

Roll No.

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J-3456[S-1312]

[2037]

M.Sc.(HMCTT) (Semester - 4th)

FACILITY MANAGEMENT (M.Sc.(HMT)-403)

Time : 03 Hours

Maximum Marks : 75

Instruction to Candidates:

- 1) Section - A is **compulsory**.
- 2) Attempt any **Nine** questions from Section - B.

Section - A

Q1)

(15 x 2 = 30)

- a) What is Wind Curtain?
- b) What is Elavation?
- c) What is Blue Print?
- d) What is Tower Structure?
- e) What is meant by Duplex?
- f) What is Plinth Area?
- g) What is meant by Burner Type?
- h) What do you understand by Food Grade Steel?
- i) What is meant by Floor Space Index?
- j) What is meant Super Built area?
- k) What is meant by Covered Area?
- l) What do you understand by Pot wash.
- m) What is three times estimates of PERT?
- n) What is Car Parking.
- o) What is High Rise Building?

P.T.O.

Section - B

(9 x 5 = 45)

- Q2)** Explain Space Planning.
- Q3)** What do you understand by Cost Control.
- Q4)** Discuss the basic considerations of Health & Safety.
- Q5)** What are seven design considerations, required for hotel design?
- Q6)** Explain Time Path Analysis.
- Q7)** What are the principles of risk and security Management?
- Q8)** Write a note on Life Cycle Costing.
- Q9)** Draw the layout of a main kitchen showing equipment placement with gas, power, water/drainage lines.
- Q10)** Explain PERT and CPM with a comparative statement.
- Q11)** Enumerate the steps to develop standard specifications for kitchen equipment.
- Q12)** Explain the flow of material with the help of a Flowprocess chart.
- Q13)** What is Feasibility Study? Explain.

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