

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2013-2014**

COURSE : 2<sup>nd</sup> Semester of M.Sc. in HA  
SUBJECT : Equipment & Materials Management  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

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(Marks allotted to each question are given in brackets)

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Q.1. Define operations management and explain its various aspects in detail. (10)

Q.2. Enlist essential equipment with their specification for a satellite kitchen of a five star deluxe hotel.

**OR**

Enlist equipment with their specifications required for laundry operations in a five star hotel.

(10)

Q.3. Sketch the layout with dimensions of **any one** F&B outlet of a five star property. (10)

Q.4. Differentiate mass production and batch production. Explain how planning of batch production is done. (5+5=10)

Q.5. Explain the following (**any two**):

- (a) Job design
- (b) Capacity planning
- (c) Job shop production
- (d) Facility location

(2x5=10)

Q.6. Effective usage of machinery is based on its proper maintenance. Explain.

**OR**

What are the points to be kept in mind while procuring equipment? Give the advantage of AMC.

(10)

Q.7. How quality assurance is done in a workshop? (10)

Q.8. What are the functions of Inventory Control? What are the various analysis used in inventory control technique?

(10)

Q.9. Give the basic principles of material management. Explain procurement cycle.

(5+5=10)

Q.10. Write short notes (**any five**):

- (a) JIT
- (b) EOQ
- (c) ABC analysis
- (d) Bin card
- (e) Codification
- (f) Condemnation and disposal
- (g) Open tender
- (h) VED analysis

(5x2=10)

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