SHUBHAM BHONDAVE

5 Star Hotel

Bhopal, Madhya Pradesh, India.

Dec, 2025

5 Star Hotel

Bhopal, Madhya Pradesh, India.

BACHELOR OF ARCHITECTURE

BY

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DEPARTMENT OF ARCHITECTURE AND PLANNING

MAULANA AZAD NATIONAL INSTITUTE OF TECHNOLOGY, BHOPAL

DEC 2025

ARC 511 – Thesis Project

5 Star Hotel

Bhopal, Madhya Pradesh, India.

Submitted by:

SHUBHAM BHONDAVE

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B. ARCH

9th Semester, 5th Year

UNDER THE GUIDANCE OF

Dr. Nakul Dhagat

DEPARTMENT OF ARCHITECTURE AND PLANNING

MAULANA AZAD NATIONAL INSTITUTE OF TECHNOLOGY

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DEPARTMENT OF ARCHITECTURE AND PLANNING

MAULANA AZAD NATIONAL INSTITUTE OF TECHNOLOGY, BHOPAL

CANDIDATE DECLARATION

The Thesis Project in the subject ARC 511, entitled "5 Star Hotel, Bhopal, Madhya Pradesh, India", is being submitted in partial fulfilment of the requirement for the award of degree of Bachelor of Architecture by the undersigned for evaluation.
The matter embodied in this project is a record of my own work. If, in future, it is found that the above statement is false, then I have no objection in withdrawal of Bachelor of Architecture Degree awarded to me by the Institute.

Date: 1st – 2nd Dec, 2025 **Shubham Bhondave**
211110231

RECOMMENDATION

Based on the above declaration of the student, the undersigned recommends that the work submitted by the candidate may be considered for the final end term examination of the subject ARC-511, Thesis Project.

Date: 1st – 2nd Dec, 2025 **Dr. Nakul Dhagat**
Thesis Guide

CERTIFICATION OF EXAMINATION

The Bachelor of Architecture Thesis Viva-Voce examination of Mr. Shubham Bhondave Scholar No.211110231, was held on 1/12/2025 to 2/12/25.

Dr. Nakul Dhagat **Dr. Vicky Lalramsangi**
Head of Department **Thesis Coordinator**

ABSTRACT

This thesis report presents a comprehensive site study and literature study for a 5-star hotel, aiming to create a luxurious and captivating hospitality experience for discerning guests. The report explores various aspects of hotel architecture, including spatial planning, sustainability, interior design, and contextual integration. It understands the technical function of a hotel complex. Its relationship of the surrounding with emphasis on exterior setting in conjunction with interior. Hotel provides regarding tourism, recreation, business etc.

The design proposal focuses on seamlessly blending functionality, aesthetics, and sustainability. The spatial planning emphasizes a fluid circulation system, ensuring intuitive navigation and optimizing guest experiences. The integration of advanced technology is explored to enhance guest comfort, convenience, and efficiency while maintaining a human-centered approach.

The concerned design proposal here aims at creating an iconic luxury 5 Star Hotel for Bhopal, Madhya Pradesh. The 5-star hotel in Bhopal aims to showcase architectural brilliance and innovative design, becoming an iconic landmark that enhances the city's skyline. The hotel aspires to attract and cater to affluent travelers, business professionals, and prominent individuals visiting Bhopal for business or leisure purposes. It aims to provide a premium experience that meets the discerning needs and expectations of this target market. The 5-star hotel aims to contribute to the growth of tourism in Bhopal by attracting domestic and international visitors. By offering exceptional accommodations, dining, and recreational facilities, it strives to position Hyderabad as a desirable destination for luxury travelers

ACKNOWLEDGEMENT

The completion of this thesis report has been one of the most significant parts of our thesis study. We would like to acknowledge everyone who has helped us throughout in the completion of this Thesis Report, directly or indirectly.

At this moment of accomplishment, first of all we would like to thank our Thesis Coordinator & Guide Dr. Nakul This work would not have been possible without their guidance, support and encouragement. Their insightful leadership and knowledge benefited us to successfully overcome many difficulties through the process and taught us a lot. Their valuable suggestions helped us make our work better. Thank you so much for your continuous support and presence whenever needed.

We would like to express our deep appreciation and indebtedness to our teachers and supervisors for their endless support, kindness, and understanding during the project duration.

Furthermore, we would like to thank our fellow batch mates and seniors. Their help and support has helped us throughout our Thesis work. Last but not the least; we would like to thank all our relatives, family, and friends who supported us in one way or another and the Great Almighty for his blessings.

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CHAPTER 1: DESIGN BRIEF

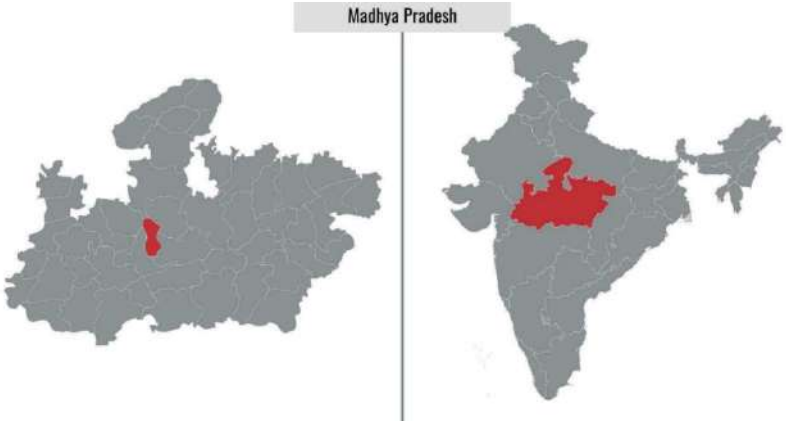
Area	Shyamala Hills, Bhopal
Site/Location	The subject property is located at Shyamala Hills, Bhopal, towards the eastern side of Upper Lake i.e., central region of Bhopal city. The subject location has many prominent government institutions and building. The prominent hospitality developments in vicinity of the subject site include Jehan Numa Palace, Ivy Suites, The Ten Suites etc. The subject micro-markets enjoys express connectivity via 24 m wide VIP Road (north) to the Bhopal Raja Bhoj Airport and other touristy places like Birla Museum, Sair Sapata, Interpretation Centre - Manav Sangrahalaya via 24 mts. wide Jehan Numa Palace Road.
Location Coordinates	**Latitude:** 23.243043872752793 **Longitude:** 77.38768911349595
Approach Road	24 mts. wide primary access road – Jehan Numa Palace Road
Site Boundaries	The subject property is surrounded by: • North: Green Zone adjacent to Bhopal Upper Lake • South: 24 mts. wide primary access road – Jehan Numah Palace Road • East: Other's property • West: Other's property
Land Area & Built-Up Area	The land area of the subject property admeasures approx. 7.16 acres while the total built-up area of the subject development admeasures approx. 87,521 sq. ft.

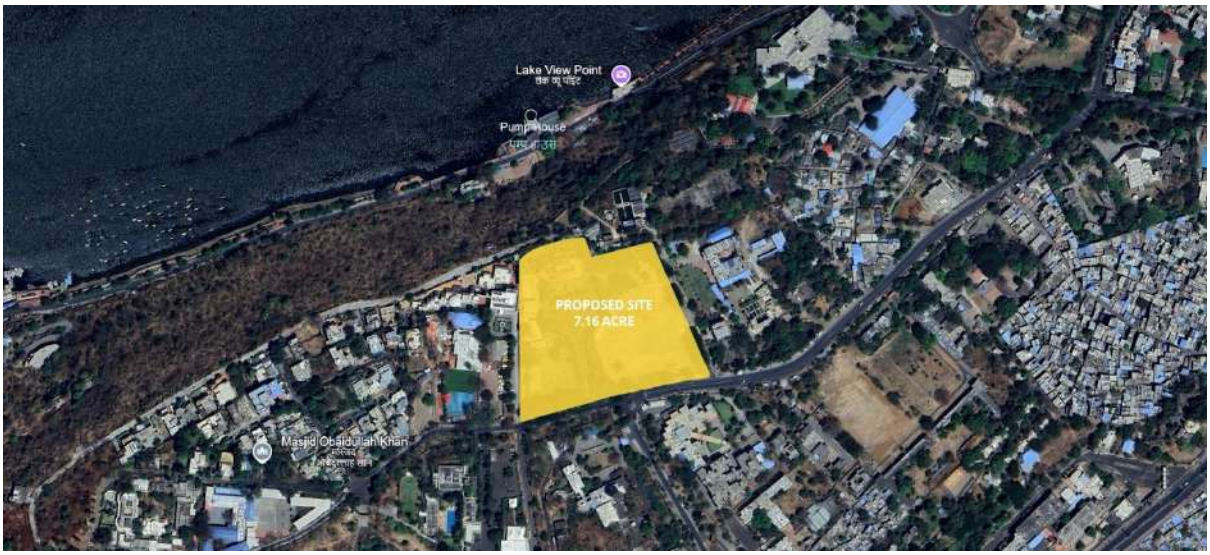
SITE LOCATION:

Name of the Project: Minimum 5-Star category Hotel.

Location: Hotel Lake View Residency, Bhopal, Madhya Pradesh.

Mode: Design, Build, Finance, Operate, Transfer (DBFOT).



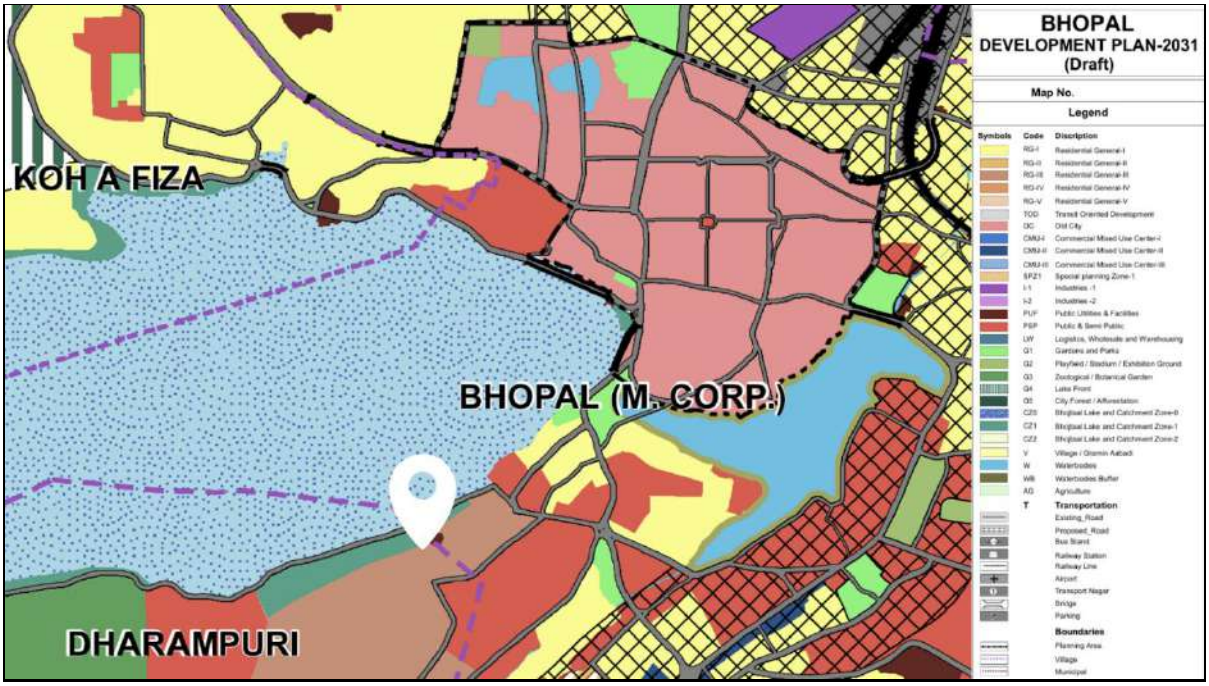


Site Area: 7.16 Acres (28,975.5 sqmt)

Project Proposed by: Madhya Pradesh Tourism Department (MPT)

Budget: 150 Cr (Exclusive of Land Value)

SITE LOCATION ON MASTERPLAN:



BREAKUP OF PRESENT BUILT-UP AREA:

Sl. No.	Area/ Component Description	Approx. Built Up Area (Sq. Ft)
1.	Hotel Main Building with 42 Rooms	65,664
2.	MOA Spa	5,607
3.	Swimming Pool	2,236
4.	Railway Platform Restaurant	4,046
5.	Railway Coach Restaurant	5,768
6.	Hot & Cold Restaurant	892
7.	Open Area	777
8.	Services	2,531
	Total	**87,521**

PROXIMITY:

Bhopal Jn Railway Station- 5.8 Km,

RKMP Railway Station- 7.1 Km,

Raja Bhoj Int Airport- 13 km,

Polytechnic Metro Station- 400 m,

ISBT- 8 Km

BOUNDARIES:

North: 7m- Wide service road followed by steep slope towards upper lake and lake front

South: Existing 24.00m wide road (connecting polytechnic chauraha, tribal museum and masjid Obaidullah Khan)

East: Saurabh Patel fire office

West: NHDC Parisar, Bhopal

DESIGN BRIEF

To develop **at least 150 rooms** and **a Banquet & Convention facility for at least 1,000 pax** under the project.

The facilities may include:

1. Additional rooms to provide lodging facilities to the guests.

2. Theme Restaurants and Food Joints

3. Banquet & Convention Centres

4. Facilities in the Hotel for Social and Corporate events, including weddings/exhibitions.

5. Facilities in the Hotel to Promote and Market fairs, local cuisine, culture, folk music, dance, costumes, products, art, handicraft, and heritage tourism.

6. Food & Beverages (Cafes, Retro Lounges, Heritage/Luxury Dining, etc.)

7. Food Courts and/or Rooftop Restaurant

TABLE No. 4

[See Rule 42(1)]

DEVELOPMENT NORMS FOR PLOTS / LANDS ON WHICH BUILDING(S) WITH HEIGHT ABOVE 12.5 M AND UPTO 30 M IS PROPOSED:

S. No.	Road Width in meters	Minimum plot/land (area in sq.m.)	Frontage in meters	FAR	[1][Ground Coverage per-centage	Building Height in meters	Front M.O.S. in meters	Sides/ rear in MOS in meters
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)
1.	12.0 m. and above	1000 sq. m.	18 m.	1:1.50	-	Up to 18 meters	7.5	6.0
2.	18 m. & above	1500 sq. m.	21 m.	1:1.75	-	Up to 24 meters	9.0	6.0
3.	24 m. & above	2000 sq. m.	30 m.	1:2.0	-]	Up to 30 meters	12.00 m.	7.5 m.

Note: [*Deleted*]

[1] In Rule 42, Column no. 6 and Note (1) of Table 4 of sub-rule (1) deleted by MP Rajpatra (Asadharan) No. 74 dated 06-03-2025 at page 147-148(5).

TABLE No. 4

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(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)
1.	12.0 m. and above	1000 sq. m.	18 m.	1:1.50	-	Up to 18 meters	7.5	6.0
2.	18 m. & above	1500 sq. m.	21 m.	1:1.75	-	Up to 24 meters	9.0	6.0
3.	24 m. & above	2000 sq. m.	30 m.	1:2.0	-]	Up to 30 meters	12.00 m.	7.5 m.

Note: [*Deleted*]

[1] In Rule 42, Column no. 6 and Note (1) of Table 4 of sub-rule (1) deleted by MP Rajpatra (Asadharan) No. 74 dated 06-03-2025 at page 147-148(5).

Site coverage and F.A.R

30 % of total site area (7.16 ACRES) i.e. **8692.7 sq.mt.**

A total FAR of **2** is considered for the sub-city centre.

In addition to the FAR as mentioned in the above table, additional FAR as Premium Floor Area Ratio may be provided over and above, which shall not exceed 25% of the Base FAR.

Height-

A maximum of 30 meters in height is considered for the building as per Bhumi Vikas Adhiniyam, Bhopal.

Plinth (Rule 68)

The plinth of any building or out-house must ensure proper drainage and be raised at least 45 cm above the surrounding ground level.

Interior courtyards must also be raised for adequate drainage.

Parking Space Requirements (Rule 84)

Parking norms on plots and elsewhere must follow designated standards.

Standalone multi-level public parking is allowed in all land use types. Up to 5% of the built-up area may be used commercially.

Front Margin: 12 meters
Other Sides: 7.5 meters
Ground Coverage: Up to 80%
Building Height: Subject to approval by the Authority

Basement (Rule 76)

Conditions: Not within setback areas; max plinth height 0.45 m

Usage: Storage, bank vaults, parking, equipment, limited commercial (with restrictions)

Design Requirements:

Height: 2.4 m (3.6 m if commercial).

Ventilation: Natural or mechanical.

Drainage protection, water-tight construction.

Independent access, ramps allowed if not blocking setbacks.

Max 3 basement levels for plots with a minimum 21 m frontage and 30 m depth.

Norms for Podium.

Podium may be constructed- (a) on a plot admeasuring at least 1000 sq.mtrs.; (b) in such manner that the clear height of each floor does not exceed 2.4 meters; and (c) with a maximum of three such floors above ground level. (2) Podium shall not be counted in the calculation of the Floor Area Ratio and the building height. The uncovered roof top portion of the podium shall be counted towards the requirement of open spaces prescribed under rule 47 and rule 60. (3) The restriction of 2.4 meters clear height mentioned in sub-rule 1 (b) may be relaxed according to the design needs of mechanized parking. The maximum permissible height of the podium in such cases shall not exceed 2.4 m x 3 Floors + designed thickness of beams and slabs in Podium Parking Floor. (4) The uncovered roof top portion of the podium may be used for development of uncovered park, water / swimming pool, parking.

Parking Floors- Where the plot size is not less than 1000 sq. mtrs. covered parking with a clear height of not more than 2.4 meters may be permitted on any floor of the building according to the requirement of the project. Such parking shall not be included in the calculation of the FAR. If such parking is provided on the entire floor area, then such parking floor would not be included in the height of the building.

Service Floor- Service floor may be provided in the building on plots having area 1000 square meters or more. The clear height of such service floor shall not exceed 2 meters and the same shall not be counted for the purpose of calculating Floor Area Ratio and the building height.

Plantation- A plot having an area of 100 square meters or more shall be planted with trees after the completion of the construction of the building. The number of trees planted shall be one tree for every 100 square meters of individual plot. The occupancy certificate for the building will be issued only when the authority is satisfied that the provisions of this rule have been complied with. Every effort shall be made to protect the existing trees on the plot.

Additional provisions for buildings other than residential buildings.

The width of the main street, on which the building abuts shall not be less than 12 meters and one end of this street shall join another street of width not less than 12 meters;

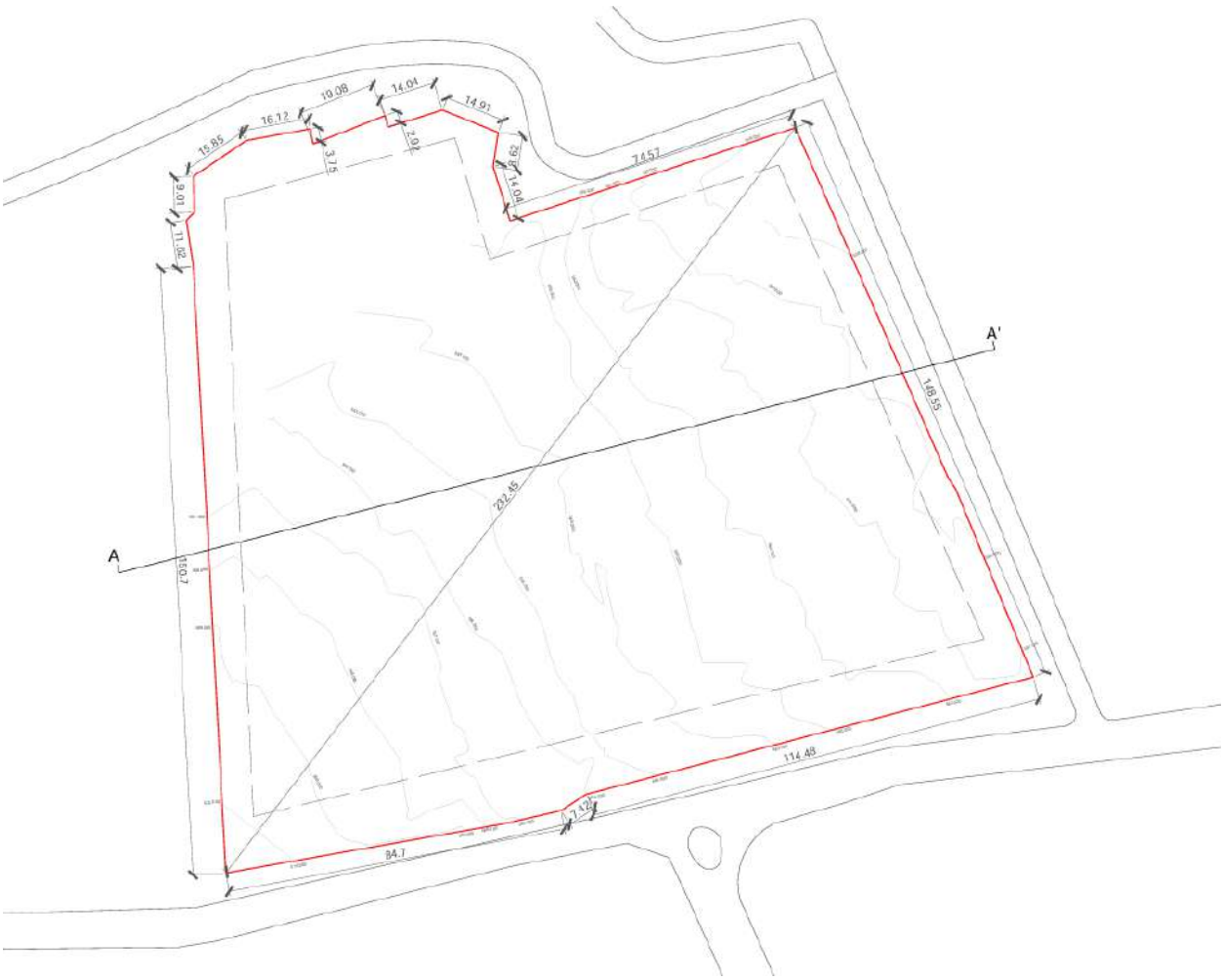
The approach to the building and open spaces on its sides shall be hard surfaced capable of taking the weight of a fire engine. The side open space shall be kept free of obstructions and shall be motor-able;

The main entrance to the plot shall be of adequate width to allow easy access to the fire engine and in no case it shall measure less than 4.5 meters. The entrance gate shall fold back against the compound wall of the premises, thus leaving the exterior access way within the plot free for movement of fire service vehicles. If the main entrance at the boundary wall is built over, the minimum clearance shall be 4.5 meters.

