



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 09/04/2025

Batch and Semester: 2022-25 and VI

Total Marks: 25

Time Duration: 2 Hours

Course Name: Facility Management

Course Code: CAO014

Instructor: Mr. Syam Krishna Raj

This paper contains 02 pages in addition to the cover page.

Full Name of the Student: _____

Permanent Registration Number: _____ Class: _____

Marks Obtained: _____ Faculty Signature: _____ Invigilator Signature: _____

Main Answer sheet	Number of Supplements	Total number of Answer sheets
01		

- Carefully read each question at the outset of the paper. All queries must be addressed to the faculty within the first 10 minutes of the examination.
- Students are expected to maintain complete silence in the examination hall and should not interact or communicate with their peers.
- Students will carry only their essential stationery like pens, pencils, ruler and simple calculators into the examination hall.
- Bags, eatables, drinks, etc. will not be allowed inside the hall with the exception of a bottle of water.
- Cell phones, electronic data banks, scientific calculators and smart/beeping watches are prohibited in the examination hall.
- Students will answer the examination with only blue/ black ball point pens unless informed differently by faculty. Avoid usage of green or red ink pens on the answer sheet.
- Dictionaries will not be allowed into examination hall unless informed differently by faculty.



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Q. I. Answer the following (Any 5)

(5 x 2 Marks = 10 Marks)

1. State aims and Key principles of Systematic Layout plan.
2. Explain Island Layout of Kitchen.
3. Why is ventilation important in kitchen?
4. What is the importance of an organized storage layout in a kitchen?
5. Explain Holding Equipment.
6. What is a Reconstituting oven?
7. What are key factors in selecting kitchen equipment?
8. What is a kilowatt-hour (kWh)?

Q. II. Solve the following: (Any Two)

(2 x 2.5 Marks = 5 Marks)

1. A bakery operates with a connected load of 10 kW and runs its equipment for 10 hours every day. With an electricity tariff of Rs. 8 per kWh and assuming the bakery operates 30 days in a month, calculate the monthly electricity cost.
2. A microwave oven has a purchase cost of ₹15,000. If its electricity cost is ₹1,000 per year and maintenance cost is ₹200 per year for 5 years, what is its total life cycle cost?
3. A commercial kitchen installs a smart energy management system for ₹60,000, which cuts monthly electricity expenses by ₹2,400. Find the payback period in months.

Q. III. Answer the following: (Any One)

(5 Marks)

1. Explain and Activity Relationship Chart.
2. Identify three impacts of the Green Revolution on India's food production system.
3. Develop a sustainable and eco-friendly waste disposal strategy for a high-volume commercial kitchen.



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Q. IV Answer the following: (Any One)

(5 Marks)

1. A newly opened specialty restaurant needs to equip its kitchen for efficient operations. Develop a list of essential kitchen equipment based on the cuisine, workflow, and space availability. Justify your selections in terms of efficiency, durability, and budget considerations.
2. Design an efficient kitchen layout for a small fine-dining restaurant, ensuring smooth Work flow and space optimization. Justify your layout choices based on functionality and ergonomics
