

## **Institute of Hotel Management catering & nutrition Shimla**

Subject: Facility Planning

Total Question: 50

Class: 6<sup>th</sup> Sem.

Marks: 2x50=100

1. Which of the following explain the need for facility location selection?
  - a) When the existing business unit has outgrown its original facilities and expansion is not possible.
  - b) When a business is newly started.
  - c) When the lease expires and the landlord does not renew the lease.
  - d) All of these.
  
2. Which of the following is the first step in making a correct location choice?
  - a) Develop location alternatives
  - b) Decide the criteria for evaluating location alternatives
  - c) Evaluate the alternatives
  - d) Make a decision and select the location
  
3. Which of the following technique emphasizes transportation cost in the determination of facility location?
  - a) Location rating factor technique
  - b) Transportation technique
  - c) Centre-of-gravity technique
  - d) Both (b) and (c)
  
4. Transportation cost mainly depends on which of the following factors?
  - a) Distance
  - b) Weight of merchandise
  - c) Time required for transportation
  - d) All of the above
  
5. In which of the following site selection techniques, a weightage between '0' to '1' is provided to factors that influence its location decision?
  - a) Location rating factor technique
  - b) Transportation technique
  - c) Centre-of-gravity technique

d) None of these

6. Which of the following does not cause to production delay?

- a) Shortage of space
- b) Long distance movement of materials
- c) Spoiled work
- d) Minimum material handling

7. Process layout is also known as \_\_\_\_\_.

- a) Functional layout
- b) Batch production layout
- c) Straight line layout
- d) Both (a) and (b)

8. Which of the following facility layout is best suited for the intermittent type of production, which is a method of manufacturing several different products using the same production line?

- a) Product layout
- b) Process layout
- c) Fixed position layout
- d) Cellular manufacturing layout

9. In which of the following layout type, materials are fed into the first machine and finished products come out of the last machine?

- a) Product layout
- b) Process layout
- c) Fixed position layout
- d) Cellular manufacturing layout

10. Which of the following is not an advantage of using product layout?

- a) Minimum material handling cost
- b) Minimum inspection requirement
- c) Specialized supervision requirement
- d) None of these

11. PERT analysis is based on

- a) optimistic time
- b) pessimistic time
- c) most likely time
- d) All the above.

12. Which of the option is not a notable challenge while scheduling a project?
- a) Deadlines exist.
  - b) Independent activities.
  - c) Too many workers may be required.
  - d) Costly delay
13. The particular task performance in CPM is known
- a) Dummy
  - b) Event
  - c) Activity
  - d) Contract.
14. The earliest start time rule
- a) Compares the activities starting time for an activity successor.
  - b) Compares the activities end time for an activity predecessor.
  - c) Directs when a project can start.
  - d) Regulates when a project must begin.
15. The critical path
- a) Is a path that operates from the starting node to the end node
  - b) Is a mixture of all paths?
  - c) Is the longest path
  - d) Is the shortest path
16. Completion of a CPM network diagram activity is commonly known
- a) Connector
  - b) Event
  - c) Node
  - d) All the above.
17. Activities A, B, and C are the immediate predecessors for Y activity. If the earliest finish times for the three activities are 12, 15, and 10, then the earliest start time for Y will be
- a) 10
  - b) 15
  - c) 12
  - d) Cannot be determined
18. Activities P, Q and R instantly follow activity M, and their current start times are 12, 19, and 10. Therefore, the latest finish time for activity M is
- a) 11
  - b) 10
  - c) 18
  - d) Cannot be determined

19. PERT analysis is based on

- a) Optimistic time
- b) Pessimistic time
- c) Most likely time
- d) All the above.

20. While scheduling a project by C.P.M.

- a) A project is divided into various activities
- b) Required time for each activity is established
- c) A sequence of various activities is made according to their importance
- d) All the above.

21. What kitchen layout is popular in large and small homes?

- a) L- Shape kitchen layout
- b) U- Shape kitchen layout
- c) Galley Kitchen layout
- d) One way kitchen layout

22. This kitchen shape is one of the most flexible and most popular, providing a compact triangle. What kitchen layout is this?

- a) The Island Option
- b) The U-Shaped Kitchen
- c) The L-Shaped Kitchen
- d) The G-Shaped Kitchen

23. this kitchen layout is Ideal for larger families needing extra storage space ,Plenty of counter and cabinet space . this is what we call\_\_\_\_\_.