EXISTING SITE PLAN WITH DIMENSIONS:



SITE PLAN WITH DIMENSIONS:



CHAPTER 2: LITERATURE SURVEY

The word hotel is derived from the French hotel (coming from hotel meaning host), which referred to a French version of a townhouse or any other building seeing frequent visitors, rather than a place offering accommodation. In contemporary French usage, hotel now has the same meaning as the English term, and hotel particular is used for the old meaning.

BYE LAWS

Habitable Rooms (Rule 69)

Height: Minimum 2.6 m from floor to ceiling. For air-conditioned rooms, a minimum of 2.4 m is acceptable.

Special Buildings:

Educational: 3.6 m

Industrial: 3.6 m (3 m if air-conditioned)

Size:

Single room: At least 9.5 sq.m with 2.4 m width

Two rooms: One 9.5 sq.m, other 7.5 sq.m with 2.1 m width

Hostels: Single occupancy room of 7.5 sq.m

Kitchen (Rule 70)

Height: Minimum 2.6 m

Size:

5.0 sq.m (1.8 m width) if separate dining provided

4.5 sq.m if separate store exists

7.5 sq.m (2.1 m width) if used as kitchen cum dining

Requirements: Impermeable floor, sink/wash area, flue (if needed), and ventilation

Bathroom and Water Closets (Rule 71)

Height: Minimum 2.2 m

Size:

Bathroom: 1.5 sq.m

WC: 1.1 sq.m (0.9 m width)

Combined bath/WC: 2.4 sq.m (1.2 m width)

WC with wash basin: 1.3 sq.m

Ventilation & Construction: Open to external/internal space, water-tight floors and walls, proper drainage slope, window/ventilator of at least 3 sq.m area

Ledge or Tand / Loft (Rule 72)

Height: Minimum 1.5 m headroom

Size: Max 25% of room floor area; loft in kitchen must leave 2.2 m headroom

Mezzanine Floor (Rule 73)

Height: Minimum 2.2 m

Size: Minimum 9.5 sq.m if used as living space; max 1/3 of plinth area

Requirements: Open on one side, not subdivided, not used as kitchen

Store Room (Rule 74)

Height: Minimum 2.2 m

Size: Minimum 3 sq.m

Garage (Rule 75)

Height: Minimum 2.2 m

Size:

Private: 2.5 m x 5.0 m

Public: Based on parking needs (see Rule 84)

Parapet (Rule 77)

Minimum height: 1.05 m from finished floor level

Boundary Wall (Rule 78)

Height:

Front: Max 1.5 m

Side/rear: Max 2 m (3 m if service road exists)

Corner plots: Side road wall max 1.5 m

Exceptions for institutional/utility buildings

Septic Tank (Rule 79)

Located 18 m away from drinking water source

Design:

Width: Min 75 cm; Depth: Min 1 m; Volume: 1 m^3

Effluent must be treated before discharge

Proper ventilation, anti-mosquito provisions

Staircase (Rule 80)

Width:

Residential: 0.85 m

Hotels: 1.5 m

Assembly: 1.5 m

Educational: 1.5 m to 2.0 m

Institutional: 1.5 m to 2.0 m

Other Parameters:

Landing width = 2 x tread + 25 cm

Tread: Min 25 cm (residential), 30 cm (others)

Riser: Max 17 cm (residential), 15 cm (others)

Headroom: Min 2.2 m

Roofs (Rule 81)

Designed for effective drainage with adequate rainwater pipes

Rainwater harvesting mandatory for plots >140 sq.m

Lighting and Ventilation of Rooms (Rule 82)

Every room must have one or more openings, such as windows or ventilators, that open directly to the outside air or to an open verandah for light and air admission.

If natural lighting and ventilation are insufficient, artificial lighting and mechanical ventilation must be provided as per the National Building Code (NBC), Part-VIII, Section 1.

The total area of such openings, excluding doors and inclusive of frames, must be at least 10% of the floor area.

Note 1: Only the openable portion of a partly fixed window will be counted.

Note 2: Any room portion beyond 7.5 meters from an opening is not considered naturally lit.

Note 3: For kitchens, the required area of openings increases by 25%

Provision of Lifts, Escalators, or Moving Walks (Rule 83)

1. Lifts must be provided in buildings taller than 12.5 meters. Their planning, design, and maintenance must follow NBC, Part-VIII, Section 5.
2. Owners must submit installation details while applying for building permission.
3. A completion report must be submitted before obtaining a building completion certificate. Each unit will be issued a unique registration number.
4. Owners with existing lifts/escalators must register them within six months of the rule's enforcement, with a fee of ₹500 per unit. This may be extended by another six months.
5. Residential users with private lifts are exempt from registration.
6. Owners must insure the lift/escalator and its users through a recognized agency.
7. Maintenance must be carried out according to the Lift Engineer's instructions.
8. Owners are responsible for safe operation and must:

   Not operate unsafe units.
   Remove or secure non-functional lifts to prevent use.
   Ensure ongoing compliance with NBC maintenance norms.
9. A safety and audit report, signed by a Lift Engineer, must be submitted every six months. A certificate must be displayed in the unit. Private residential users are exempt.
10. Non-compliance:

    First offense: A warning with a two-month deadline.
    Second offense: A show cause notice and potential operational ban.
11. Accidents must be reported to the concerned authority within 24 hours.
12. Authorities must maintain a digital and physical inventory of installed units

Exit Requirements (Rule 85)

Exit design must comply with standards defined in the National Building Code.

Fire and Structural Safety (Rule 86)

Fire and structural safety requirements must follow the provisions of the NBC.
Public buildings must be accessible to persons with disabilities as per NBC standards.

Fire Protection Requirements (Rule 87)

1. A designated Fire Authority is responsible for fire safety approvals.
2. High-rise buildings require clearance from the Fire Authority before building permission is granted.

3. Fire safety norms from NBC Part IV are applicable.

4. Additional safety rules:

   No kitchens or cooking in basements or rooftops.
   No inflammable materials on rooftops or in staircases, passages, etc.
   Temporary inflammable roofing is prohibited.
   Fire-resistant doors (≥1-hour rating) must be installed at stairway entrances if occupant count exceeds 10 per floor.
   Gas banks must meet NBC standards.
   Electrical panels in high-risk buildings must have clean agent gas suppression systems.
   Smoke ventilation systems are mandatory for all corridors and staircases

5. Annual fire audits are mandatory. Owners must:

   Submit audit reports by June 30 each year.
   First-time failure: Warning with a 3-month compliance window.
   Second-time failure: Show cause notice and possible Fire NOC cancellation.

MINISTRY OF TOURISM GUIDELINES

With the aim of providing contemporary standards of facilities and services available in the hotels, the Ministry of Tourism has formulated a voluntary scheme for classification of operational hotels which will be applicable to the following categories:

I. Star Category Hotels: - 5 Star Deluxe, 5 Star, 4 Star, 3 Star, 2 Star & 1 Star
II. Heritage Category Hotels: - Heritage Grand, Heritage Classic & Heritage Basic

FOR APPROVAL

Application Form should have the following details:

1. Proposed name of the Hotel.
2. Name of the promoters with a note on the business antecedents in not more than 60 words.
3. Complete postal address of the promoter with Telephone, Fax and Email address.
4. Status of the owner/promoter:
   a) If Public/private limited company with copies of Memorandum and Articles of Association.
   b) If Partnership, a copy of Partnership Deed and Certificate of Registration.
   c) If proprietary concern, name and address of proprietor/certificate of Registration.

5. Location of hotel site with postal address.
6. Details of the site.
   a) Area (in sq. meters).
   b) Title – owned/leased with copies of sale/lease deed.
   c) Copy of Land Use Permit to construct Hotel from local authorities.

d) Distance (in Kms) from (a) Railway station (b) airport (c) main shopping center.

7. Details of the project:

a) Copy of Feasibility Report

b) Star category planned

c) Number of rooms (with attached bathrooms) and size for each type of room (in sq.ft.)

d) Size of bathrooms (in sq.ft.)

e) Details of public areas with size in sq. ft. – Lobby / lounge; restaurants; bar; shopping; banquet/conference halls; business center; health club; swimming pool; parking facilities (no. of vehicles)

f) Facilities for the differently abled guests (room with attached bathroom earmarked for this purpose, designated parking, ramps for free accessibility in public areas and to at least one restaurant, designated toilet (unisex) at the lobby level etc.).

g) Eco-friendly Practices

(a) Sewage Treatment Plant

(b) rain water harvesting

(c) waste management

(d) pollution control method for air, water and light

(e) introduction of non-CFC equipment for refrigeration and air conditioning.

h) Energy / water conservation (use of CFL lamps, solar energy, water saving devices / taps)

i) Details of Fire Fighting Measures/ Hydrants etc.

j) Date by which project is expected to be completed and become operational

k) Any other additional facilities

l) Security related features

m) The architecture of the hotel building in hilly and ecologically fragile areas should incorporate creative architecture keeping in mind sustainability and energy efficiency and as far as possible in conformity with local art and architecture with use of local materials.

CLASSIFICATION / RECLASSIFICATION OF OPERATIONAL HOTELS

1. The application should indicate whether a few rooms or all rooms are to be let out on a Time Share basis. Hotels which propose to let out part of or all its rooms on time-share basis will not be eligible for Classification under this scheme.

2. The application fees payable for classification/reclassification are as follows. The Demand Draft may be payable to "Pay & Accounts Officer, Department of Tourism, New Delhi"

3. Star Category Classification/Reclassification fees in Rs.

- 5- Star 20,000
- 5- Star Deluxe 25,000

AREA OF HOTELS

S. No.	Public Areas	Private Areas (Staff)	Private Areas (Guests)	Semi-Private Areas
1	Lobby and Reception Area	Administrative Offices	Standard Guest Room	Banquet Hall
2	Restaurant and Dining Facilities	Accounting Office	Double Occupancy Guest Room	Formal Dining Hall
3	Retail Outlets and Shops	Technical/Mechanical Rooms	Deluxe Guest Room	Multipurpose Hall
4	Lounge and Bar	Staff Bedrooms	Suite Guest Room	Banquet Area
5	Cloakroom and Storage Area	Laundry and Storage Facilities	Steam Room and Spa Services	
6	Parking Facilities	Kitchen and Food Storage Area	Guest Lounge and Bar	
7	Recreational Outdoor Areas (e.g., Parks)	Lockers and Staff Washrooms	Recreational Facilities (Swimming Pool, Gym)	
8	Banquet Hall	Waste Disposal Area	Guest Reading Room	
9		Control Room		
10		Pantry		

CHECKLIST FOR FACILITIES & SERVICES	1*	2*	3*	4*	5*/ 5* D	Yes / No	COMMENTS
General							
Full time operation 7 days a week in season	N	N	N	N	N		
Establishment to have all necessary trading licenses	N	N	N	N	N		Documents as detailed in General Terms and Conditions.
Establishment to have public liability insurance	D	D	D	D	D		
24 hr. lifts for buildings higher than ground plus two floors	N	N	N	N	N		Mandatory for all hotels. Local laws may require a relaxation of this condition. Easy access for the differently abled guests.
Bedrooms, Bathroom, Public areas and kitchen fully serviced daily	N	N	N	N	N		
All floor surfaces clean and in good repair	N	N	N	N	N		Floor may be of any type.
Guest Room							
Minimum 10 lettable rooms, all rooms with outside windows / ventilation.	N	N	N	N	N		
Minimum size of bedroom excluding bathroom in sq. ft	120	120	140	140	200		Single occupancy rooms may be 20 sq ft less. Rooms should not be less than the specified size.
Air-conditioning	25%	25%	50%	100%	100 %		Air-conditioning/ heating depends on climatic conditions & architecture. Room temp. should be between 20 & 28 Degrees C. For 4, 5 and 5 Star Deluxe (the percentage is of the total no. of rooms).
A clean change of bed and bath linen daily & between check– in 's	N	N	N	N	N		Definitely required between each Check – In. On alternate days for 1 & 2 Star hotels.
Suites				N	N		2% of room block with a minimum of 1.
Bathroom							
Number of rooms with attached bathrooms	All	All	All	All	All		It will be mandatory w.e.f. 01.09.2010 for all 1 and 2 Star category hotels to have attached bathrooms. All bathrooms to have sanitary bin with lid.

Minimum size of bathroom in square feet	30	30	36	36	45		25% of bathroom in 1 & 2 Star hotels to have western style WC. No higher ceiling/cap on the maximum size.
1 bath towel and 1 hand towel to be provided per guest	N	N	N	N	N		
Bath mat	D	D	N	N	N		
Guest toiletries to be provided-minimum 1 new soap per guest	N	N	N	N	N		Quality products depending on the star category.
A clothes – hook in each bath/shower room	N	N	N	N	N		
A sanitary bin	N	N	N	N	N		These must be covered.
Each western WC toilet to have a seat with lid and toilet paper	N	N	N	N	N		
Floors and walls to have non – porous surfaces	N	N	N	N	N		
Hot and cold running water available 24 hours	N	N	N	N	N		It will be mandatory w.e.f. 01.09. 2010 for all 1 and 2 Star category hotels to provide hot & cold running water.
Shower cabin	N	N	N	N	N		Where shower cabin is not available, a shower with shower curtain will suffice.
Bath tubs				D	D		In 4 Star and above hotels, some rooms should offer this option to guests.
Water saving taps / shower	N	N	N	N	N		
Energy saving lighting	N	N	N	N	N		
Hairdryers	D	D	D	N	N		Where not provided in bathroom, must be available on request.
Safe keeping / in room safe				N	N		1, 2 & 3 Star hotels to have facilities for safe keeping in the reception.
Minibar / Fridge				N	N		Contents must conform to local laws.
Drinking water	N	N	N	N	N		All category hotels to provide one sealed bottle of branded bottled water of minimum 500 ml. per person per day. Ultra violet treated water will not be acceptable.
Guest Linen							Good quality linen to be provided.

Linen room	N	N	N	N	N		Well ventilated
Paid transportation on call	D	D	N	N	N		Guest should be able to travel from hotel.
Shoe cleaning service	D	D	D	N	N		Free facility to be provided for in house guests.
Ice (from drinking water) on demand	D	D	N	N	N		Complimentary on request.
Acceptance of common credit cards	D	D	N	N	N		
Assistance with luggage on request	N	N	N	N	N		
A public telephone on premises. Unit charges made known	D	D	N	N	N		There should be at least one telephone no higher than 24" from floor level in 5 and 5 Star Deluxe (to also cater to differently abled guests).
Wake – up call service on request	N	N	N	N	N		
Messages for guests to be recorded and delivered	N	N	N	N	N		A prominently displayed message board will suffice for 1 & 2 Star categories.
Name Address and telephone numbers of doctors with front desk	N	N	N	N	N		Doctor on call in 3, 4, 5 & 5 Star Deluxe.
Stamps and mailing facilities	D	D	N	N	N		
Newspapers available	D	D	D	N	N		This may be placed in the lounge for 1, 2 & 3 Star hotels.
Access to travel desk facilities	N	N	N	N	N		This need not be on the premise for 1, 2 & 3 Star categories.
Left luggage facilities	D	D	N	N	N		This must be in a well secured room / 24 hour manned area.
Provision for emergency supplies toiletries / first aid kit	D	D	N	N	N		May be chargeable.
Health / Fitness facilities	D	D	D	D	N		Indian system of treatments should preferably be offered.
Beauty saloon and barber's shop			D	D	D		
Florist				D	D		

Crockery & Glassware	N	N	N	N	N		Plastic ware accepted in pool area.
Cutlery to be at least stainless steel	N	N	N	N	N		All categories should use good quality metal cutlery. Aluminum cutlery prohibited.
Bar			N	N	N		
Kitchens							
Refrigerator with deep freeze	N	N	N	N	N		Capacity based on size of F & B service.
Segregated storage of meat , fish and vegetables	N	N	N	N	N		Meat, fish and vegetables in separate freezers.
Colour coded synthetic chopping boards	N	N	N	N	N		Wooden chopping boards prohibited.
Tiled walls non –slip floors	N	N	N	N	N		
Head covering for production staff	N	N	N	N	N		
Daily germicidal cleaning of floors	N	N	N	N	N		
Good quality cooking vessels / utensils	N	N	N	N	N		Use of aluminum vessels prohibited except for bakery.
All food grade equipment containers	N	N	N	N	N		
Ventilation system	N	N	N	N	N		
Garbage to be segregated – wet and dry	N	N	N	N	N		To encourage recycling.
Wet garbage area to be air-conditioned			N	N	N		
Receiving areas and stores to be clean and distinct from garbage area	N	N	N	N	N		
Six monthly medical checks for production staff	N	N	N	N	N		
First – aid training for all kitchen staff	N	N	N	N	N		
Pest control	N	N	N	N	N		
Staff							
Staff uniforms for front of the house	N	N	N	N	N		Uniforms to be clean and in good condition.

Shelves / drawer space	N	N	N	N	N		Necessary for hotels of 1, 2 & 3 Star category to have a wardrobe.
Room and facilities for the differently abled guests							
At least one room for the differently abled guest	N	N	N	N	N		Minimum door width should be one metre to allow wheelchair access with suitable low height furniture, low peep hole, cupboard to have sliding doors with low clothe hangers etc. Room to have audible and visible (blinking light) alarm system. All hotels should be fully compliant by 01.09.2010.
Ramps with anti-slip floors at the entrance. Minimum door width should be one metre to allow wheelchair access.	N	N	N	N	N		To be provided in all public areas. Free accessibility in all public areas and at least one restaurant in 5 Star and 5 Star Deluxe. All hotels should be fully compliant by 01.09.2010.
Bathroom	N	N	N	N	N		Minimum door width should be one metre. Bathroom to be wheelchair accessible with sliding door, suitable fixtures like low wash basin, low height toilet, grab bars etc. No bath tub required. All hotels should be fully compliant by 01.09.2010.
Public restrooms	N	N	N	N	N		Unisex. To be wheelchair accessible with low height urinal (24" maximum) with grab bars. Minimum door width should be one metre. To be introduced by 01.09.2010 in 1, 2 & 3 Star hotels also.
Public Areas							
Lounge or seating area in the lobby	N	N	N	N	N		Doorman on duty. Lobby shall have furniture and fittings which shall include chairs/arm chairs, sofa, tables and fresh floral display.
Reception facility	N	N	N	N	N		Manned minimum 16 hours a day. Call service 24 hrs. Local directions to hotel including city / street maps to be available.
Availability of room, F& B and other tariff	N	N	N	N	N		
Heating and cooling to be provided in public areas				N	N		Temperatures to be between 20-28 degrees Celsius.

							provided on a permanent basis, it will be mandatory for all Star hotels to provide multi-socket adapter plugs on request.
A telephone for incoming & outgoing calls in the room	D	N	N	N	N		4 star and above should have direct dialing and STD / ISD facilities. 1,2 and 3 Star category hotels may go through a telephone exchange.
PC available for guest use with internet access	D	D	N	N	N		This can be a paid service. Upto 3 Star, PC can be in the executive offices, Internet subject to local access being available.
E-mail service	D	D	N	N	N		Subject to local internet access being available.
Fax, photocopy and printing Services.	N	N	N	N	N		
In room Internet / wi-fi connection	D	D	D	N	N		Subject to local internet access being available. Wi-Fi wherever possible.
Business Centre	D	D	D	N	N		This should be a dedicated area. (This provision may be relaxed for resort destinations, tourist and pilgrimage centers).
Swimming Pool	D	D	D	D	N		This can be relaxed for hill destinations. Mandatory to have trained Life Guard, Board containing Do's and Don'ts, No Diving sign, pool depth etc. should be displayed at a strategic location in the pool area. All 4 Star, 5 Star and 5 Star Deluxe hotels shall provide a luminous LED wall clock with numerals of three inches or more on display near their swimming pools
Parking Facilities	D	D	N	N	N		Should be adequate in relation to the number of rooms & banquet / convention hall capacity. Exclusively earmarked accessible parking nearest to the entrance for differently abled guest.
Conference Facilities.	D	D	D	D	N		
ECO FRIENDLY PRACTICES							
Sewage Treatment Plant	N	N	N	N	N		A Sewage Treatment Plant will not be a mandatory condition for hotels which have obtained completion certificate for construction before 01.04.2012.

English speaking front office staff	D	D	N	N	N		This may be relaxed outside the metros / sub-metros for 1 and 2 Star category hotels.
Percentage of Supervisory staff	20%	20%	40%	40%	80%		Hotels of 4 Star category and above should have formally qualified Heads of Departments. The supervisory or the skilled staff may have training or skill certification as follows: Degree / diploma from Central or state IHM's / FCI's or from NCHMCT affiliated IHM's or from other reputed Hospitality schools.
Percentage of Skilled staff	20%	20%	30%	30%	60%		The supervisory or the skilled staff may have training or skill certification as follows: i. Degree / diploma from Central or state IHM's / FCI's or from NCHMCT affiliated IHM's or from other reputed Hospitality schools. ii. Skill training certificate issued under the guidelines and scheme of the Ministry of Tourism.
Staff welfare / facilities							
Staff rest room	D	D	N	N	N		Separate for male and female employees with bunk beds, well lighted and ventilated.
Staff locker room	D	D	N	N	N		
Toilet facilities	N	N	N	N	N		Full length mirror, hand dryer with liquid soap dispenser.
Dining area	D	D	N	N	N		
Guest Services							
Provision of wheelchair for the differently abled guest	N	N	N	N	N		Wheel chair to be available on a complimentary basis in hotels of all categories
Valet (parking) services to be available	D	D	N	N	N		
Dry- cleaning /laundry	D	D	D	D	N		In house for 5 star Deluxe hotels. For 5 Star category and below, maybe outsourced.
Iron and iron board				N	N		Iron and iron board to made available on request in 1 to 4 Star category hotels on complimentary basis. For 5 and 5 Star Deluxe categories, to be available in the room.

