

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2017-2018

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. Develop a Business profile for a proposed chain of fast food outlets having 30 cover capacity each in a metro city.

OR

Explain different types of Business establishments with their constitution.

(10)

Q.2. Give the importance of Systematic Layout Planning and draw a neat sketch of a 5-star hotel lobby layout indicating the flow of a guest and staff movement.

OR

Enlist and describe briefly various trade licenses, permits and clearances required for a Restro Bar in a city.

(10)

Q.3. What is Feasibility Study and how does it help the Project Managers?

(10)

Q.4. Explain in detail the star classification criteria for hotels in India and give the various requirements for a hotel to be classified as a five star hotel.

OR

What are the various specific standards and facilities required for a hotel to be categorized as ECOTEL?

(10)

Q.5. State various fire safety measures and procedures to be adopted by a five star hotel property.

(10)

Q.6. Describe the term special guest and state the international planning guidelines and considerations while planning a hotel property.

(10)

Q.7. Write short notes on **any two** of the following:

- (a) Pollution Control Board
- (b) Global Green Initiative
- (c) Hotel Classification Committee

(2x5=10)

Q.8. State various financial assistance and aids available for a hospitality related project in India through Government organizations.

(10)

Q.9. Discuss various facility design considerations for a hospital canteen and list different types of large equipment required.

OR

Design a neat layout for an industrial canteen serving 650 meals (Indian lunch only) per day indicating the production and dining areas and large equipment. Clearly state the total area requirement for the same.

(10)

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

- (i) In-house laundry facility is must for one and two star hotel properties.
- (ii) For an ECOTEL Sewage Treatment Plant (STP) is not required.
- (iii) FSSAI registration is not required for a small restaurant having only 20 covers.
- (iv) For a three star hotel minimum of 50% of the guest rooms must be air conditioned.
- (v) One and Two star category hotel should have minimum one dining room serving all meals.

B Fill in the blanks:

- (i) _____ and _____ are examples of class A fire.
- (ii) _____ type of extinguisher is used to extinguish class C fire.
- (iii) Minimum required dining area for a restaurant of 50 cover is _____.
- (iv) Minimum area required for an in-house laundry of a 5-star hotel having 150 rooms is _____.
- (v) Minimum size of bed room excluding bath room for a 5-star hotel is _____ Sq. ft.

(5+5+10)
