



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

B.Sc. Culinary Arts

Type: Semester End Assessment (SEA)

Date: 19/11/2025

Batch and Semester: 2024-2027 and Semester III

Total Marks: 60

Time Duration: 2 Hours

Course Name: Facility Management

Course Code: CUL - 231

Faculty: Mr. Syam Krishna Raj

This paper contains 03 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.



Q.1. Answer the following.

(6 x 2 Marks)

- i) Define facility management.
- ii) List 2 essential criteria for selection of kitchen equipment.
- iii) What does the acronym ARC stand for?
- iv) What is a work triangle?
- v) What is kWh?
- vi) Define FIFO in kitchen inventory management.

Q.2.A. i) What is the importance of a well-defined store layout?

(3 Marks)

ii) Describe 2 commonly used kitchen layouts.

(2 Marks)

OR

Q.2.A. iii) Identify 3 impacts of green revolution on India's food production system.

(3 Marks)

iv) List and explain 2 holding equipment.

(2 Marks)

Q.2.B. i) List and explain classes of fire.

(4 Marks)

ii) Who is the father of Green Revolution in India?

(1 Mark)

Q.2.C. i) Mention 2 objectives of preventive maintenance.

(2 Marks)

Q.3.A. i) Explain the 5 key elements represented by the acronym PQIRST used for unlocking layout problems.

(4 Marks)

ii) Explain the PASS techniques used in operating fire extinguishers.

(1 Mark)

OR

Q.3.A. iii) Explain the concept of flow process in commercial kitchen and its importance in design.

(4 Marks)

iv) Explain the acronym HYV.

(1 Mark)



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- Q.3.B. i) Explain the relationship between receiving, storage and production area in an idle kitchen layout. (3 Marks)
- ii) Discuss the role of staff training in reducing energy wastage. (2 Marks)

- Q.3.C. i) Explain why the selection of materials for equipment is critical to its durability and shelf life. (2 Marks)

- Q.4.A. i) Explain how sustainable practices can reduce the carbon footprint of a kitchen (3 Marks)
- ii) Explain the working principle of a microwave oven with a neatly labelled diagram. (2 Marks)

OR

- Q.4.A. iii) Discuss the purpose of kitchen stewarding department. (3 Marks)
- iv) Interpret the term slow food in context of sustainable food supply chain. (2 Marks)

- Q.4.B. i) Explain the role of small equipment in improving kitchen productivity. (3 Marks)
- ii) Explain the different materials preferred for fabricating kitchen equipment. (2 Marks)

- Q.4.C. i) Discuss the importance of ventilation in a commercial kitchen. (2 Marks)

- Q.5.A. i) A commercial bakery operates with a connected load of 10kW and runs its equipment for 10 hours everyday. With an electricity tariff of ₹8 per kWh and assuming the bakery operates 30 days in a month, calculate the monthly electricity cost. (3 Marks)
- ii) Suggest energy saving measures to reduce electricity consumption. (2 Marks)

OR

- Q.5.A. iii) An under counter type dishwasher costs ₹40,000, has a monthly electricity cost of ₹2,000 and incurs an annual maintenance cost of ₹12,000 over a period of 10 years. Calculate its total life cycle cost. (3 Marks)
- iv) Suggest alternate commercial dishwashers to improve efficiency. (2 Marks)



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- Q.5.B. i) A restaurant installs an energy efficient air conditioning system at an additional cost of ₹4,80,000 and saves ₹13,200 per month on electricity bill. Calculate the payback period in months. **(3 Marks)**
- ii) Identify the ideal direction and location for a food store in a hotel kitchen. **(2 Marks)**
- Q.5.C. i) A kitchen frequently faces delay due to poor co-ordination between cold and hot section. Suggest 1 design solution for the same. **(2 Marks)**