Shop / kiosk	D	D	D	N	N		5 and 5 Star Deluxe category hotels to have one utility and one souvenir shop. 4 Star to have minimum one utility shop.
Money changing facilities	D	D	D	D	D		Money changing facility to be made available.
Bookshop	D	D	D	D	N		
Safety & Security							
Metal detectors (door frame or hand held)			N	N	N		
CCTV at strategic locations	N	N	N	N	N		
X-Ray Machine					N		For 5 Star Deluxe category, it would be 'Necessary' to have an X-Ray Machine at the guest entrance for screening of baggage. Manual checks may be conducted for staff and suppliers at designated entry points.
Under belly scanners to screen vehicles				N	N		
Verification	N	N	N	N	N		All hotels should conduct a verification of their staff and suppliers by the Police / private security agencies.
Staff trained in fire fighting drill	N	N	N	N	N		All hotels to conduct periodic fire drills and maintain 'Manuals' for Disaster Management, First Aid and Fire Safety. Quarterly drill or as per law.
Security arrangements for all hotel entrances	N	N	N	N	N		
Each bedroom door fitted with lock and key, viewport / peephole & internal securing device			N	N	N		A safety chain / wishbone latch is acceptable in place of viewport / peephole.
Smoke detectors	N	N	N	N`	N		These can be battery operated.
Fire and emergency procedure notices displayed in room behind door	N	N	N	N	N		
Fire and emergency alarms should have visual & audible signals	N	N	N	N	N		
First aid kit with over the counter medicines with front desk	N	N	N	N	N		

5 Star category							Grade A cities: One Multi cuisine Restaurant cum 24 hr. coffee shop / all day diner, one Specialty Restaurant and 24 hr. room service. Grade B cities: One Multi cuisine Restaurant cum coffee shop open from 7 a.m. to 11 p.m., one Speciality restaurant and 24 hr. room service.
5 Star deluxe category							Grade A cities: One Multi cuisine Restaurant cum 24 hr. coffee shop/ all day diner, one Speciality restaurant and 24 hr. room service. Grade B cities: One Multi cuisine Restaurant cum coffee shop open from 7 a.m. to 11 p.m., one Speciality restaurant and 24 hr. room service.
Grade- A: Delhi * Mumbai, Kolkata, Chennai, Bangalore, Pune, Hyderabad/ Secunderabad. Grade– B: Cities in the rest of the country excluding Grade 'A' cities.			Note: The Ministry of Tourism may review and revise the cities falling under the Grade 'A' & Grade 'B' from time to time. • Delhi would include the hotels falling in Gurgaon, Faridabad, Ghaziabad, NOIDA and Greater NOIDA.				

Rain Water Harvesting	N	N	N	N	N		
Waste management	N	N	N	N	N		
Pollution control methods for air, water and light	N	N	N	N	N		
Introduction of non CFC equipment for refrigeration and air conditioning and other Eco-friendly measures / initiatives.	N	N	N	N	N		

Checklist of Services and Facilities (Annexure III)

D Desirable

N Necessary

There is no relaxation in the 'Necessary' criteria of the Checklist of Services and Facilities (Annexure II), except as specified in the comments column of said checklist.

Note1.

All hotels should clearly indicate on their websites the facilities and amenities provided to guests "free of cost" like complimentary breakfast (indicating broad classification like Indian breakfast, Continental breakfast or American breakfast), iron and iron board facility, shoe cleaning facility, shoe horn and slippers, other "free" facilities like dental kit, shaving kit etc.

If any facility is provided only 'on request' but is included in the room rent, this should be mentioned on the hotel's website under the head **'Facilities and Amenities Provided on complimentary basis'** and also be mentioned to the guest when the hotel staff introduce the room to him / her on arrival. In case the 'complimentary breakfast' is not a buffet, the guest must be shown a list stating in English the name of all complimentary items.

(All hotels shall submit a compliance of Note 1 in the form of a screen shot of their website showing the "Facilities & Amentias provided on complimentary basis")

Note 2.

It will be mandatory for all the hotels classified under all category to display their classification status prominently on their websites under a separate icon on the opening page, which on the click will display the order of classification issued by the Ministry of Tourism, Government of India, and at the reception.

Note 3.

All the hotels shall be required to submit an affidavit with respect to clearances along with their applications for approval of Hotel at the Project Stage and for Classification / Re-classification of Operational Hotels, as given in **Annexure V and VI respectively**.

Note 4:

a. If any hotel is found to obtain classification on a false pretext or on the basis of misrepresentation of facts, or is found to display wrong classification status, or found to promote / market the hotel on the basis of wrongful claims pertaining to hotel classification, then the unit / hotel will stand declassified with immediate effect and it shall be debarred from applying for classification under any category for a minimum period of two years from the date of debarment by the competent authority i.e. the Chairman, HRACC.

b. If a hotel which has applied for classification under any category to the Ministry of Tourism is found to display false classification status, or found promote / market the hotel on the basis of wrongful claims pertaining to hotel classification, then the application for classification of the unit / hotel will stand summarily rejected and it shall be debarred from applying for classification under any category for a minimum period of two years from the date of debarment by the competent authority i.e. the Chairman, HRACC.

c. In case of debarment, a hotel, which is found to otherwise fulfil to the satisfaction of the inspection committee, all criteria pertaining to the classification parameters of the star / heritage category under which it was found to wrongfully promote itself, will have the one-time opportunity for revocation of the debarment by paying a penalty prescribed below. Such observation of the committee, if any, will

EXTERNAL ACCESS OF CONTROL

1. Limiting Access Points

The number of access points needs to be reduced to a minimum of two or three and entry of persons regulated and monitored through CCTV cameras placed at such points.

2. Perimeter Security System

A three-tier security system should be put in place-

(a) At the perimeter, on the outside of the hotel itself, cars must be stopped, boots checked and mirrors put under the car chassis to detect explosives.

(b) Vehicles driving up to the hotel door should be discouraged. Vehicles should not be allowed to go right up to the door. Guests must alight at some distance away and walk-up.

(c) There should be closed circuit TVs installed in all public areas of the hotel, especially at the alighting point and entrance door for scanning people coming into the hotel.

3. Road Barriers

Premium hotels could consider installing devices like hydraulically operated road barriers or retractable bollards that can stop vehicles coming at high speed. Short humps can be raised from ground level to slow down/stop vehicles.

4. Shrubs and Vines

Heavy shrubs and vines should preferably be kept away from the hotel building and trimmed close to the ground to reduce their potential to conceal criminals or bombs.

5. Patrolling

Increasing the number of Security Guards and stepping up patrolling can be an effective deterrent to criminals.

MATERIAL ACCESS CONTROL

1. Guest Baggage Check

(a) Baggage should be taken to a drop point, away from the lobby and passed through baggage scanners which can detect the shape and density of the objects with a high degree of clarity

(b) Handheld bags must be checked at the entry point.

PEOPLE ACCESS CONTROL

1. Walk-In Guests

Hotels should not entertain Walk-in guests' (without reference or pre-bookings)

2. Guest Profiling

Hotels should put in place a computer linked guest profiling system to zero in on persons of suspicious antecedents whose names figure in the Ministry of Home Affairs' Watch List. The information would include details such as full name of the guest, date of birth; nationality, sex; passport number, country issuing the passport; country of residence; visa number, date and place of issue.

3. Employee Verification

Internal security must be ensured through background checks and antecedent verification of employees and service providers. Temporary staff should be hired from reputed contractors who maintain up-to-date database.

4. Visitor Management System

A visitor management system is essential. All visitors must be given a 'Visitor Pass'.

INTERNAL ACCESS CONTROL

1. Within the hotel there should be restriction on access to different parts of the hotel.

2. Access of staff to various departments in the hotel can also be regulated through proximity cards with magnetic inter locks.

3. Entrances to areas such as Boiler Rooms, Mal Rooms, Computer Rooms, Switch Boards and Control Rooms should remain locked when not in use.

4. It is also necessary to establish a procedure for the accountability of their keys.

5. LIFT USAGE

(a) The practice of people entering the lobby and taking the lift to any floor must be stopped.

(b) Lifts should be programmed so that Guests staying in hotels are able to go only to the guest floor they are on by swiping their room card in the lift and it should only let them get out on the guest floor they are on.

OTHER SECURITY MEASURES

1. Room Key Scanners

The US Department of Energy, through its Oak Ridge National Labs, has developed Mass Spectrometry Scanners which can analyze up to 1000 guest room access cards per hour. These can detect even a billionth of a gram of explosives such as Nitroglycerine or TNT. Even if a tinge of explosive has been touched by the guest it would alert the staff immediately and information flashed to security agencies.

2. Snifex

Snifex is a small handheld device with an ariel. The ariel starts V pointing to the direction where explosive is kept from a distance of a few meters.

3. Trash Management

An explosive device can easily be hidden in the trash. Trash cans need to be managed by trustworthy personnel.

CRISIS MANAGEMENT PLAN

I. Hotels must have a plan of action ready in case of an emergency Staff should be trained by mock drills in evacuations to help people in terror situations.

II. Hotels need to build strong in-house systems to prevent or deal with a crisis; train and motivate staff to respond to an emergency and evacuate guests if there is shooting or a bomb goes off. There should be a designated nodal executive in-charge of the crisis management team.

III. During crisis, calls start pouring from all over the world for news of the welfare and safety of guests and from the media persons who file reports on TV channels and in newspapers. There should be a nodal point and a designated person for information dissemination and to respond to all enquiries during a crisis.

ITC HOTEL MANUAL

PARKING AND APPROACH TO BUILDING

There must be minimally one designated accessible parking space in every 25 parking spaces provided.

a) Location:

- The accessible parking bay should be located closest to the entrance, with an accessible route, that is level or gently sloping and minimally 1200mm wide, leading to the building entrance.
- The route to the entrance from the parking must not require the user to cross any vehicular monument.
- The parking and the route connecting it to the entrance should preferably be covered.
- In case of underground parking, accessible parking bays should be located closest to the elevator leading to the lobby levels.

b) Parking Space

- Accessible parking bay should be 4800mm wide, out of which at least 1200mm, on both the sides, is used as transfer bays. Where there are two accessible parking bays adjoining each other, then the 1200mm transfer bay, on one side, may be shared by the two parking bays in between them.
- Length of the accessible parking bay should preferably be 6000mm, including a 1200mm wide transfer zone at the rear to allow loading of the wheelchair. The transfer zones, both on the sides and the rear should have yellow or white cross-hatch road markings.

c) Signage

- There should be the international symbol of accessibility painted on the 2400mm wide area where the car is to be parked. The symbol should be large enough to be easily visible by person looking for the accessible parking. Recommended size being 1000mm x 1000mm but not larger than 1500mm x 1500mm. The sign painted on the floor should contrast with the floor color (preferred colors, white and blue)
- There should also be a signboard with the international symbol of accessibility at the height of 1200mm from the floor right at the end of the parking.
- The Symbol of Access should be displayed at approaches and entrances to car parks, to indicate the provision of an accessible parking lot, for people with disabilities within the vicinity.
- Directional signs should be displayed at points where there is a change of direction to direct people with disabilities to the accessible parking lot.
- Approach to the Building
- The approach to the building entrance should be clearly defined.
- The surfaces should be firm and even, with a finish which is slip resistant in all weather conditions.
- The width of paths should be appropriate to meet the needs of all users.

- A recommended clear width of 1800mm will allow two wheelchair users to pass each other on path, however where obstacles are unavoidable and 1800mm width cannot be provided, a clear width of at least 1200mm should be provided throughout the path.
- Any kerbs in the route should have appropriate drop kerbs to allow access to a wheelchair

MAIN ENTRANCE

a) Entrance should be easy to locate and adequately signposted

b) Consider installing automatic or semi-automatic doors

c) Avoid thresholds; if unavoidable, they should be no higher than 6mm

d) There should be a landing of at least 1800mm x 1800mm immediately next to the door.

LOBBY, RECEPTION AND HOUSE PHONES

a) Lobby

- The lobby should be levelled and split levels should be avoided.
- It should have adequate circulation space for a guest on a wheelchair, parents with a double pram or a person with heavy luggage.
- Any center piece that may be used in the lobby should be such that can be easily detected by a person with vision impairments. This can be achieved by making it contrast in color with the flooring and detectable by a white cane and by having its lower edge less than 300mm above the ground.

b) Reception

- Location of the reception should be such that it is easily identifiable from the entrance. The approach to the reception should be obstacle free.
- The reception should be designed, so as to accommodate both standing and sitting guests. This can be achieved by providing a seated section that is minimally 1500mm wide x 760mm high x 700mm deep with a 750mm high knee recess. The standing section should range from 950mm to 1100mm in height.
- A minimum clear floor area of 1200mm depth and 1800 mm width is required in front of any reception desk or counter (with a provision of 500mm deep knee recess) to enable sufficient maneuvering space for wheelchair users. If there is no knee recess provided, then the minimum maneuvering space required is 1400mm deep and 2200mm wide.

TIMESAVERS AND ARDS (BUILDING TYPES) HOTEL

- It must be borne in mind that, as far as planned circulation is concerned, there must never be aminglingofthefront-of-the-houseserviceswiththoseofthebackofthehouse.
- The two functions must be kept separate and yet so interrelated that both functions smoothly and efficiently.
- The physical environment becomes an important part of the guest's creature comfort. These factors include color and decor, lighting, proper air temperature, comfortable furnishings and, above all, pleasant and relaxed atmosphere.
- This involves the economics of a new hotel, which will center upon the cost of construction and furnishing. These costs represent, together with the cost of the land, the amount of money that is to be invested.

BACK OF THE HOUSE

- Though rarely seen by a guest, the back of the house is the most crucial part of the plan. It must be laid out with two paramount objectives: control and efficiency. Foodstuffs, housekeeping supplies, and a great many other items must be received out of sight of the hotel guests. Such receiving is usually done at a loading dock, which should be covered so that deliveries can be made regardless of the weather.
- This is usually the function of a receiving department that should be located directly on or adjacent to the loading dock. Tight control must be exercised in two directions. In one direction, it is not uncommon for material to be delivered and, within a short time of its having been left on the dock unchecked, for the management to find that this material has disappeared or that some parts of the shipment have gone astray. The second part of the control is to make sure that, once these shipments have arrived, they go directly to their destination without a chance- of becoming lost on the way.
- A good back-of the- house plan will be worked out in such a way that the flow of supplies is tightly controlled by the security that the architect works into his plan
- Tight, well-planned back of the house will have circulation patterns that will provide the utmost in control.
- In the larger hotels, garbage destructors or compressors may be used, in which case tight surveillance is necessary only in the garbage receiving area. Where garbage is shipped out, it is wise to have the garbage rooms so placed (and, incidentally, refrigerated) that the receiving office has this space in full view.
- A tight control at the point of entry and egress of all employees is highly desirable and can easily be accomplished if it is the same point as that at which food and other hotel supplies are brought in. Once again, the architect's careful planning will make it possible for employees to reach their various dressing and locker areas with a minimum of travel time

lost. It must be borne in mind that there is class distinction in hotels and, as an example, that dishwashers and porters are not placed in the same locker rooms as head waiters and reception clerks.

- Locker rooms should be provided with ample toilet facilities and showers. Once the personnel have changed into their uniforms, the plan of the back of the house will make it possible for the people to get to their work stations with little time lost.

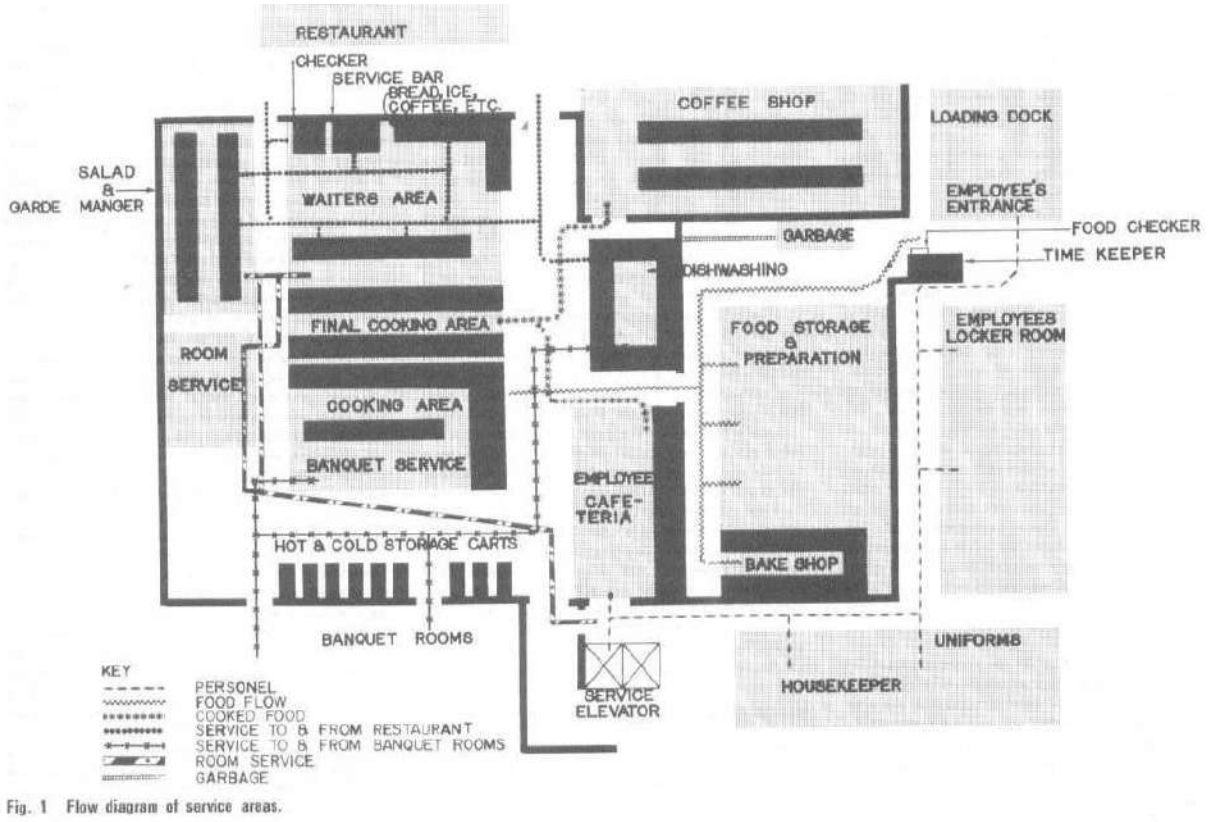


Fig. 1 Flow diagram of service areas.

Figure 1 Flow Diagram of Service Area (ITC Hotel Manual)

Uniform issue is related to the housekeeper, the housekeeper to the laundry room, and the laundry room to the soiled linen room. The soiled linen room connects by vertical linen chute to the service room on every typical floor, and every typical floor is connected by a service elevator that opens to the lower-floor service area convenient to the scrutinizing gaze of the steward and the timekeeper. For convenience, a trash chute, going from every typical floor service area, should be located next to the linen chute

LAUNDRY FACILITIES

- A laundry is a usual adjunct of most good-sized hotels.

- A hotel laundry that does its own uniforms and flatwork (sheets, pillowcases, linens, etc.) requires a good-sized space for washers, dryers, drum ironers, and various pressing machines-each suitable for its own type of flatwork, uniforms and guests' laundry, and men's and women's wearing apparel.
- Larger hotels will maintain their own cleaning department for dry cleaning and pressing of woolens and similar garments. Such a cleaning and valet service is usually a part of or close to the laundry area, and it is definitely under the supervision of the laundry manager.

HOUSE KEEPING DEPARTMENT

- The housekeeping department, having several functions, is the province of the chief housekeeper, who will usually have assistant floor housekeepers. Under the housekeeper's strict control and supervision will be all the maids and porters
- The porters will deliver to the service areas on the guest-room floors all linen and soap as well as facial tissue, toilet paper, matches, room service menus, and ashtrays.
- The housekeeper's area is also a storage area, for here are kept all the supplies that become a part of housekeeping.
- It might be useful for the architect to know how many rooms a maid can make up during her daily tour of duty.
- It rarely goes beyond 15. One porter is usually assigned to each maid. In addition to the regular daytime maid, there will be, in most hotels, a night maid who will make up beds for guests ready to go to sleep.

FOOD AND BEVERAGE SERVICES

- The flow of the raw food from the time it is delivered to the steward until it is finally cooked and ready to be picked up by the waiters or the waitresses.
- After the comestibles have been weighed in, checked, and signed for, they are sent to either dry storage or liquor storage (a room with a big lock on it) or to one of the various cold holding rooms or boxes. Canned food and other bottled or packaged food which does not need refrigeration will be sent to dry-storage rooms. In this storage space will also be kept the various condiments that the chef will need in the preparation of his food. Vegetables will be sent to an area where they will be stored ready for preparation. A refrigerator box of the proper temperature will be needed, as well as work space, sinks, and cutting boards where vegetables will be prepared for the chefs as needed. Vegetable preparation area is needed.
- Dairy products will go to their own cold-storage boxes. Fish, fowl, and meat will go to a separate area where boxes must be arranged with proper temperatures for their storage.

- Freezer, refrigerator, and cold storage boxes require heavy insulation. Slab sinkage in these areas should be provided for.
- The bakery shop should be a separate entity, having its own refrigerator boxes as well as all the pertinent equipment that a baker will use in his art---and an art it is, indeed.
- Here again, one should be reminded that the bakery should be close to the actual food service area so that not too many of these goodies find their way into the locker rooms or out of the hotel entirely.

- KITCHEN- The food from the prep area is brought to the various points where it is to be used. One of the first areas to which a good part of the prepared food will go is the rough cooking area. Here we find the big soup kettles, the vegetable steamers, the ovens, and the hot tops where most of the bulk foods will be prepared.
- Pot washing area close to the rough or preliminary food cooking area. Rough cooking is usually backed up to the finished cooking area.
- Between the chefs' ovens, broilers, and fry- errs, which are aligned in a straight line, there will be an aisle for the chefs. On the other side of this aisle will be the serving tables from which the waiters will pick up the finished food. At the bottom of these tables will be plate. warmers which the waiter picks up and sets on the table so the chef can place the order of the specific dish that is required.
- This entire area is for self-service by the waiters, who will pick up the items they need on their way to the guest waiting for the delivery of his food.

- DINING ROOM- The dishwasher is usually placed close to the Dining room area so that the dishes can be disposed of as soon as the waiter or busboy enters the kitchen. The dishwashing area is, of necessity, not only noisy but also a rather untidy operation, SO it must be kept fairly isolated from the actual cooking and serving area.
- Then, before entering tire. dining room, Ire will usually go by a checker's desk where he presents a check indicating the items that he is taking out of the kitchen to the diner.
- One other space will usually occur in our ideal kitchen--a service bar with a bartender who will prepare tire drinks that the waiter has ordered.
- There will be a chef's office, which is set where the chef can observe all the activities in tire kitchen. His office is usually enclosed with glass to give him aural privacy but complete visual control. Here the chef will prepare and plan menus.
- Room-service area- Here there must be sufficient space for a fairly large number of room service rolling tables, which are set and ready to carry the dishes that have been ordered by the guest via telephone.

- The room-service area is always close to tire cooking and garde manger area.

