

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2018-2019

COURSE : 1st Semester of 2-year M.Sc. in HA
SUBJECT : Properties Development & Planning
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Enumerate the points to be considered while planning for industrial canteen (approximate workers):

- (i) 1000 per shift
- (ii) 03 shifts of 8 hrs. each

OR

Explain the points to be considered while designing a beverage serving 'Bar' of any five-star hotel with a suggestive layout.

(10)

Q.2. Highlight your conceptual analysis about 'Systematic Layout Planning' and briefly explain various steps of the flow process in SLP.

(10)

Q.3. Briefly describe the characteristics of 'Co-operatives' by giving one example (preferably related to Food/Beverages) to demonstrate any successful co-operative model business existing in India.

(10)

OR

Distinguish between:

- (i) Public Limited Company and Private Limited Company
- (ii) Sole Proprietorship and Limited Liability Partnership (LLP)

(5+5=10)

Q.4. What is the composition for star classification committees? Highlight the checklist of major facilities and services for classification / re-classification of five-star / five-star D hotel.

(10)

Q.5. Enlist the various architectural features that needs to be taken into consideration while designing a 5-star hotel. Briefly explain each feature.

(10)

Q.6. Define the types of project in detail and also describe the stages involved in project lifecycle.

OR

What is a Feasibility Study? How does it help the Project Managers?

(10)

Q.7. Explain various options for setting up an international business from risk and ownership (equity) perspective, with one example in each category. Elaborate **any two** modes in detail.

OR

Enumerate various long term and short term sources of finance for setting up the business pertaining to hospitality industry.

(10)

Q.8 Enumerate the salient features of a green hotel. How do they contribute to environment, social and cultural sustainability?

(10)

Q.9. Write short notes on **any two**:

- (a) Responsible Tourism
- (b) Hotel's Environmental statement for guests and employees.
- (c) Heritage Hotels

(2x5=10)

Q.10. **A** State True or False:

- (i) Utilities are not considered in the basic format of a 'Business Plan'.
- (ii) The process of planning, designing and construction of a hotel is known as its 'integration'.
- (iii) As per the standard space allocation norms for 1000 roomed hotel, approximately 3000 square feet is allocated for the coffee shop.
- (iv) The debentures carry voting rights at any meeting of the company.
- (v) The rectangular kitchen is not very common and is ideally useful for smaller establishment.

B Fill in the blanks:

- (a) _____ is the solid waste treatment method where the waste is dumped in trench and buried under soil.
- (b) ISO _____ is a standard for the 'Environmental Management of Business'.
- (c) 'The Danger Zone' refers to the temperature ranging between ____ °F ____ ° F.
- (d) Requirement of lobby area for 500 rooms five-star hotel is nearly _____ sq. feet.
- (e) Three phase current in India carries _____ volts.

(5+5=10)
