



Annexure 'CD – 01'  
**AMITY UNIVERSITY**  
— UTTAR PRADESH —

**FORMAT FOR COURSE CURRICULUM**

**Course Title: FACILITY MANAGEMENT, PLANNING AND DESIGN – I Course Code: HOSM305**

**Credit Units: 2**

<b>L</b>	<b>T</b>	<b>P/ S</b>	<b>SW/ FW</b>	<b>TOTAL CREDI T UNITS</b>
2	-	-	-	2

**Course Objectives:**

The course is oriented to Explain & understand hotel design, aspects of facility planning, star classification, kitchen layout and design and architectural aspects.

**Pre-requisites:**

The student should have prerequisite knowledge of

- a) Functioning of various areas of the hotel.
- b) Basic layout of a hotel.

**Student Learning Outcomes:**

On completion of the course the student will be able to:

- a) Understand the Principles of kitchen layout and design
- b) Understand Flow of work and Space allocation
- c) Will acquire the requisite technical skills for calculation of Equipment requirement for commercial kitchen, heating, gas / electrical, cooling (for various catering establishment)
- d) Will be able to create a Design concept report
- e) Will be able to draw Technical guidelines for food service equipment

**Course Contents/Syllabus: Theory**

	<b>Weightage (%)</b>
<b>Module I - Kitchen Layout and Design</b>	<b>10%</b>
<b>Descriptors/Topics</b> Principles of kitchen layout and design Areas of various kitchens with recommended dimension Factors that affect kitchen design Placement of equipments Flow of work	

<p>Space allocation</p> <p>Layout of commercial kitchen (types, drawing a layout of a Commercial kitchen)</p> <p>Planning of various supporting services (pot wash, wet grinding, chef room, larder, store and other staff facilities)</p>	
<b>Module II- Kitchen Equipment</b>	<b>20%</b>
<p><b>Descriptors/Topics</b></p> <p>Equipment requirement for commercial kitchen, heating, gas / electrical, cooling (for various catering establishment)</p> <p>Developing Specification for various kitchen equipments</p> <p>Kitchen equipment basis of selection,</p> <p>Manufacturers</p> <p>Budgeting of kitchen equipment</p> <p>Technical guidelines for food service equipment</p>	
<b>Module III - Hotel Design</b>	<b>10%</b>
<p><b>Descriptors/Topics</b></p> <p>Design Consideration</p> <ul style="list-style-type: none"> <li>• Attractive Appearance</li> <li>• Efficient Plan</li> <li>• Good Location</li> <li>• Suitable Material</li> </ul>	

<ul style="list-style-type: none"> <li>• Good Workmanship</li> <li>• Sound financing</li> </ul> <p>Competent Management</p>	
<b>Module IV - Planning of back of House areas</b>	<b>10%</b>
<p><b>Descriptors/Topics</b>          Designing and layout of back of House areas          Design concept report          Introduction to services drawings with their purpose</p>	
<b>Module V- Facilities Planning</b>	<b>20%</b>
<p><b>Descriptors/Topics</b>          The Systematic Layout Planning Pattern (SLP) for hotel          Planning Consideration          Making &amp; planning of area programme for hotel at project stage          Flow Process and Flow Diagram Procedure for determining space considering ,the guiding factors for the guest room / public facilities, support facilities and services, hotel administration.</p>	
<b>Module VI- Architectural Consideration</b>	<b>20%</b>
<p><b>Descriptors/Topics</b>          Difference between carpet area, plinth area and super built area, their relationships, reading of blueprint (plumbing, electrical, AC, ventilation, FSI, FAR, public areas)</p>	

Approximate cost of construction estimation Approximate operating areas in budget type / 5 star type hotel / guest room Approximate requirement and estimation of water / electrical load gas, ventilation. Calculation of estimated requirements of utilities for a hotel to perform its function. Design guideline for construction & services	
<b>Module VII- Bill of Quantities (BOQ)</b>	<b>10%</b>
<b>Descriptors/Topics</b> Bill of Quantities (BOQ) definition, purpose & format	

**Pedagogy for Course Delivery:** The course pedagogy will include lectures, presentations and discussions.

**Lab/ Practical details, if applicable:**

**List of Experiments: NIL**

**Assessment/ Examination Scheme:**

<b>Continuous Assessment/Internal Assessment</b>					<b>End Term Examination</b>
<b>Components (Drop down)</b>	<b>H</b>	<b>VV</b>	<b>CT</b>	<b>A</b>	<b>EE1</b>
<b>Weightage (%)</b>	5	5	15	5	70

**Abréviation:** JE= Journal Evaluation; LE= Lab Evaluation; VV= Viva-Voce.

**Text & References:**

***Text:***

- Systematic Layout Planning by Richard Muther, Cahnors Books Division of Sahnors Publishing Company Inc. 9 Franklin Street, USA
- Food Service Planning- Layout Equipment by Lendal H. Kotschevar & Margrat E. Terrell

***References:***

- Management Operations & Research by N. Satyanarayan & Latika Raman, Himalaya Publishing House.
- Hospitality Facilities Management & Design by David M Spipamuk

**Any other Study Material:**

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