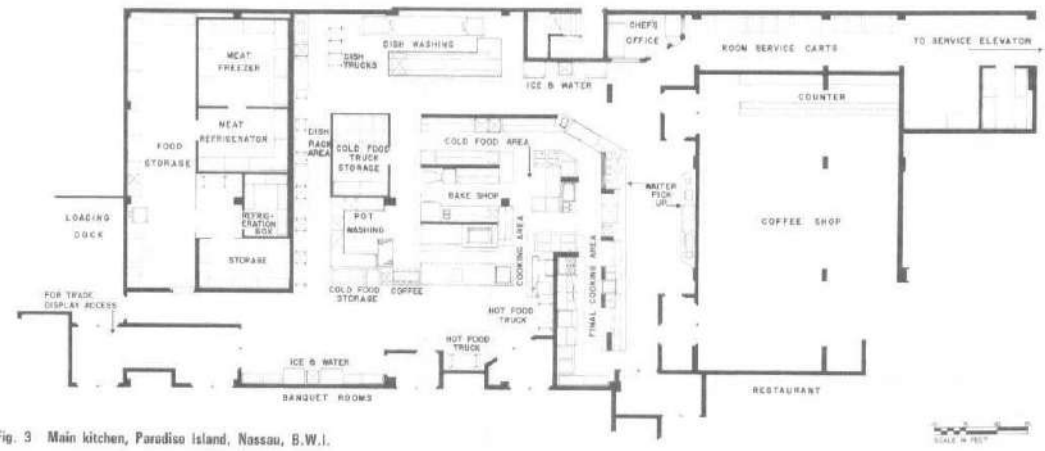


Figure 2 Flow diagram of Service Areas (ITC Hotel Manual)

- The room service area should, of necessity, be as close to the service elevators as possible.
- COOKING AREA- The cooking area, consisting mainly of griddles, will be manned by short-order chefs who are ready to prepare various hot breakfast dishes, and the garde manger section will be manned by a crew who are expert in the preparation of breakfast menus.

- BANQUET HALLS- In the banquet area there will be mobile cabinets that take trays. These are electrified cabinets arranged to keep dishes either hot or cold. Those banquet cabinets can be stocked before a banquet for certain types of manes.
- A large banquet area in a hotel will require a separate banquet kitchen with its own cooking facilities as well as its own dishwashing area.
- One last observation: it is an excellent idea to have toilets and washrooms for kitchen help, so that it isn't necessary for them to return to their locker rooms, which may be at some distance. It is always advisable to keep the kitchen help within the kitchen during their stint of duty. Doors to dining rooms, and there may be several dining rooms serviced by the one kitchen, should be strategically placed and baffled so that the diners do not have a view of what goes on in the kitchen, and, what is more important, do not hear what is going on.
- The ideal plan would be to place the coffee shop backed up to the kitchen, so that certain finished dishes and prepared foods can be delivered to the coffee shop work area directly from the main kitchen under complete control and it passes from prep areas to kitchen to coffee shop.
- At the counter we will usually find a pickup area where the waiters can pick up the food prepared for them without disturbing the diners who are sitting at counters. Dirty dishes will be sent back to the dishwashing area through a pass-through, or they will be carried to the dishwashing area in the main kitchen.

- Employees' cafeteria- This space is usually planned to be close to the help's locker rooms and yet contiguous to the main kitchen.
- Beverage service area- This may be a bar room or a cocktail lounge. In any case, there will be a bar with stools (if local codes permit) and an area for cocktail tables and chairs. A cocktail lounge must be serviced just as the kitchen is serviced. To the bar must be brought not only liquor and bottled goods but also the usual crunchies.
- Ideally, the delivery should be made directly to the back bar through pass-throughs from the kitchen, so that we find once again another unit backed up to the ideal kitchen.

MECHANICAL SERVICES

- Another area that should be considered in designing the back-of-the-house spaces will be the boiler or mechanical room. In this area will be found the various pieces of equipment for heating and cooling as well as all the tanks and pumps to keep all the mechanical systems in operation.
- In this area will also be found all central switch gear that controls electric current for every purpose in the hotel complex. This domain belongs to the house engineer and, naturally, there should be provision for an engineer's office, with a mechanical repair shop close by.
- These would include a carpentry shop, an upholstery shop, and definitely an area for a locksmith. Somewhere in the area, where they are easily accessible, will be storage rooms in which will be kept a multitude of spare parts to service the hotel. be occupied by personnel that very often come in contact with the guests, and the strategic location of these back-of-the-house facilities will be controlled entirely by what happens in the front of the house.
- Included in these areas you will find accounting and bookkeeping offices (which back up the front cashiers); reservations offices (which back up to the front registration desk); and offices for management, which will include a reception area, a manager's office, and an assistant manager's office.
- There is also a mail sorting room.

FRONT OF THE HOUSE

- The guest or the paying customer sees only the front of the house, and this must be all that he desires.
- The front of the house comprises every area that the guest will see; lobbies, dining spaces, rest rooms, passenger elevators, corridors, hotel rooms, etc. These spaces must be handled and planned with one thought in mind: the convenience and continued approbation of the guests.

- The registration desk and the elevators should and must be immediately apparent. The registration area consists of a front desk, behind which is a registration clerk, behind whom is the key and mail rack, and behind that the various administration spaces.

GUEST REGISTRATION

- A hotel registration desk must be located so that it is immediately visible as one enters the hotel lobby. The size of the desk will be determined by the size of the hotel.
- 2,000 rooms might have anywhere from four to six registration clerks, while a hotel of 100 to 200 rooms will have one or at roost two spaces at which guests may register.
- The simplest arrangement will call for a suitable file containing advance reservation cards requesting space, so that the clerk can quickly check what room has been reserved for what particular guest.
- Advance registration counter

MAIL AND KEYS

- There are two other services that the front or registration desk must perform. The first and obvious one is to serve as the place where the room keys are kept.
- If the registration clerk handles the key, then obviously the key rack is directly behind the desk, easily accessible to the registration clerk. If the hotel is large enough to require separate area and separate personnel for handling of keys, this function will usually be alongside the actual registration desk

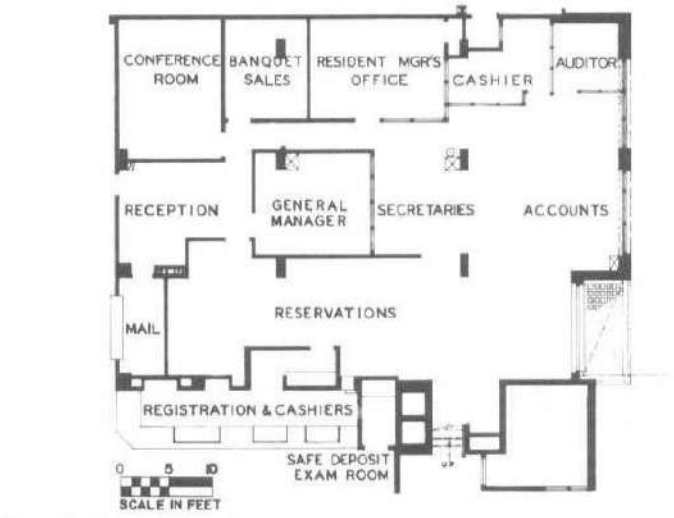


Figure 3 Admin Plan, Churchhill Hotel London

CASHIOR

- The average hotel usually has the cashier's counter located adjacent to the registration desk.
- The larger hotels may place cashiers in the so-called "front desk" area but somewhat remote from the actual registration desk. There are times in large hotels, especially those

catering to conventions, where one convention is checking out while another is checking in. This will make for traffic congestion and some confusion. Such a situation can be avoided by planning the registration and cashier facilities so that lines forming in front of the registration desk do not conflict with lines forming at the cashier's counter.

- Larger hotels will have a complete bookkeeping department. This will require more than just the actual cashiers, who remain at their stations, while the bookkeeping department handles all entries and bookkeeping for the guests. It is obvious that this bookkeeping department should be close to if not backed up to tire front desk cashiers, so that any questions of charges can be quickly checked and adjusted by the cashier, who will contact the bookkeeping department for clarification or corrections in the guests' bills.
- Therefore, a small closed room is normally provided. The guest enters this room and gives the valuables to the cashier through a pass-through window. This pass-through window should have a view of the vault or the safe so that the guest can watch his valuables being deposited properly.
- In large hotels, where there are a number of restaurants and other facilities which entail cash payment, special arrangements should be made for the handling of this cash and, in some instances, safety deposit boxes or vaults are provided so that the money can be stored when it is brought to the cashier space at off hours.

ADMINISTRATIVE AREA

- The administration of a hotel operation depends entirely upon its size.
- A larger, medium-sized hotel will have a manager and an assistant manager and, as a rule, there will be e reception office where one or two typist receptionists will be acting as a buffer between the public and the manager.
- Aside from the manager and the assistant manager, there may be an office for a food and beverage manager and a banquet manager. A larger hotel, with sizable convention facilities, will also have an office for the convention manager and his assistants.

RESTAURANT FACILITIES

- Under normal situations there will be a cocktail lounge or beverage bar even in the smallest dining facility. The larger hotel will have a pleasant coffee shop for quick service and for simpler meals, whereas a restaurant, with its appropriate decor for more leisurely dining, will offer a more varied menu with probably higher cost per meal than in the coffee shop. The cocktail lounge will usually be found close to the dining room so that hotel guests can pause for a cocktail before lunch or dinner, or while waiting, before going to

the dining room", to meet friends or other guests. Where convention facilities are offered within a hotel, it is wise to have a bar placed close to the convention facilities.

- Large convention and banquet facilities usually provide a fixed or portable bar arrangement in the pre-assembly or foyer areas to take care of pauses between meetings and seminars and to fill those pauses with a facility that will provide a "pause that refresh." There is no special requirement for the design of hotel restaurants, bars, cocktail lounges, and coffee shops which are in any way different from the standard requirements for any such facility.
- Wherever a rooftop restaurant is created, the architect must bear in mind that there will be increased traffic in the elevators taking diners from both in and outside the hotel to this specialized rooftop facility. And don't forget that, because of public assembly requirements, the stairs must be sized larger. Supper clubs or nightclubs will also be found in the larger hotels with this type of dining and entertainment area along with orchestra dressing rooms.

LOBBIES

- Every hotel, regardless of its size, must have a public lobby. The size of the lobby is largely determined by the number of guest rooms as well as by the type of hotel that is on the architect's drawing boards.
- Furnishings, color, finishing materials, lighting, and decor must create the proper ambience regardless of whether the hotel is large or small, in a city or a resort, moderately priced or expensive.

ELEVATORS

- Except for one- and two-story motels, every hotel and motel will use elevators to take guests from the point at which they have checked in up to the floor where the guest's room is located. Elevators should be located so that they are immediately visible, either from the entrance of the hotel or from the check-in or registration area. Another consideration in the planning of elevators is that of their location on the guest-room floors. It is advisable to place them centrally so that the distance walked by a guest in any direction is reduced to a minimum.
- The number, size, and speed of the required elevators is best determined by the elevator companies themselves.
- Service elevators are separate and apart.
- Each bank of elevators should be strategically located to best service the front of the house (guests) or the back of the house.

- The bell captain's station should be located so there is a commanding view of the hotel entrance, the registration desk, the cashier, and the elevators.
- Somewhere in the lobby there should be a rather large storage spare for luggage which may be left by guests after checking out but prior to departing.

GUEST FLOOR CORRIDORS

- It is wise to remember that no guest-room doors should be placed opposite the elevators. Guests coming or going late at night, coming out or getting into the elevators, may talk loudly or may be too noisy, in which case they would be disturbing guests whose doors open off this area. The foyer should be further demarked from the guest-room corridor by its decor and lighting.
- One of these appurtenances would be a small bench or some type of seat for guests who may want to wait in the foyer for the elevator or who may be waiting to meet someone else on the floor. It is also a thoughtful gesture to have a full-length mirror in this area; men as well as women guests appreciate the chance to have a look at themselves before descending to the main lobby floor.
- There should obviously be a good-sized ash receiver for cigarettes, cigars, and other trash nuisances that the guest may want to get rid of before getting into the elevator.
- Good practice indicates that a corridor should, if at all possible, not be over 100 ft in length.
- There is very little choice in the width of a corridor. Normally, 6 ft is considered an adequate width, although some hotels have made do with only 5 ft.
- Another expedient, which may be used either in a narrow corridor (under 6 ft) or a standard-width corridor, would be the device of recessing the bedroom or guest-room doors. Setting doors back from the corridor wall 1 ft or even as much as 2 ft gives an apparent width to the corridor and, what is more important, it gives each room entrance its own sense of privacy and individuality.
- A flush panel door is the least expensive but also the least desirable type of door for a guest room. If only a flush door is used, strong color might be helpful,
- The lower portion of the wall, therefore, might well be designed as a dado made of a bruise- and shock-resistant material or merely marked off with a contrasting color or wall covering.

GUESTROOMS

- The length and width are determined by the amount of furniture that is to go into the room and by the degree of luxury that the hotel operator wishes to achieve.

- The most common room in the hotel field today is the twin-bedded room. Then we have the possibility of a single occupancy room, and, lastly, studio rooms or suites.
- The next consideration is the size of the beds themselves. There are single beds which are 3 ft 6 in. wide, a full-sized bed which is 4 ft 6 in., a queen-sized bed which is 5 ft wide, end a king-sized bed which is 6 ft wide. Presently, all beds are still being made in a 6-ft 6-in. length dimension.
- If at all possible, there should be a3-ft aisle and, if no furniture is placed opposite the bed (a very unlikely arrangement), then the width of the room would be a minimum of 10 ft 6 in.
- Where furniture will be placed on the wall opposite the bed, such furniture will most likely consist of a dresser or cupboard with drawers. Such a piece of furniture requires a minimum of 18 in. in width and most likely an optimum width of 24 in.
- The most common arrangement found in most hotels consists of two comfortable armchairs with a cocktail table between them. A comfortable chair will require a depth of least 30 in. and another 30 in. of leg space in front of it, which means that we need at least 5 ft from the wall before we encounter the first piece of furniture, which will probably be a bed.
- In talking of lighting, we must bear in mind that we want not only a lamp or a ceiling fixture over the sitting area but also adequate reading lights for the beds. The most often used arrangement is a twin-headed lamp sitting on the night table between the two beds.
- Another piece of fixed furniture that is desirable is a luggage stand.
- This could be a straight-backed chair or a stool placed in front of the writing-makeup table.
- Between a pair of twin beds, the ubiquitous nightstand with its small storage space below is standard.
- SUITES: Another popular arrangement in hotels is that of the so-called "studio room." Dual sleep pieces have been developed which are comfortable sofas during the day and perfectly comfortable beds at night.
- furnished as a studio room. Thus, the hotel can provide a two-room suite (obviously, connecting doors must be provided between these two accommodations).
- Every hotel should have arrangements for suites of a permanent nature as opposed to a combination of a studio room with a typical guest room. Suites will be furnished like fine sitting rooms. They are used not only by the affluent traveler because he can afford it but also by travelers who do a good deal of entertaining, especially business travelers who entertain clients and customers on their arrival in any given city.
- These suites are also often used by two couples or by a large family, in which case the sitting room of the suite may be used for sleeping at night. In this case, dual sleep pieces will be required, but they will usually be the type that is referred to as a "davenport," or the type of sofa which opens out to become a comfortable double bed (never as comfortable as a true bed). These suites should have a good-sized dining table with a sufficient number of chairs, provision for an adequate desk (since some business may be

carried on in that room), a sufficient number of comfortable lounge chairs, and an accessory table.

- It is a good practice to arrange the sitting room of a suite so that it connects with at least two bedrooms and, if at all possible, three and sometimes even four bedrooms.
- Suites will usually be found in the corner of a building, which makes it possible for the planner to join up several bedrooms.
- There are times when suites are not used, and the hotel should be able to rent each of the rooms in the suite separately.
- A foyer which connects the bedrooms and the sitting area makes this separate keying of rooms possible.
- A complete bathroom should be planned for each of the sitting rooms of a suite to make it possible to rent the rooms out singly.
- Since this room will be used for entertaining (either business or private), a bar with water connection becomes a pleasant adjunct.
- Obviously, these rooms will be placed on the lowest floors so they can be close to the public spaces for the convenience of those who are going to use them for meetings or seminars in connection with a larger convention or meeting taking place in the hotel.

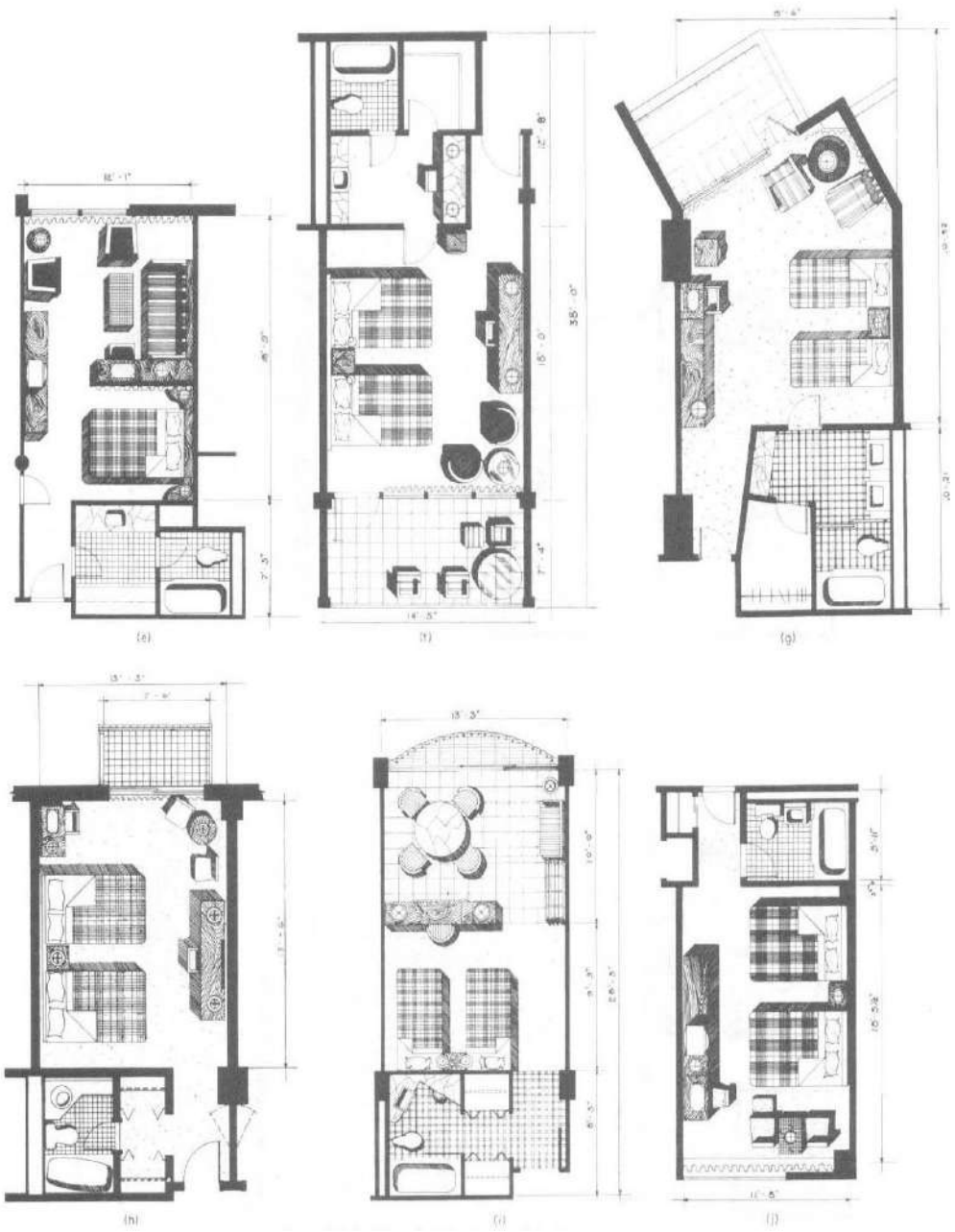


Figure 4 Guest room details (ITC Hotel Manual)

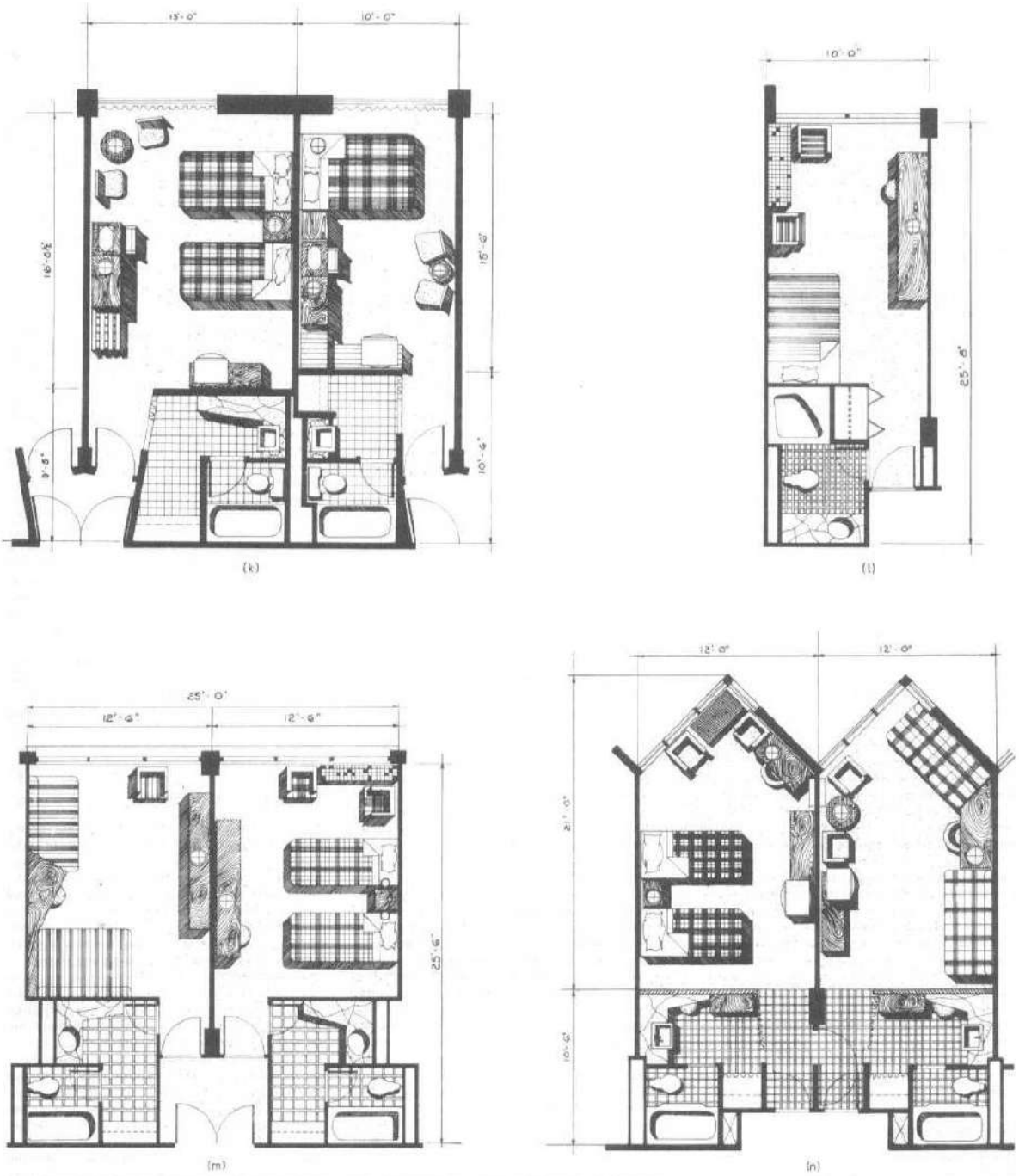


Fig. 5 (cont.) (k) Chicopee Motor Inn, Chicopee, Massachusetts. (l) and (m) Thomas Circle Motor Hotel, Washington, D.C. (n) Riverview Motor Hotel, New York.