- a) The G-Shaped Kitchen
- b) The Corridor/Galley Kitchen
- c) The Single Wall/Pullman Kitchen
- d) The L-Shaped Kitchen

24. What do you call an imaginary line drawn from each of the three primary work stations in the kitchen?

- a) Work Centers
- b) Work Triangle
- c) Work Simplification
- d) Work Flow

25. This kitchen layout is Ideal for apartments and smaller homes it is called\_\_\_\_\_

- a) The Corridor/Galley Kitchen
- b) The G-Shaped Kitchen
- c) The Single Wall/Pullman Kitchen

d) L-shaped kitchen

26. Purpose of Blueprints

- a) It acts as a basic talking point between the owner and the architect
- b) It is not basic talking point between the owner and the architect
- c) It is primary task of facility Panning
- d) None of above

27. CADD stands for

- a) Computer aided design and dressing
- b) Computer aided design and drafting
- c) Commercial aided design and drafting
- d) None of above

28. Energy Audit means

- a) verification, monitoring and analysis of use of energy
- b) Clearly identify types and costs of energy use.
- c) Review of electricity bills
- d) None of above

29. Energy Conservation can be accomplished

- a) Recycling of waste
- b) Energy efficient technologies
- c) Both a and b
- d) None of above

30. Properties of a good refrigerant are

- a) It should be non-poisonous and non-irritant.
- b) It should be non-inflammable and there should be no fire or explosion hazard.
- c) It should be chemically stable and should not dissociate in extremes of temperature and pressure.
- d) All above

31. Which of the following is NOT considered an objective to be met when designing a store?

- a) The design should be consistent with image and strategy
- b) The design should be inexpensive
- c) The design should be flexible
- d) The design should recognize the needs of the disabled.

32. SLP stands for

- a) Systematic layout plan
- b) Static layout plan
- c) Strategy left plan

d) None of above

33. The needs for Good Facilities Planning are

- a) Plant facilities influence the costs of operating and therefore profits.
- b) Planning allows facilities to comply with laws and regulations.
- c) Facilities involve high capital-cost expenditures.
- d) All of above

34. COMPONENTS OF A BUILDING

- a) Plinth and Damp Proof Course
- b) Floor and Walls
- c) Stair and Staircase
- d) All of above

35. Modern hotel plans are

- a) Modular construction and Slip forming
- b) Arch design
- c) Cylinder-like structure
- d) All of above

36. Types of Blueprint

- a) Plan and elevation
- b) Detail and perspective
- c) Section, mechanical, and plot
- d) All of above

37. Features of good kitchen

- a) Drainage and ventilation
- b) Electricity and gas connection
- c) Water supply and Floor and walls
- d) All of above

38. The point need to be considered while designing a hotel

- a) Good location and site
- b) Architectural features or plans
- c) Good workmanship and sound finance
- d) All of above

39. Parking facilities are of different types

- a) On grade or above grade
- b) Below grade or composite
- c) Both a and b
- d) None of above

40. Duties and responsibility of storekeeper

- a) Maintenance of instruction and duty chart register
- b) Safe custody of store material and ensuring safety of the storing area.
- c) Both a and b
- d) All of the above

41. The main storage area held at .....for the storage of red wine and spirits.

- a) 12-16 degree C
- b) 13-16degree C
- c) 11-15 degree C
- d) None of the above

42. Duties and responsibility of kitchen stewarding staff

- a) For all silver, dish, and glass washing
- b) Maintain the high standard of kitchen cleanliness
- c) To collect raw material from store
- d) Both a and b

43. Types of physically challenged guests

- a) Special guest with mobility difficulties
- b) Special guest with speech impairment
- c) Special guest with learning disabilities/mental impairment.
- d) All of the above

44. Mathematic calculation of floor area is

- a) Floor area =circulation area – area occupied by walls
- b) Floor area= Plinth area- area occupied by walls
- c) Floor area= Plinth area/circulation area
- d) None of the above

45. Circulation area comprises with

- a) Verandah and balcony
- b) Passage and corridors
- c) Entrance hall and staircases
- d) All of the above

46. Beneficiaries of energy conservation

- a) Owner and guest
- b) Staff
- c) Environment
- d) All of the above

47. Cellar is the area where store.....

- a) Red wine and spirits
- b) Beer and cold drinks
- c) Both a and b
- d) None of the above

48. CPM stands for

- a) Crusial path method
- b) Carsh path method
- c) Critical path method
- d) None of the above

49. PERT Stands for

- a) Project evaluation receipt technique
- b) Project evaluation review technique
- c) Project elect review technique
- d) None of the above

50. Types of hotels are

- a) One star and Two star
- b) Heritage and five star
- c) Home stays
- d) Both a and b.