitchen equipment, service equipment and estimate space area required for cafeteria.
7. (a) Draw a butchery layout plan for a Star Hotel.
- (b) Make a list of large and small equipment required for butchery.
8. (a) Write notes on :
- (i) Franchise contractor.
 - (ii) Management contractor.
- (b) Make a feasibility report for constructing a 3 Star Hotel.
9. (a) Define cold storage facilities in a Hotel.
- (b) Name various types of fridges used to facilitate Hotels.