Figure 5 Guest room details (ITC Hotel Manual)



Fig. 5 (cont.) (k) Chicopee Motor Inn, Chicopee, Massachusetts. (l) and (m) Thomas Circle Motor Hotel, Washington, D.C. (n) Riverview Motor Hotel, New York.

Figure 6 Guest room details (ITC Hotel Manual)

GUEST BATH ROOMS

- The minimum bathroom will have a combination tub-shower, a lavatory, and a water closet.
- An innovation devised by the writer's firm was the introduction of two lavatories in the bathroom facilities. These two lavatories may be right in the bathroom itself, they may be pulled out into a dressing area, or one lavatory may be placed in the bathroom and another outside the bathroom.
- Bidet is being introduced. Obviously, this additional feature is found only in the most luxurious hotels.
- A wall-hung unit makes cleaning of hotel bathrooms easier for the maid, but again, its economics will determine whether this fairly expensive type of installation is warranted. The tub in a guest room is normally a 5-ft tub.
- The normal shower head becomes standard in all hotels, although there is a growing tendency to using the so-called "telephone shower head."
- The normal wall shower head, and by using two movable shower-head supports, one at the normal hand level and one at the higher level where a fixed shower head normally would occur, the guest has the option of allowing the hand type shower head to remain in a standard position or to remove it and use it as he pleases.
- It is preferable to have a ledge on which toiletries may be placed, where they are conveniently reached, and where, obviously, they will not be left when the guest checks out.
- If a ledge is used, the toilet tissue holder can be placed within the recess of the ledge, es can be the tumbler holders and the toothbrush holders. Obviously, an electrical convenience outlet must be placed in this area for electric shavers, electric toothbrushes, and other electrical gadgets that today's traveler takes with him. A slot receptacle for used razor blades should not be forgotten. Towel bars must be strategically placed so that the guest can reach for a towel regardless of whether he is stepping out of the tub or whether he is washing or shaving et the lavatory.
- Another nicety which might be provided is some form of clothesline. With today's wash-and-wear apparel, many guests, especially women, like to do their washing at night and hang their garments in the bathroom.
- A number of hotels are installing a wall-hung mirror which is an enlarging mirror on one side and a normal mirror on the other, a very nice touch for both men and women guests.

GUEST CLOSETS

- The size of a closet will be determined by the type of hotel.

- Having the open hanging arrangements obviates this possibility. The longer the guest-room stay that is anticipated, then the larger the closet.
- It should be possible to store the luggage out of sight in the closet without diminishing the available hanging space, the shoe-rack space, or shelf space for hats and other apparel and paraphernalia. Whether the closet is a flat reach-in type or a walk-in type, the door should be such that, when the closet is opened, there are no hidden recesses where clothing may be forgotten because it cannot be readily seen by the departing guest.
- A good closet will have a hang rod with sufficient space to comfortably hold men's and women's clothes, a shelf for packages, hats, etc., and a shoe ledge or rack for placing shoes.

GUEST FLOOR SERVICESPACES

- Every guest-room floor will have a service area.
- Primarily, it is a place where linen is stored and where the maids' carts are kept. We must bear in mind that each maid will handle anywhere from 12 to 15 rooms and that each maid will need a cart. The number of rooms on the floor will, therefore, determine the number of maids and, in turn, the number of carts.
- A closed storage area should be provided for the storage of linens. In addition to the maids', porters', and linen supplies, sufficient space should be left for the storage of room-service carts.
- They may have to remain on the floor for some time waiting for the service elevator or elevators. Obviously, the service elevators will open out to this service area, so that all this activity takes place out of the sight and hearing of the hotel guests.

BANQUETING FACILITIES

- Larger hotels will have a more diversified arrangement for meetings, luncheons, dinners, and banquets. The largest hotels are usually designed with a full banqueting and convention facility.
- The normal meeting room requirements are rather simple. The rooms will vary in size to accommodate anywhere from 10 to as many as 100 people. In most instances, wherever it is feasible, the meeting rooms will be arranged in a straight line, so that the walls separating one room from the other can be made movable.
- Thus, if two meeting rooms which normally might seat 25 people are thrown open to one, we would have a meeting room to take 50 people; and if another wall is opened, we would be able to seat 75 people, and so on.

- In larger rooms, which normally qualify for conventions or large banquets, it is also possible to subdivide the space by the use of movable walls to create smaller rooms when a large room is not required. A large space which might seat 1,000 people when all folding wells have been moved back can be cut up into anywhere from four to six spaces, allowing for meeting rooms that can accommodate 150 to 250 people.
- Of course, in the really large convention halls, it will not be unusual to seat 3,000 or more people in one large convention banquet hell. Realizing that food must be brought to all these rooms, their juxtaposition to serving kitchens is highly important in arranging the plan.
- For the most part, food should be brought directly from banquet kitchens to the banquet spaces. In subdividing these spaces, the subdivision must be so planned that each space is contiguous to the kitchen and has its own doors to enable waiters to come and go between the banquet spaces and the banquet kitchen.
- Sound isolation is of the greatest importance, and this applies not only to the decibel rating of the panels themselves but also the arrangement of the joints between the sections or panels of the movable wall.
- In fairly large meeting, banquet, and convention facilities, space must be provided which is normally called "preconvention assembly space.'
- Since most of the people who are standing are those who will eventually be seated, the proportions of the preconvention foyer space will be determined by the number of people who will be eventually seated. As a rule of thumb, a person standing in fairly close quarters will take up approximately 5 sq ft. A person seated at a table will take up anywhere from 10 to 15 sq ft. A person seated for a seminar or a meeting will require 8 or 9 sq ft. It thus becomes apparent that the ideal preconvention, pre-banquet, or assembly space should be at least one-third of the area of tire actual dining and meeting spaces.
- thus becomes apparent that the ideal preconvention, pre-banquet, or assembly space should be at least one-third of the area of tire actual dining and meeting spaces.

TIME SAVER STANDARDS (BUILDING TYPES)-RESTAURANTS

SPACE REQUIREMENTS

- Adequacy of space will influence building and operating costs and efficiency. When space is too small, labor time end effort is likely to increase end the volume and quality of output decrease. When itis too large, building and maintenance costs are excessive.
- Calculate area requirements in terms of: (1) volume and type of service, (2) amount and size of equipment to be used, (3) number of workers required, (4) space for needed supplies, and (5) suitable traffic area. The dining area location and space allowance.

DINING ROOMS

- Space for dining areas is usually based on the number of square feet per person seated times. Space requirements:
- The patron's size and the type and quality of service should be considered.
- A banquet seating allowance might be as little as 10sqft per seat and that for a deluxe restaurant as much as 20 sqft.

Table 1 Area Specifications (TSS)

Type of Operation	Square Feet per Seat
Commercial Cafeteria	16-18 sq. ft.
College and Industrial Cafeteria	12-15 sq. ft.
School Cafeteria (Lunchroom)	9-12 sq. ft.
College Residence (Table Service)	12-15 sq. ft.
Counter Service	18-20 sq. ft.
Hotel, Club, or Restaurant (Table Service)	15-18 sq. ft.
Table Service (Minimum Eating)	11-14 sq. ft.
Banquet (Minimum)	10-11 sq. ft.

- Table 2 square feet pwe seat used for various types of food operations
- All of the areas in a dining room used for purposes other than seating are a part of square footage allowed for seating.
- Service stations may be estimated in the proportion of one small one for every 20 seats or a large central one for every 50 to 60 places. The advisability of having a central serving station will be influenced by the distance of the dining area from the serving area.
- Small substations for silver, dishes, napery, beverages ice, butter, and condiments may measure20 to 24 in. square and 36 to 38 in. high. The size of central stations varies from that for a small enclosed room to that of a screened section measuring approximately 8 to 10 ft long by 27 to 30 in. wide by 6 to 7 ft. high. Table size will influence patron comfort and efficient utilization of spaces. Smell tables, such as24 or 30in. square, are economical for seating but are uncomfortable for large people.
- The width of booths including seats and table is commonly 5h ft. A lunch counter will have a minimum width of 16 in. and a maximum width of 24 to 30 in. The linear feet are calculated on the basis of 20 to 24 in. per seat. The maximum area best served by one waitress is generally 16 U-shaped counters make maximum use of space and reduce travel. Space in depth of 8'/r to 11 ft will be required for every linear foot of counter. This will provide 3 to 4 ft of public aisle, 2j&ft for aisle space for employees. A width of 41h ft is desirable where employees must pass.

- A minimum passage area is 18 in. between chairs and, including chair area, tables should be spaced 4 to 5 ft apart. Aisles on which bus carts or other mobile equipment is to be moved should be sized according to the width of such equipment.
- Diagonal arrangement of square tables utilizes space better then square arrangement and yields a more trouble-free traffic lane.

Number of Persons Allowance:

- The number of persons to be seated at one time is the second point of information needed for calculation of the dining room size. The total number of seats required at one time, multiplied by the space required for each seat, will give the total number of square feet needed in the dining area.
- The number of times a seat is occupied during a given period is commonly referred to as "turnover."
- The turnover per hour, times the number of seats available, gives the total number of patrons who can be served in an hour. If peak loads, or number to be served at one time, are known, the number of seats required can be estimated.
- The table sizes used in the dining room will affect occupancy. It is often desirable to provide for groups varying from two to eight, with a predominance in most dining rooms of those for two people.
- Chairs with a "tablet arm" that will fold at ray have been used for fast turnover in crowded areas.
- One cafeteria line can serve four to eight patrons per minute depending on (1) the speed of the servers, (2) the elaborateness of food selection, (3) convenience of the layout, and (4) the type of patrons.
- Banquet seating requires planning because maximum seating potential means maximum profits. Folding tables 30 in. wide are popular. These are obtained in varying lengths, but 72 and 96 in. are commonly used. The spacing for the legs should be such as to allow for comfortable seating when the tables are joined end to end and place settings are laid on 24-in.centers.

- Separate rooms, folding doors, screens, or other attractive devices can be used to reduce size of an area during slack periods. Sections left open should be those easiest to serve. Balconies, backrooms, or other less desirable space can often be used for overflow numbers that occasionally require service.

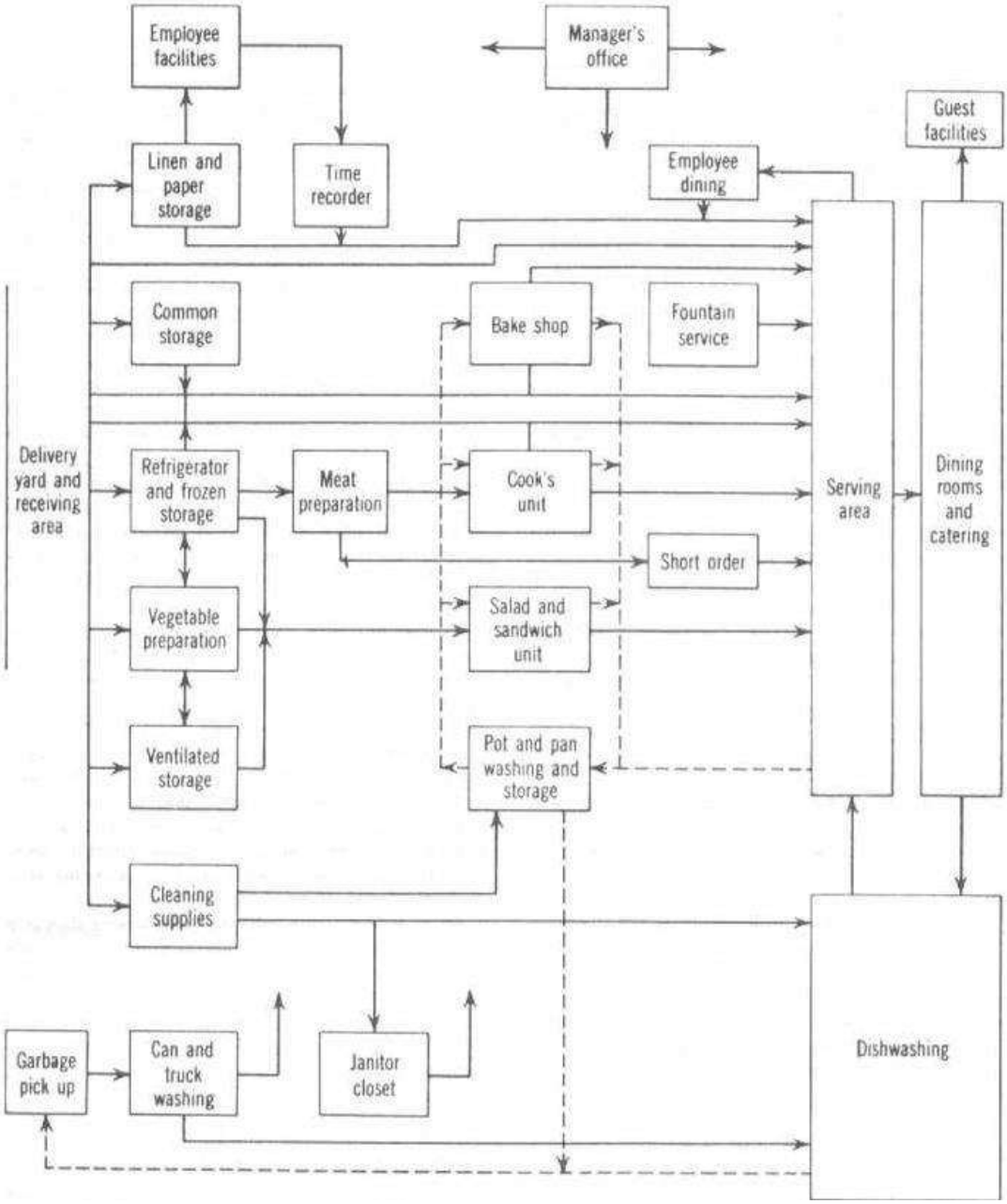


Figure 7 Flow Diagram Showing Functional Relationships (TSS)

Production areas:

- A frequently used rule for allotting a space for the kitchen is that it should be one-third to one-half the area of the dining room.
- An analysis of specific needs is required. Many factors in fluence space requirements, such as:

1. Type of preparation and service
2. Amount of the total production done in the unit
3. Volume in terms of the number of meals serve
4. Variety of foods offered in the menu
5. Elaborateness of preparation and service
6. Amount of individual service given, as in a hospital ltrey service
7. Seating and service plan, whether on one floor or many

Table 3 Vatiations in Space needs in Relation to numbers Served

Meal load	Square feet per meal	Variation in square feet
100-200	5.00	500-1,000
200-400	4.00	800-1,600
400-800	3.50	1,400-2,800
800-1,300	3.00	2,400-3,900
1,300-2,000	2.50	3,250-5,000
2,000-3,000	2.00	4,000-6.000
3,000-5,000	1.85	5,500-9,250

- The equipment provided will affect the space needs. Garbage and refuse, for example, may require a sizable area for storage awaiting pickup. Disposal units for food garbage, incinerator for burnable refuse, and a crusher for tin cans will greatly reduce the amount to be held. Frequency of garbage collection will minimize the space needs.
- The shape of the kitchen, location of ventilation and elevator shafts, support columns and partitions should be considered in relation to an efficient layout for work. The location of entrances and exits for a good flow of traffic, window placement, suitable space, and relationship of sections need consideration. Eliminate partitions whenever possible; this will reduce space needs and also permit easier supervision of production areas.
- The square footage given is to be multiplied by the maximum number of meals estimated per hour of service.
- The width of the table may be 24 to 30 in. unless dishes or food containers are to rest at the back of the table. Tables 36 in. wide are preferable when the back of the area is used for such storage. Where two workers work opposite each other, a table 42in. wide may be used. A work area of 4 to 6 in ft will be within convenient reach of the average person.

Tables 8 to 10 ft. long are used if two people are working side by side. A height of 34 in., commonly used as a working height, be evaluated in terms of specific work done and equipment used.

- The minimum width for a lane between equipment where one person works alone is 36 and 42 in. where more than one is employed and where workers must pass each other in the progress of work. Where mobile equipment is used, 48 to 54 in. are recommended. At least 60 in. are needed for main traffic lanes where workers regularly pass each other with mobile equipment.
- Work centers at right angles to traffic lanes are efficient.
- A satisfactory layout may claim less than 30 percent of total space for equipment while work areas, traffic lanes, and space around equipment for easy operatioaning.

Table 4 Square Feet Of Kitchen Space Per Meal For Food Facilities Of Different Type And Size

Type of facility	Estimated maximum meals per hour				
	200 or less	200-400	400-800	800-1,300	1,300-7,500
Cafeterias	7.5-5.0	5.0-4.0	4.0-3.5	3.5-3.0	3.0-1.8
Hospitals	18.0-4.5	12.0-4.5	11.0-4.5	10.0-4.0	8.0-4.0
Hotels	18.0-4.0	7.5-3.0	6.0-3.0	4.0-3.0	4.0-3.0
Industrial lunchrooms	7.5-5.0	4.0-3.2	3.5-2.0	3.0-2.0	2.5-1.7
Lunch counters	7.5-2.0	2.0-1.5			
Railroad dining car	1.6				
Restaurants (service)	7.0-4.0	5.0-3.6	5.0-3.6	5.0-3.0	5.0-3.0
School lunchrooms	4.0-3.3	3.3-2.2	3.0-2.0	2.5-1.6	2.0-1.6

Serving areas:

- In cafeterias the counter length should be regulated by the variety and volume.
- An estimate that may be used for allotting width is 14 ft. This allows for 4 ft as patron lane space,1ft treyelide,2ft counter width, 4'/r ft for workers, and 2'/r ft for back bar.
- Some commercial cafeteria counters may be 70 to 80 ft long, but counters over 50 ft long are frequently considered inefficient. Twenty feet is usually thought of as a minimum but, under special conditions and where a limited menuis served,6 to8 ft may be sufficient.
- Some planners use, as a rough guide, one counter or line for every 250 to 300 patrons served, but arrival rate, speed of service, and turnover are more reliable factors to consider in establishing the number of lines required.

Receiving and storage areas:

- Although the average operation may find a dock 8 ft deep and 12 ft long sufficient for receiving items, this would not be sufficient for a large one. The space requirement in square feet for food storage for 30 days has been calculated by some as approximately one half the total served or, if 1,000 are served,500 sq ft may be used as atentative figure for total food storage needs.

- COMMON STORAGE- The volume of canned food needed to serve 100 persona three meals daily for one month is estimated at approximately 45 cases of 6/10's or equivalent. The maximum stack height will be 8 or 9 cases or approximately72 in.
- Store room aisles may be as narrow as 36 in., but 42 or 48 approximal. are preferred. Wider aisles maybe required if trucks are used.
- Allow 1'/ to 2 in. as free space for ease of positioning. Add thickness of shelving to inter space when stating measurements between centers.

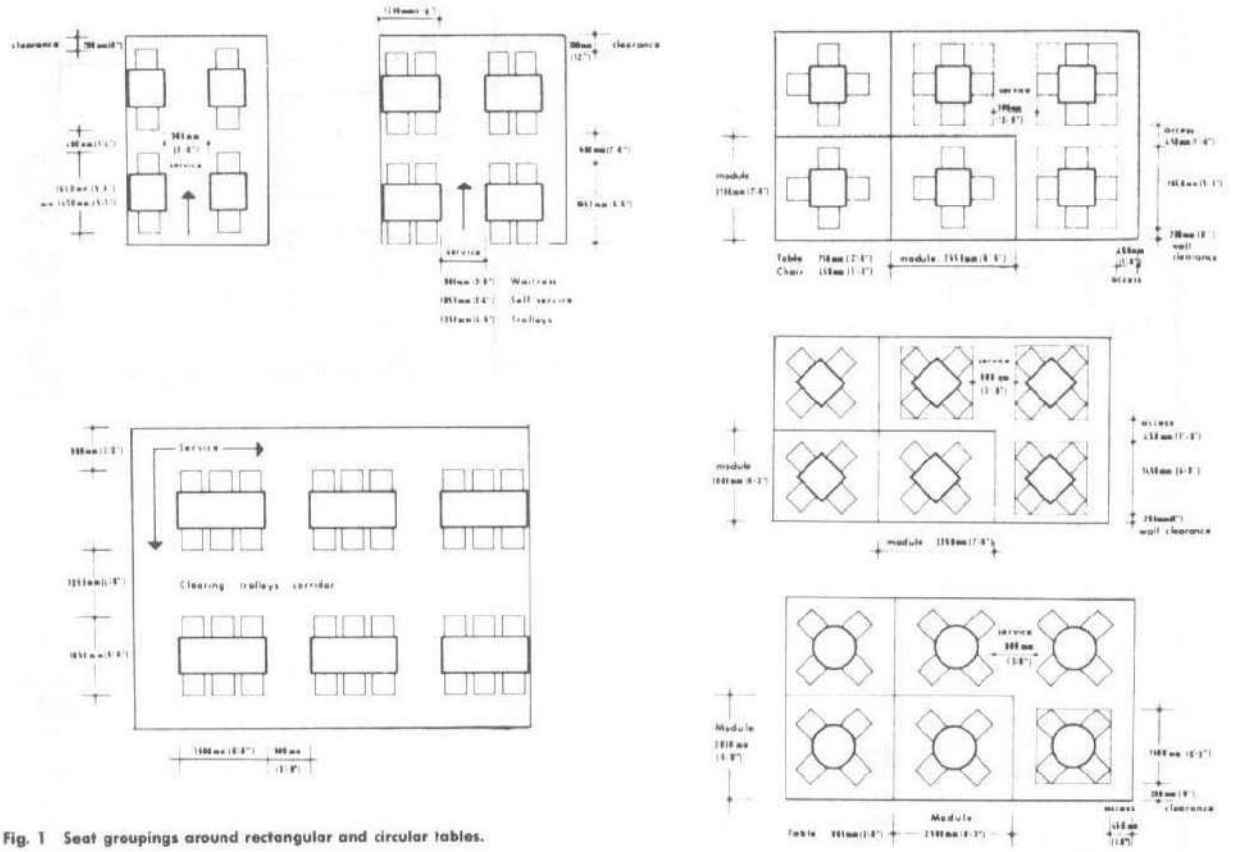


Fig. 1 Seat groupings around rectangular and circular tables.

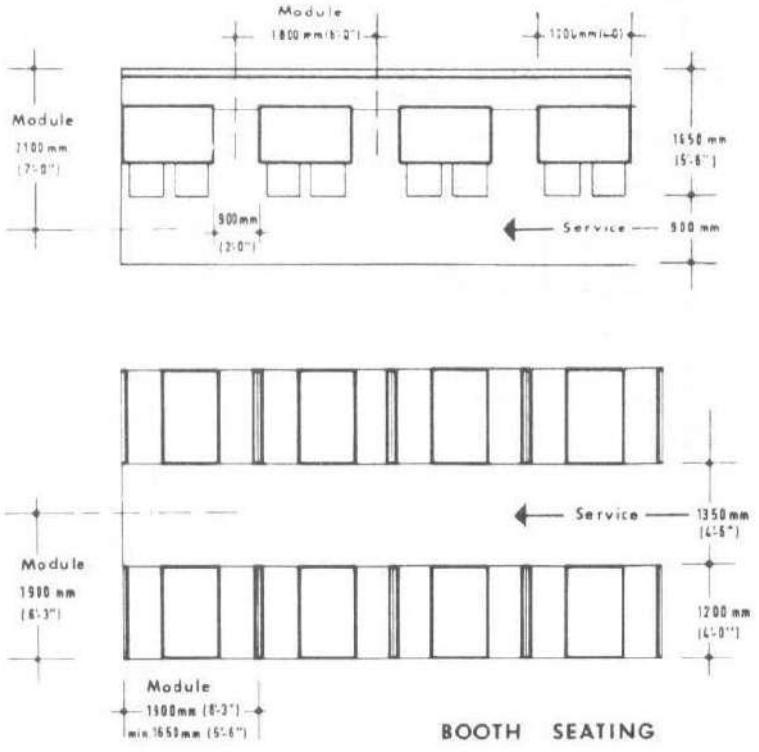
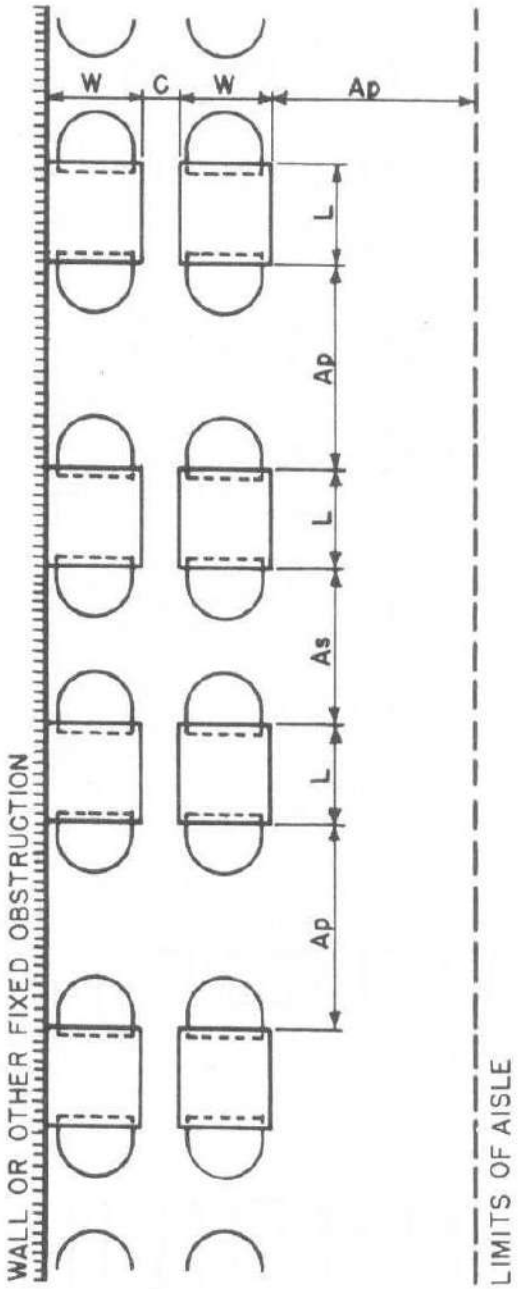
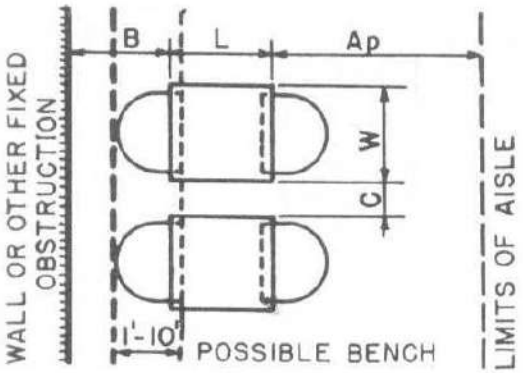


Fig. 2 Banquette seating arrangements and limiting dimensions including space for access and service.

Fred Lawson, *Restaurant Planning and Design*, The Architectural Press, Ltd., London, 1973.

Figure 8 Seating Arrangements (TSS)





		Abs. Min.	Des. Min.	Comfortable
Ap	Public circ'n	3-0 to 4-6	3-6 to 5-0	3-9 to 5-0
As	Service aisle	3-6 to 4-6	4-0 to 5-0	4-0 to 5-6
B	To wall	1-8 to 2-0	2-0 to 2-6	2-0 to 3-0
C	Between units	0 to 8	6 to 1-0	1-0
	Length	1-8 to 2-0	2-3 to 2-4	2-4 to 2-6
	Width	1-8 to 2-0	2-2 to 2-3	2-4 to 2-6

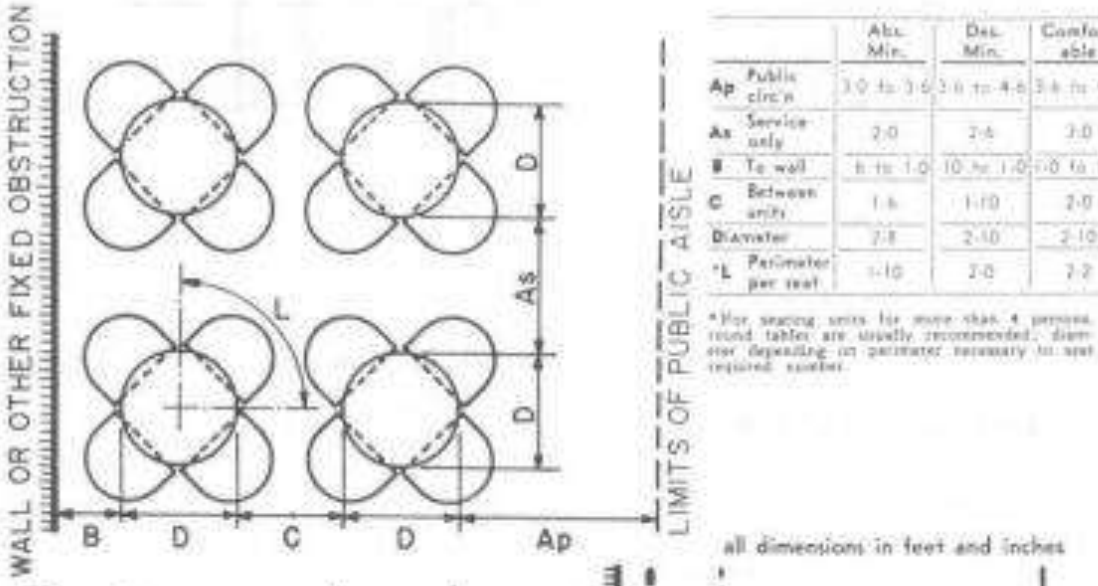
all dimensions in feet and inches

		Abs. Min.	Des. Min.	Comfortable
Ap	Public circ'n	*1-10 to 4-6	2-3 to 5-0	3-0 to 5-0
As	Service aisle	3-0 to 3-6	3-6 to 4-0	3-9 to 4-0
C	Between units	0 to 3	4 to 6	6
	Length	1-8 to 2-0	2-3 to 2-4	2-4 to 2-6
	Width	1-8 to 2-0	2-2 to 2-3	2-4 to 2-6

*Lower range only if chairs, etc., do not project into aisle

Fig. 4 Table and chair units.

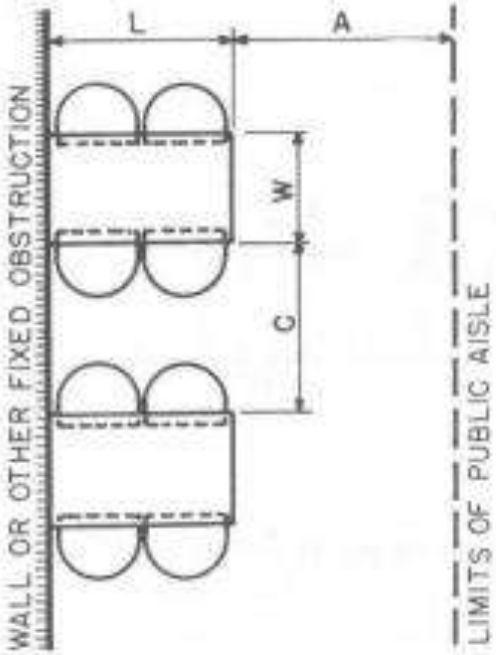
Figure 9 Table & Chair Units (TSS)

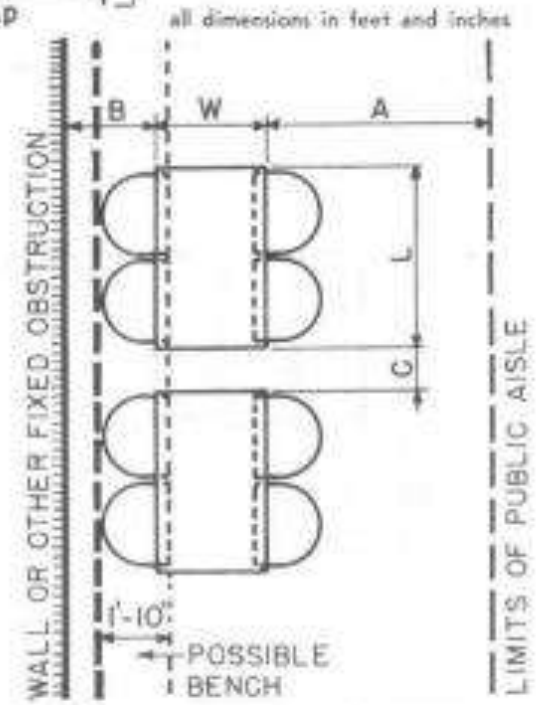


		Abs. Min.	Des. Min.	Comfortable
Ap	Public circ'n	3-0 to 3-6	3-6 to 4-6	3-6 to 4-6
As	Service only	2-0	2-6	3-0
B	To wall	6 to 1-0	10 to 1-0	1-0 to 1-3
C	Between units	1-6	1-10	2-0
D	Diameter	2-8	2-10	2-10
*L	Perimeter per seat	1-10	2-0	2-2

*For seating units for more than 4 persons, round tables are usually recommended, diameter depending on perimeter necessary to seat required number.

all dimensions in feet and inches



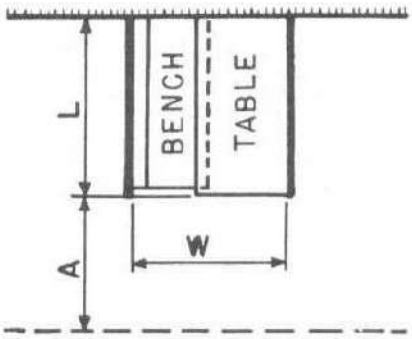


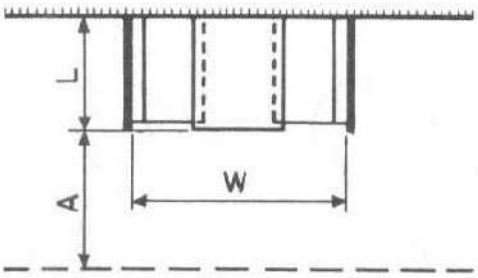
		Abs. Min.	Des. Min.	Comfortable
A	Service or pub. circ'n	2-0 to 3-6	2-6 to 4-6	3-0 to 5-0
C	Between units	1-0 to 3-6	3-6 to 4-0	3-6 to 4-0
Length		3-6	3-10 to 4-0	4-0
Width		1-8 to 2-0	2-0 to 2-3	2-4 to 2-6

		Abs. Min.	Des. Min.	Comfortable
A	Service or pub. circ'n	3-6 to 4-6	4-6 to 5-0	5-0 to 5-6
B	To Wall	2-0	2-0 to 2-6	2-0 to 3-0
C	Between units	0 to 1-0	1-0	1-6
Length		3-6	3-10 to 4-0	4-0
Width		1-8 to 2-0	2-0 to 2-3	2-4 to 2-6

Fig. 4 (continued) Table and chair units.

Figure 12 Table & Units (TSS)





2 PERSONS SIDE BY SIDE

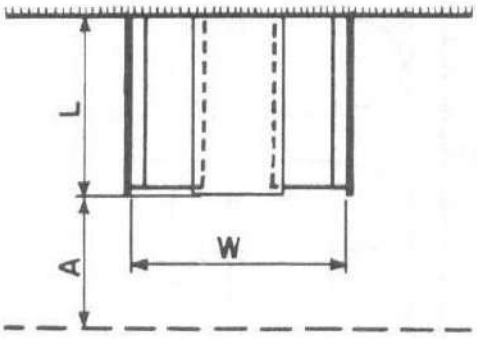
	Abs. Min.	Des. Min.	Comfort-able
A Service and pub. circ'n	2–6	3–0	3–6
Length	3–6	3–9	4–0
Width	3–0	3–3	3–6

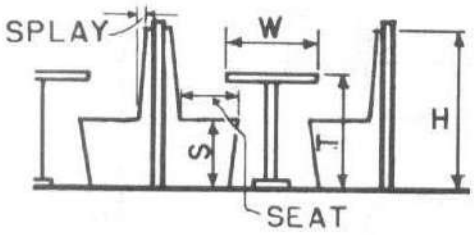
Note: This type not ordinarily recommended.

2 PERSONS FACE TO FACE

	Abs. Min.	Des. Min.	Comfort-able
A Service and pub. circ'n	2–6 to 3–0	3–0 to 4–0	3–6 to 5–0
Length	2–0	2–2 to 2–6	2–6
Width	4–10 to 5–6	5–2 to 5–6	5–8 to 5–10

dimensions in feet and inches





4 PERSONS

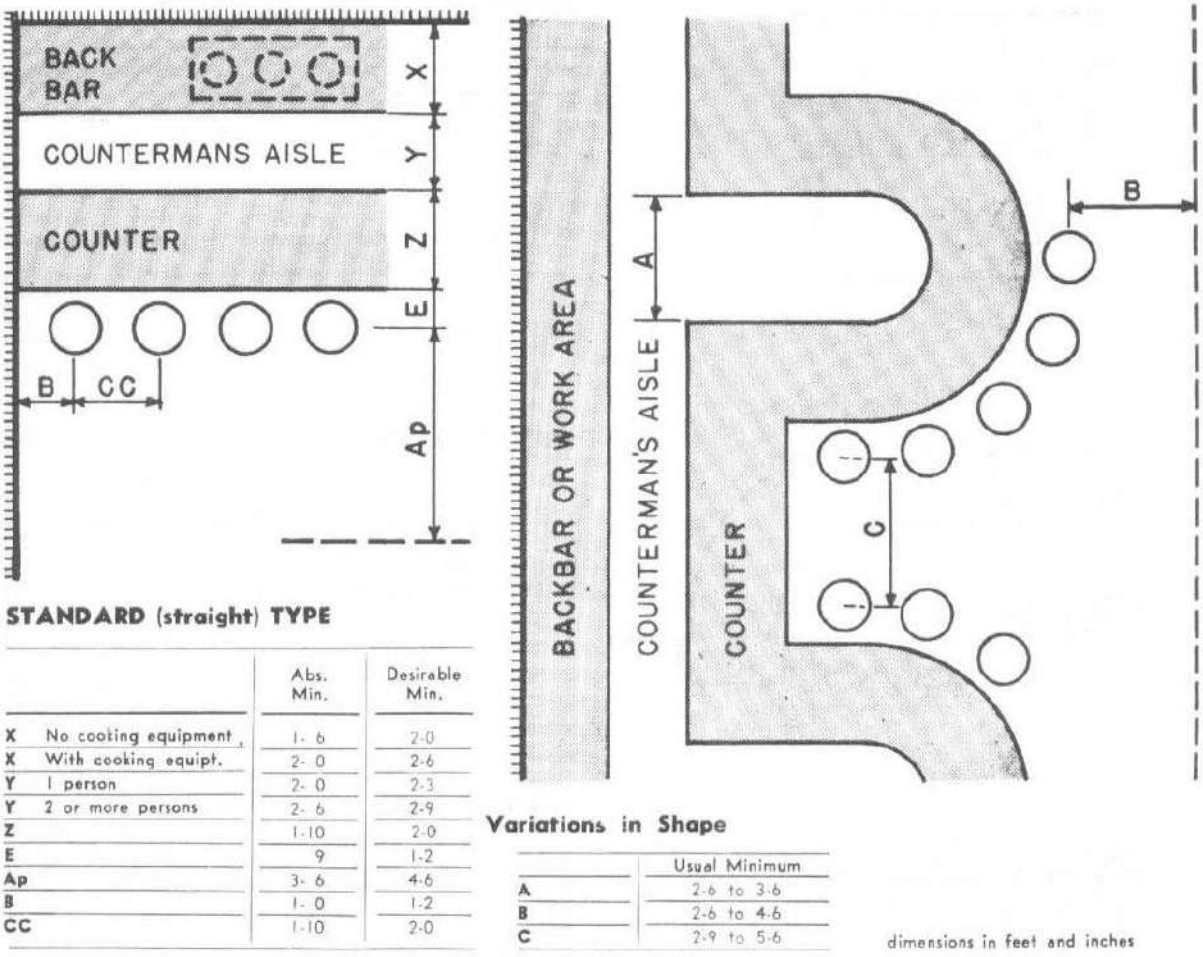
	Abs. Min.	Des. Min.	Comfort-able
A Service and pub. circ'n	2–6 to 3–0	3–0 to 4–0	3–6 to 5–0
Length	3–6	3–9 to 4–0	4–0 to 4–2
Width	4–10 to 5–6	5–2 to 5–6	5–8 to 5–10

BOOTH FURNITURE HEIGHTS

	Abs. Min.	Des. Min.	Comfort-able
H	3–0 to 3–6	3–6	4–0
S	1–5 to 1–6	1–5 to 1–6	1–6
T	2–5	2–5 to 2–6	2–6
W	1–8 to 2–0	2–0 to 2–2	2–4 to 2–6
Seat	1–4 to 1–5	1–5 to 1–6	1–6 to 1–8
Splay	0 to 0–3	0–2 to 0–3	0–3½ to 0–4

Fig. 5 Booths.

Figure 13 Booths (TSS)



STANDARD (straight) TYPE

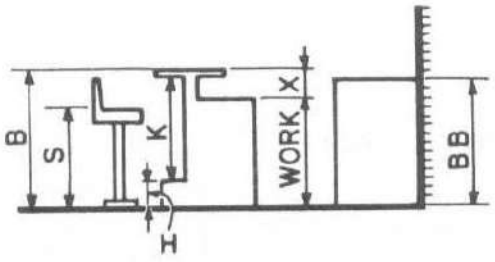
		Abs. Min.	Desirable Min.
X	No cooking equipment	1- 6	2-0
X	With cooking equipt.	2- 0	2-6
Y	1 person	2- 0	2-3
Y	2 or more persons	2- 6	2-9
Z		1-10	2-0
E		9	1-2
Ap		3- 6	4-6
B		1- 0	1-2
CC		1-10	2-0

Variations in Shape

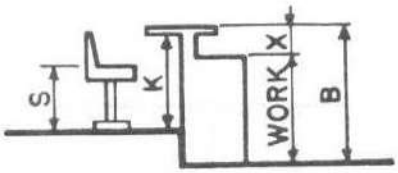
	Usual Minimum
A	2-6 to 3-6
B	2-6 to 4-6
C	2-9 to 5-6

dimensions in feet and inches

HEIGHTS



LEVEL FLOOR



DROPPED FLOOR

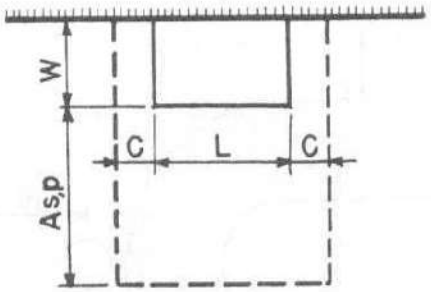
	Range of Dimensions		Range of Dimensions
B	2-6 to 3- 6	X	1-2 to 1- 3
BB	3-0 to 3- 6	Work	2-4 to 2- 7
H	7 to 10	S	1-6 to 2- 6
K	2-4 to 2- 8		

	Range of Dimensions
B	3-0 to 3- 6
K	2-4 to 2-10
S	1-6 to 2- 1
X	1-2 to 1- 3
Work	2-4 to 2- 8

Fig. 6 Food bars.

Figure 15 Food Bars (TSS)

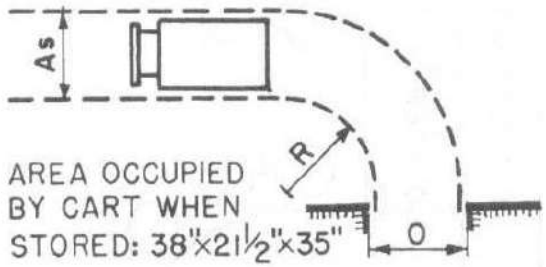
Serving Units



SERVING TABLE (& sideboard)

		Abs. Min.	Des. Min.	Comfortable
As	Service only	2-6	3-0	3-6
Ap	Public circ'n	2-0	2-6	3-0
C	Clearance to adjacent units	2-0	2-3	2-6
Length / Width	30" x 20" x 42" is average.			

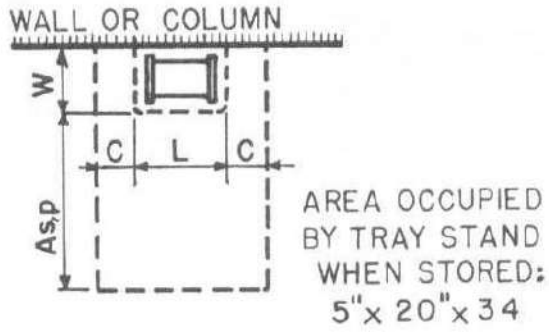
Display tables (hors d'oeuvres, etc.) usually 5' 0" x 2' 0"; (wines), 3' 0" round



SERVING CART

		Abs. Min.	Des. Min.
As	Service only	2-0	2-6
R	Turn radius	3-0	3-6
O	Door, opening width	2-0	2-6

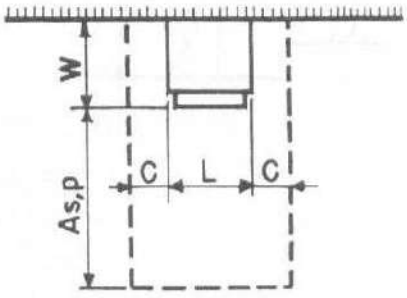
Approx. area when stored: 38" x 21½" x 35"



TRAY STAND

		Abs. Min.	Des. Min.	Comfortable
As	Service only	2-6	3-0	3-6
Ap	Public circ'n	2-0	2-6	3-0
C	Clearance to adjacent units	2-0	2-3	2-6
Length (tray) / Width (tray)	Depends on type of restaurant.			

Approx. area of stand, stored: 5" x 20" x 34"



WATER COOLER

		Abs. Min.	Des. Min.	Comfortable
As	Service only	2-6	3-0	3-6
Ap	Public circ'n	2-0	2-6	3-0
C	Clearance to adjacent units	Can arrange on top or front		
Length / Width	Depends on capacity and if glass storage included.			

Fig. 7 Serving units.

Figure 16 Serving Units (TSS)

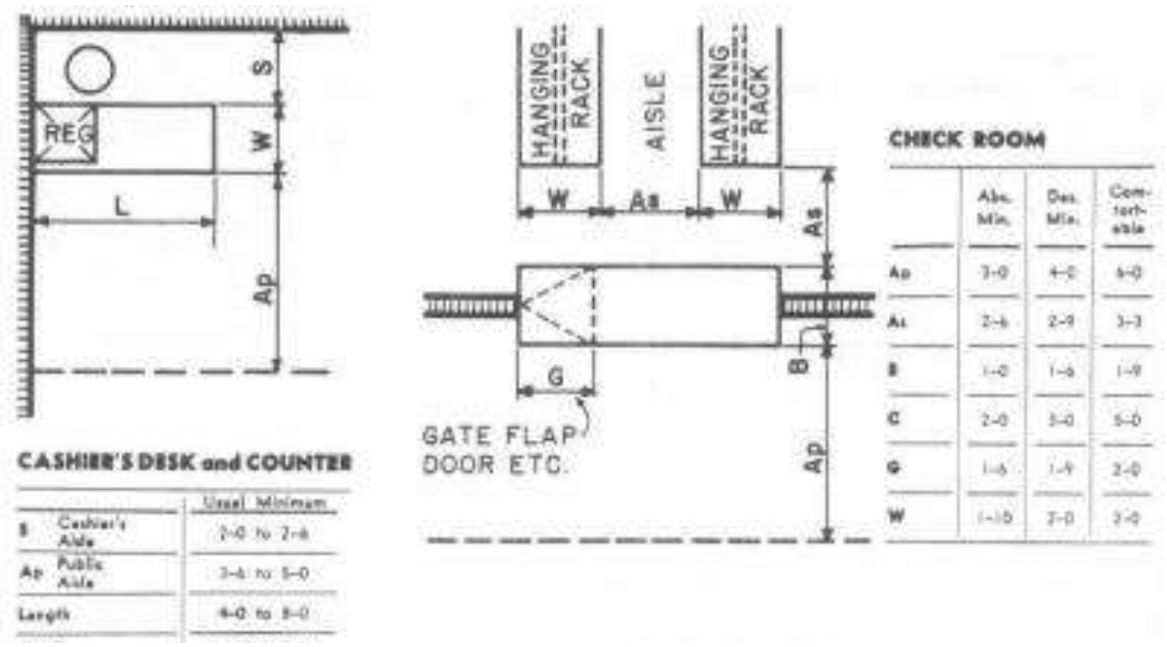


Figure 17 Nondining Spaces (TSS)

REFRIGERATED AND LOW TEMPERATURE STORAGE

- Allocation in preliminary planning may be as follows: 20 to 35 percent for meat (portion ready meats require '/ to '/, less space than carcass or wholesale cuts); 30 to 35 percent for fruits and vegetables; 20 to 25 percent for dairy products, including those in serving areas; 10 to 25 percent for frozen foods; and 5 to 10 percent for carry-over foods, salads, sandwich material, and bakery products. A requirement of 15 to 20 cu ft of refrigeration per 100 complete meals has also been used by some planners.
- Approximately 0.25 to 0.50 cu ft of refrigerated walk-in space was provided per meal served, and frozen walk-in space.
- A walk-in becomes feasible for an operation serving 300 to 400 meals per day, and refrigerated pass-throughs can be added when from 400 to500 meals are served per day
- Aisles of 30 in. are usually too narrow; 42 in. are desirable. If mobile equipment is moved in and out, aisles may have to be wider. Walk-ins that are 8 to 9 ft wide and about 10 ft long are minimum size. This allows for two storage are as30 in wide with a 3 to4 ft aisle.
- Doors should be a minimum of 42 in. wide to admit large crates and containers or be sized to suit mobile equipment.

SANITATION AREAS

- Dishwashing areas: The dimensions may be only 30 to 36 in. for a single tank machine, 60 to 72in.for sinks, or7 toover30 ft for a conveyor-type machine.
- Pot and pan section: When allowing space for the pot and pan section, 40 sqft is generally regarded as a minimum for the smallest unit. The free work aisle between the sinks and other equipment should be 4ftwide.The space allowance above the minimum will vary widely depending upon the type equipment used and the volume of pots and pans handled.

EMPLOYEE FACILITIES

- Facilities for employees may include locker and lounge area, toilets, showers, time-recording equipment, hand basins near work areas, and dining rooms. An employee entrance should be so located that the employees may go directly to the dressing rooms without passing through the dining room or production area.
- Locker and lounge area: Whether individual lockers or common cupboard, sufficient space should be allowed for personal clothing to hang without crowding or wrinkling.
- The depth from front to back should be a minimum of 20in.
- Suitable size for an employee lounge depends largely on scheduling of workers and the policies of individual establishments.
- A cotor day bed, 36in. by 6ft, should be provided in the women's room.
- Toilets and showers: They should be separated from food areas by a hallway or double entrance. Supply one wash bowl for every 8 to 10 workers, one toilet stool for every 12 to 15 women, and one urinal and one toilet stool for every15men.Toilet compartments measure approximately3by 41/ ,to 5 ft.
- Time recording management: Provide space for a recorder near and within view of the office. Wall hung card racks of sufficient capacity are recommended for the number of workers, both full and part time, who are likely to be employed during an accounting period. Estimated space for a clock recorder is approximately 18in.wideby12y.in.deepand18in.high, and a rack of 50 cards approximately1 1/2, by 2 1/2 by 34 ½ in.

GUEST FACILITIES

- The size of the area should be based on probable need for waiting, type of service, and number of persons likely to congregate at one time. If there is a lounge or hallway adjacent to the dining room, this may provide some waiting space.

CASHIER & COAT CHECKING

- Preferred location for the cashier's desk or counter, is on the right-hand side of the door when leaving, in order to avoid cross-traffic and resulting congestion.

Coat-checking

- Use of coat trees in dining areas is formed "necessary but never desirable. "These occupy approximately 20 by 20 in., are 72 in. high, and can accommodate 8 garments per costumer. Overshoe racks are considered undesirable; umbrella racks, desirable in check room.

TIME SAVER STANDARDS (BUILDING TYPES)-KITCHENS



Figure 20 Traffic movement through aisle side

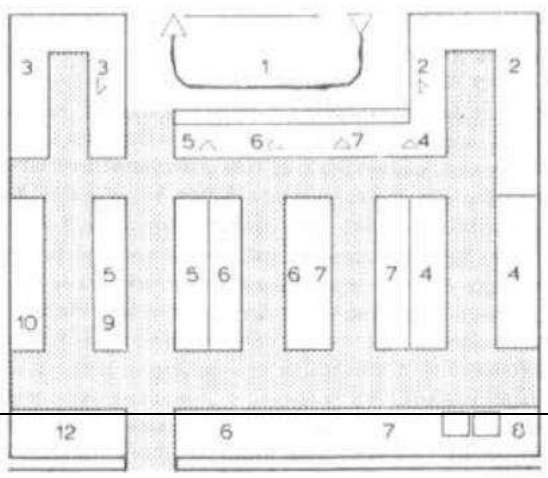


Fig. 1 Hotel or restaurant kitchen or French restaurant of high standard. Capacity for main meals: Hotel—100–200 persons / menu, 100 persons / à la carte. Restaurant—200–300 persons / mealtime from 11:30 to 1:30. Waiters' passageway: tangential. Kitchen: Linear arrangement with large installations in the rear. See Legend for explanation of numbers.

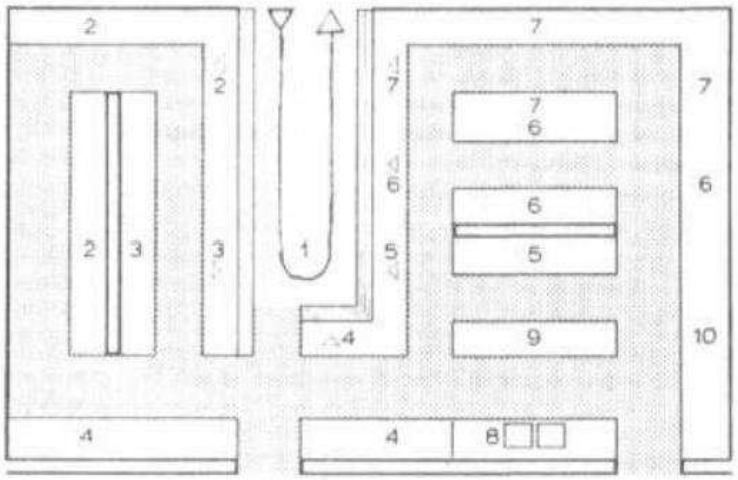


Fig. 2 Hotel or restaurant kitchen. Capacity: With this layout, a 200-seat restaurant will be able to handle three full sittings. This layout can also take care of a hotel with 100 guests and can also accommodate a restaurant open to the general public, an outdoor restaurant, and a private dining area for parties and conferences (altogether, 400 guests). Waiters' passageway: in the center. Kitchen: Linear arrangement with large installations in the rear. See Legend for explanation of numbers.

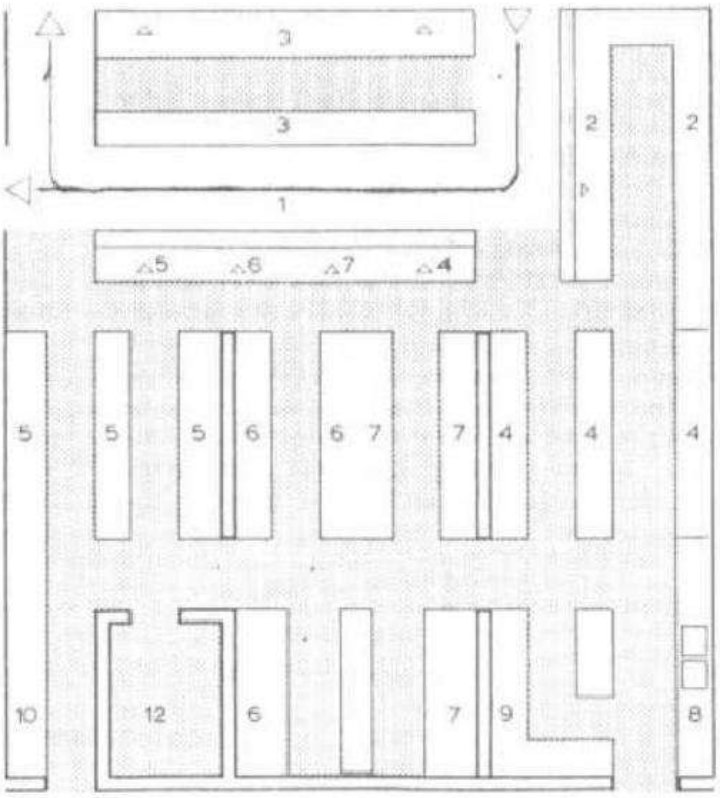


Fig. 3 Large restaurant kitchen for restaurants with many private party and conference facilities or with commissary and catering capacity for other businesses. Suitable also for large hotel with large restaurant for the general public. Capacity: 800–1,000 persons (e.g., 200 seats and fourfold reoccupancy). Waiters' passageway: tangential, with food buffet situated in front. The waiter has access to beverages and other items from the waiters' passageway in the kitchen and from the dining room side as well. The buffet looks over the dining rooms. Kitchen: Linear arrangement with fitted berths for large apparatus. See Legend for explanation of numbers.

Figure 22 Kitchen for 400 Persons (Up), and 800 persons (Down)

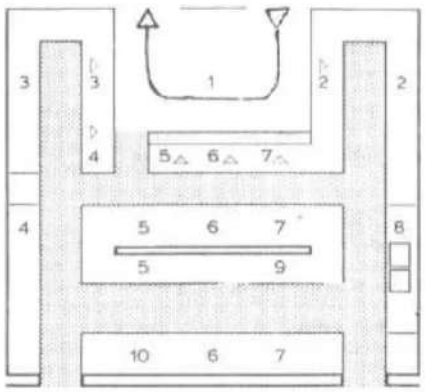


Figure 23 Kitchen for Excursion Restaurants

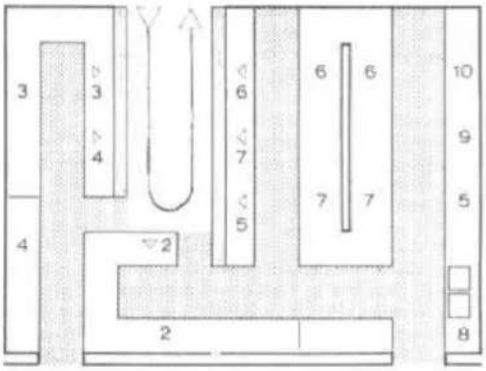


Figure 24 Kitchen for 600 persons, fourfold occupancy of 150 personsz

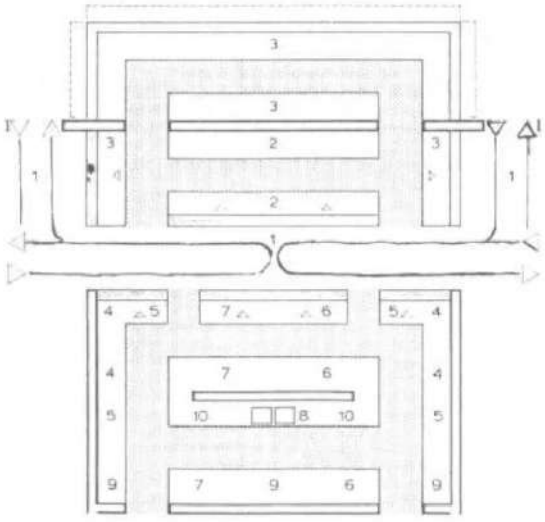


Figure 26 Kitchen for 1000 Persons

Legend for Restaurant and Hotel Kitchen Layouts (Figs. 1 to 6)

(Layouts: Scale 1:300)

1. Waiters' passageway—meal and beverage counter—dish return
2. Dishwashing area (dishes, glasses, silver)
3. Beverages—preparation and serving
4. Pastry (cookies, cakes, ice cream, dessert)—preparation and serving
5. Cold kitchen (cold appetizers, salad, fish)—preparation and serving
6. Warm kitchen—saucier/rôtisseur area (sauces, roasts, grill, fish)—preparation including large apparatus area and serving
7. Warm kitchen—entremétier area (soups, vegetables, entrées)—preparation including large apparatus area and serving
8. Pot and pan washing—casserolier area
9. Vegetable preparation
10. Meat preparation
11. Vegetable cold storage
12. Meat cold storage
13. Economat (dry storage)
14. Beverage cold storage
15. Linen, dish, cleaning supplies storage
16. Staple goods storage
17. Goods acceptance and control
18. Empty goods and garbage collecting rooms

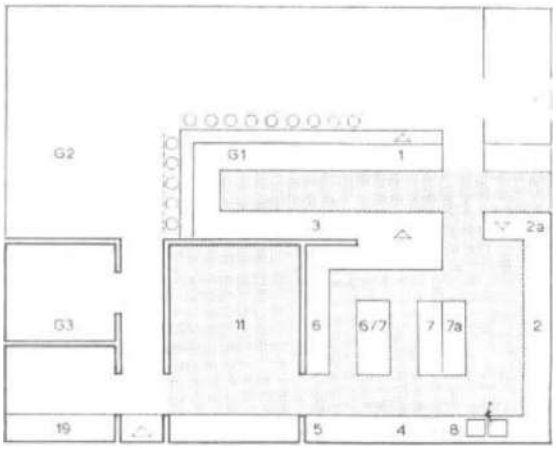


Figure 25 Snack Bar

Legend:

1. Meal and beverage serving counter
2. Dishwasher
2a. Dish return
3. Beverage buffet with mixer, toaster, ice-cream container, etc.
4. Oven and small pastry station
5. Garde-manger
6. Saucier / rôtisseur
6/7. Range
7. Entremétier
7a. Cooking vat and high-performance steam cooker
6/7b. Warming cupboard and warm serving counter with warming lamps
8. Pot and pan washing
11. Storage, empty goods, office; instead of cold storage rooms—cold storage and freezer cupboards
19. Employees' toilets
G1. Bar counter—also for meals
G2. Dining room with table seating
G3. Guests' toilets / make-up room / telephone booths

TIME SAVER STANDARDS (INTERIOR DESIGN)

ROOM ARRANGEMENTS

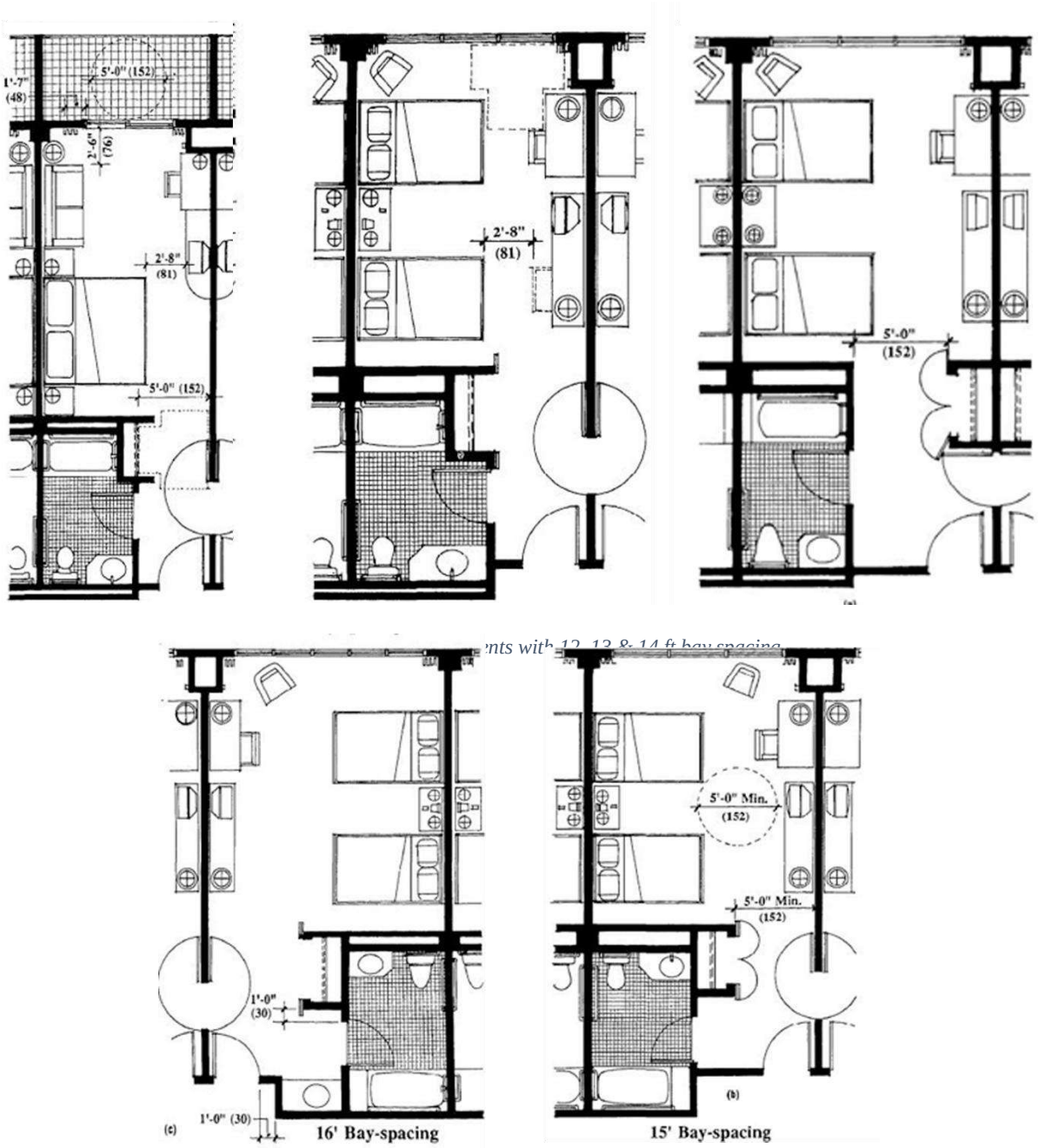
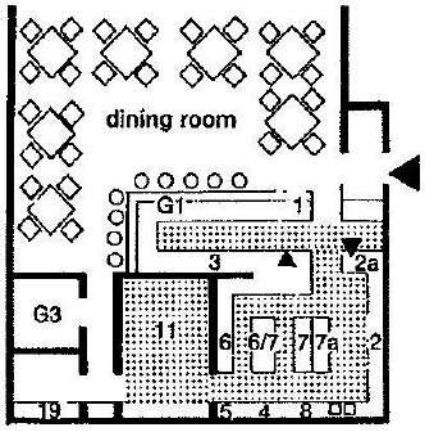


Figure 33 Room Arrangements with 16 & 15 ft Bay Spacing

SNACK BAR

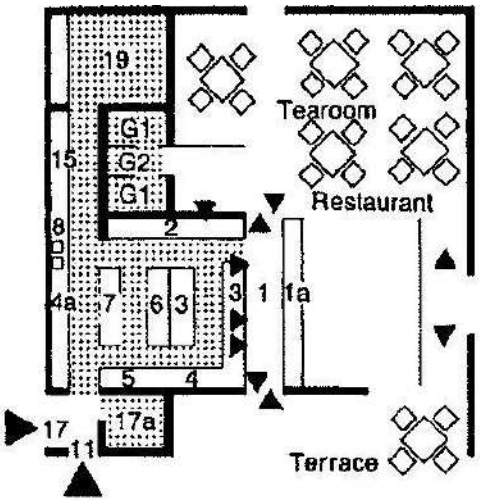
- Corner pub, cafe, restaurant: capacity 55-60 seats (2-4 place turnover at lunch time, 2 in evenings). Between lunch and evening meals: serving coffee, cakes and snacks. Kitchen: supplied predominantly with pre-prepared items. Storeroom need not be particularly large if deliveries are daily.



1	meals and drinks servery
2	dishwasher
2a	crockery returns
3	drinks bar with mixer, toaster, food containers etc.
4	oven for small pastry items
5	food storage
6	rotisserie
6/7	cooker rings
7a	water boiler and steam machine
8	pot and pan washer
11	stores/office; catering size refrigerators and freezers instead of cold store
19	staff toilets
G1	bar counter
G3	customer toilets

Figure 37 Snack Bar Arrangements

CAFE, RESTAURANT & KITCHEN



1	waiters' walkway
1a	service counter and cash tills
2	dishwasher
3	drinks bar with mixer, toaster, ice cream freezer etc.
4	pastry preparation
4a	pastry oven
5	sandwich preparation
6	reheating equipment (e.g. soup)
7	cooker rings
8	pot and pan washer
11	empties
15	linen store
17	deliveries and (a) store
19	staff toilets and cloakroom
G1	toilets
G2	telephone cubicle

Figure 36 Cafe-restaurant Arrangement

- With tea room. Urban business in heavy traffic location.

Cafe:

- Alcohol-free drinks, except bottled premium beer, liqueurs etc., patisserie and light food-cold and hot.

Tearoom:

- Alcohol-free drinks, patisserie, sandwiches. Capacity approx.150 seats, continuous operation 6.30-24.00. Kitchen: predominantly pre-prepared items, little storage.

Large hotel restaurant kitchen-

- Also, for large catering establishments with side rooms, external deliveries or production for outside companies. Capacity 800-1000 people. Waiters' walkway: in the center with special service in the garden or also bowling alley and direct access to the side rooms.

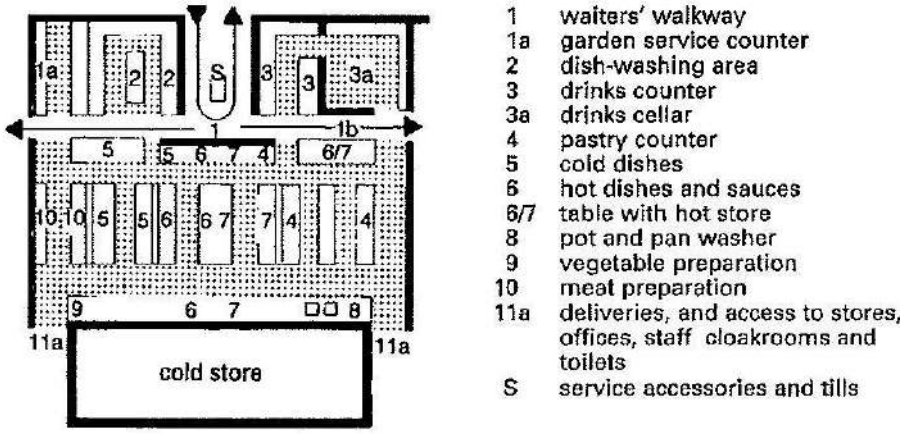


Figure 38 Large Hotel Restaurant Kitchen

Kitchen: cell system fronted by the backs of the large appliances.

Restaurant with buffet and vending machines:

- For fast midday meals in canteens, department stores and motorway services. Capacity 500 people/h. Kitchen: only warming of preprepared food stuffs, except for salad sand soups.

Self-service restaurant:

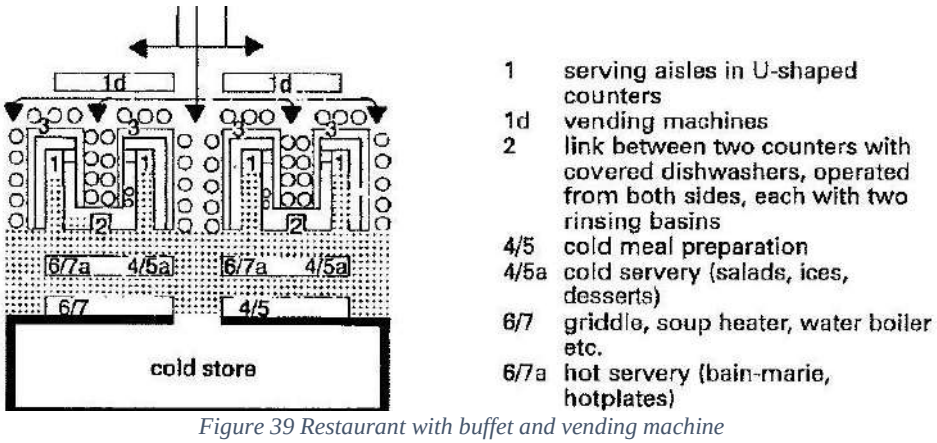


Figure 39 Restaurant with buffet and vending machine

- Suitable for department stores or attached to offices. Kitchen: no in house production. Outside delivery and preparation using deep frozen process.

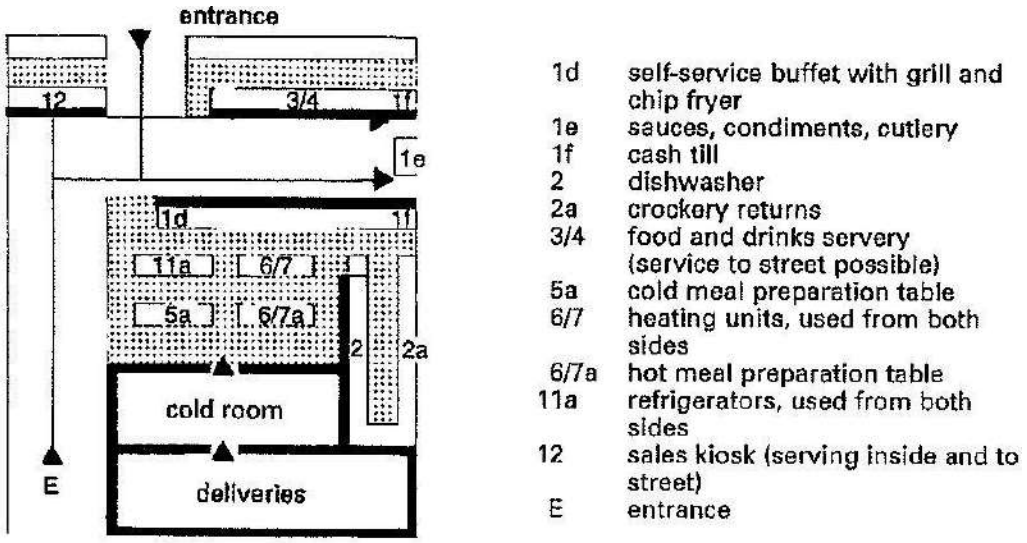
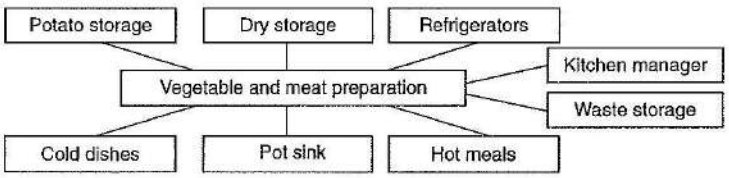


Figure 40 Self Service restaurant

Function and organization of the restaurant kitchen-

- The capacity of the kitchen is primarily dependent on the number of customer seats, customer expectations (type, extent and quality of the meals offered), the proportion of products freshly prepared from raw (in contrast to ready-prepared food) and the rate of customer turnover all day or at meal times (consumer frequency).
- In fast food restaurants the rule of thumb for seat changes is about1-3times per hour, in conventional restaurants about 2. In specialty and evening-based restaurants, the guests stay on ave



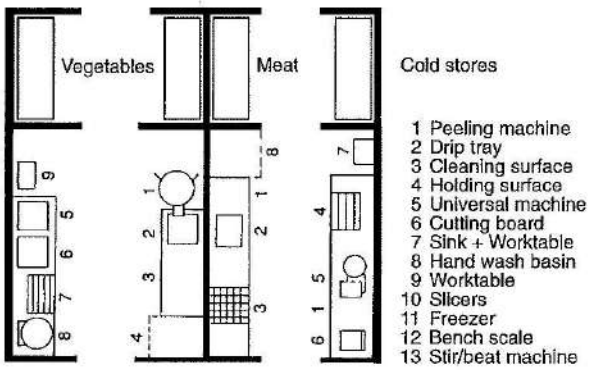


Figure 41 Separate preparation for Meat & vegetables

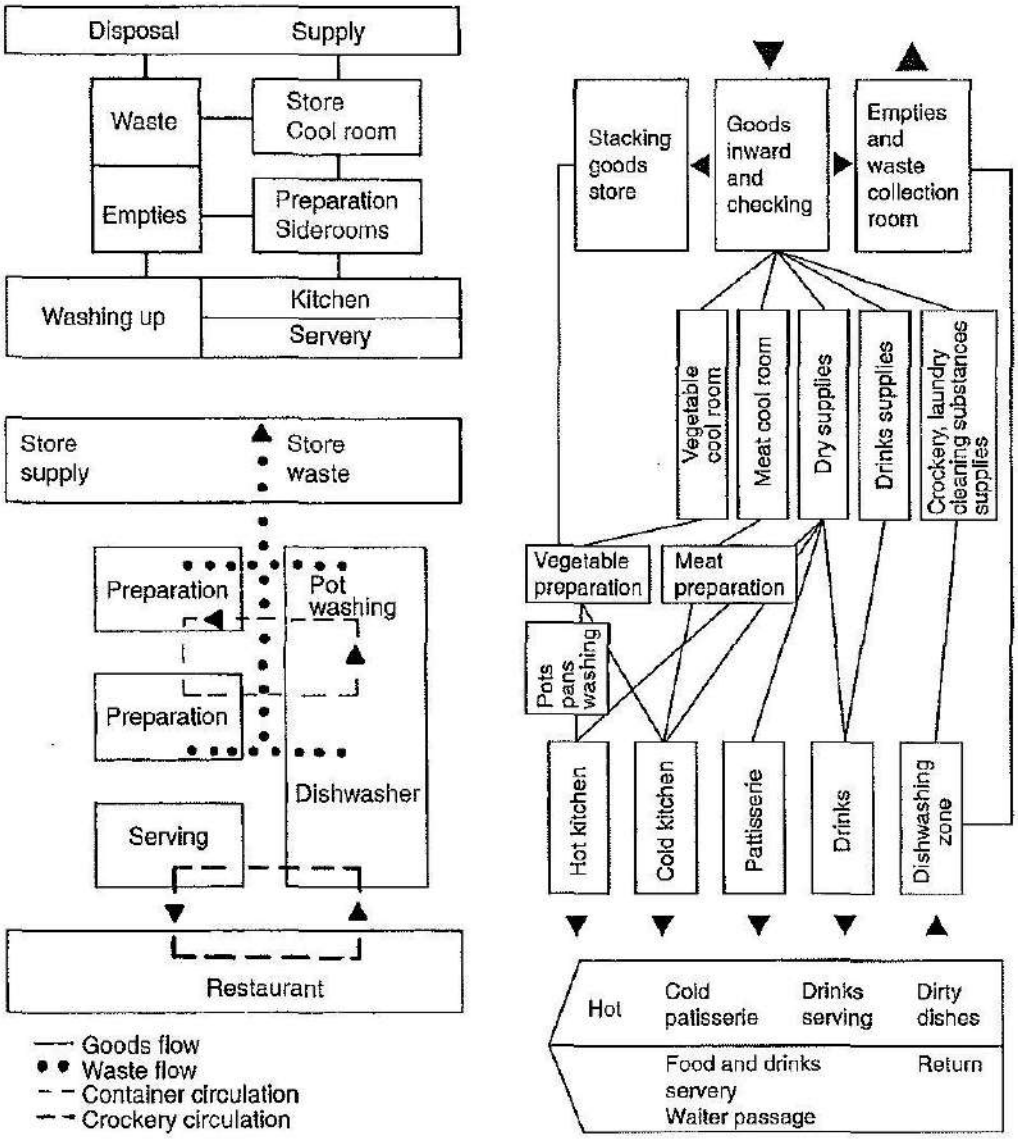


Figure 42 Restaurant Kitchen; Functions & Restaurant kitchen; Organisation

Percentage of total kitchen space requirement-

- Differentiated according to small, medium and large kitchens, floor area values for individual functions are be based on.
- Aisle widths in storage, preparation and production areas differ according to whether they are purely traffic routes or also overlap the service area. Working aisle widths should be 0.90-1.20 m, side traffic routes with (temporary) overlapping use 1.50-1.80 m and main traffic routes (transport and two-way through traffic) 2.10-3.30 m wide. For kitchen areas in small to medium restaurants, aisle widths of 1.00-1.50 m should be sufficient.

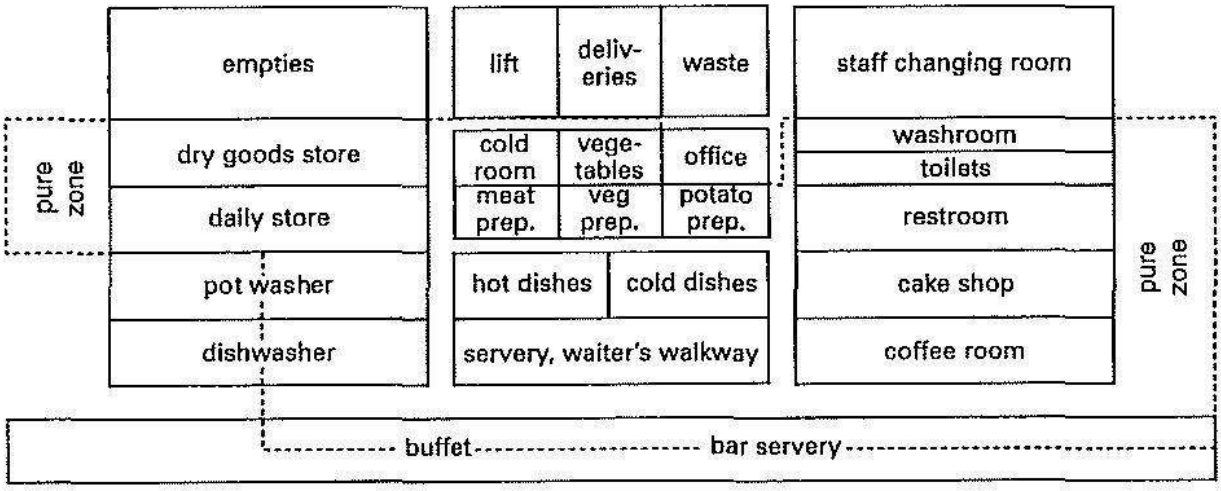
- Bistros, snack bars, small cafes - or specialty restaurants with 40-60 seats- are classified as small operations. Small to medium units (70-1 00 places) require on the other hand carefully zoned and fully equipped kitchen facilities. Large businesses (service areas, fast food restaurants, large hotel kitchens) achieve considerably higher place numbers, often with an integrated eating bar or selfservice areas.

Table 5 Kitchen Areas: space required (sqm/seat)

Seats	80	120	200
goods inward	0.05–0.075	0.05–0.067	0.05–0.06
empties	0.05–0.075	0.05–0.067	0.05–0.06
waste/rubbish	0.05–0.075	0.03–0.050	0.03–0.04
delivery/disposal	0.15–0.225	0.13–0.183	0.13–0.16
cold room meat	0.05–0.075	0.05–0.067	0.04–0.05
cold room fruit and vegetables	0.05–0.075	0.05–0.067	0.04–0.05
cold room dairy products	fridge	0.03–0.05	0.03–0.05
cold room cold service	fridge	fridge	0.02–0.03
cool room drinks	fridge	fridge	0.05–0.07
freezer room	0.05–0.075	0.05–0.067	0.06–0.08
cooled goods delivery	0.15–0.225	0.183–0.25	0.24–0.32
store dry goods	0.15–0.175	0.117–0.13	0.09–0.1
store drinks	0.075–0.1	0.1–0.117	0.08–0.1
store non-food	0.075–0.1	0.067–0.083	0.07–0.08
cooled goods storage	0.3–0.375	0.283–0.33	0.24–0.28
vegetable preparation	0.075–0.1	0.067–0.083	0.04–0.05
meat preparation	0.075–0.1	0.05–0.067	0.04–0.05
fish/poultry preparation	0	0.03–0.05	0.03–0.04
hot kitchen	0.325–0.35	0.217–0.23	0.16–0.18
cold kitchen	0	0.05–0.067	0.04–0.05
patisserie	0	0	0.04–0.05
pot washing	0.05–0.075	0.05–0.067	0.03–0.04
office kitchen manager	0	0	0.03–0.04
kitchen facilities	0.525–0.625	0.47–0.567	0.41–0.5
dishwasher	0.1–0.125	0.1–0.117	0.09–0.1
service/waiter office	0.075–0.1	0.083–0.1	0.07–0.08
dishwasher/office	0.175–0.225	0.183–0.217	0.16–0.18
= Total	1.3–1.675	1.25–1.55	1.18–1.44

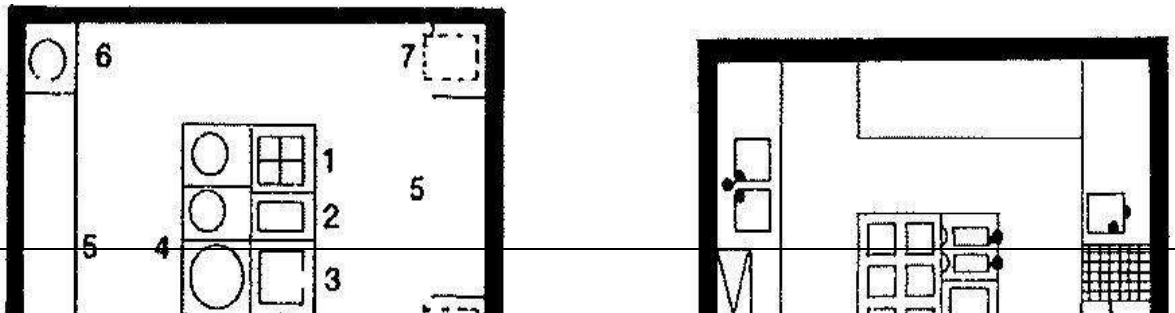
Table 6 Basis for dimensions and space requirements

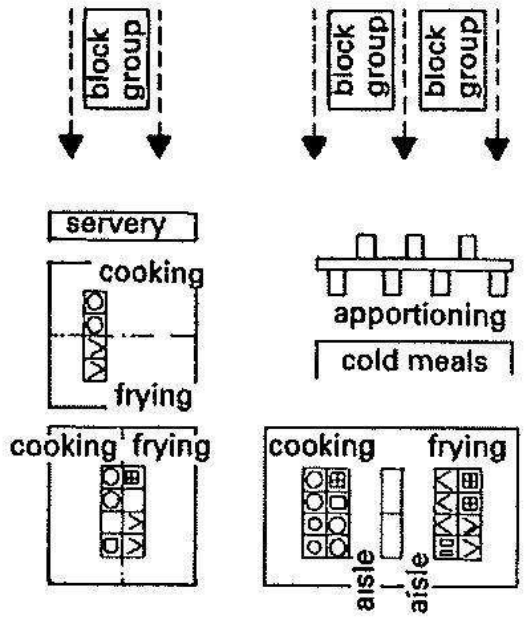
Area	Proportion (%)
goods delivery including inspection and waste storage	10
storage in freezer, cold and dry rooms	20
daily store	
vegetable and salad preparation area	2
cold dishes, desserts	8
patisseries/cakes	8
meat preparation	2
cooking area	8
washing area	10
traffic area	17
staff rooms and office	15
Total	100



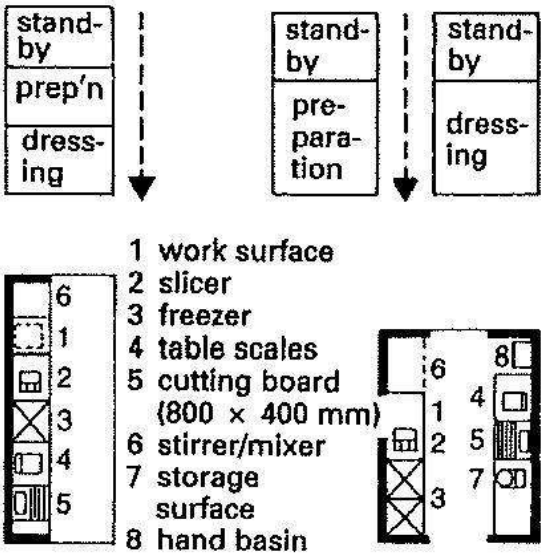
5 Kitchen areas: classification and relationships of functional areas in clean and unclean zones (if earth-covered vegetables are prepared, this must take place in a separate part of the unclean area!)

Figure 43 Funtionality of Kitchen Areas

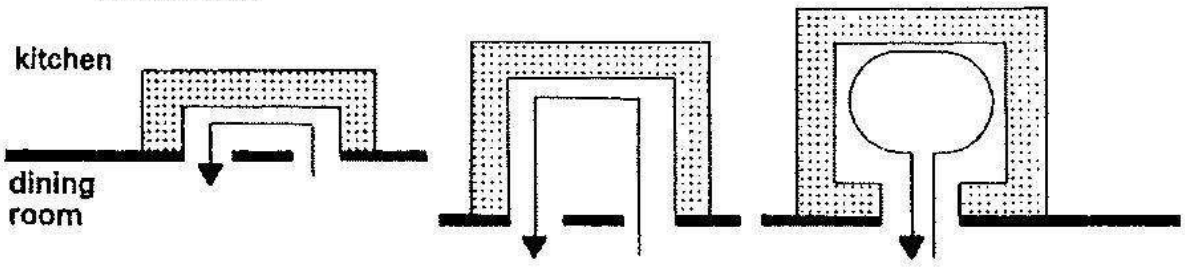




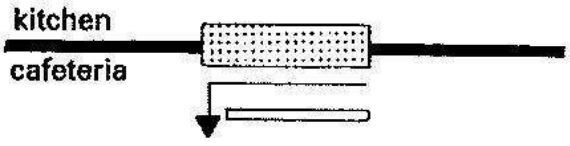
5 Functions and organisation of hot kitchen



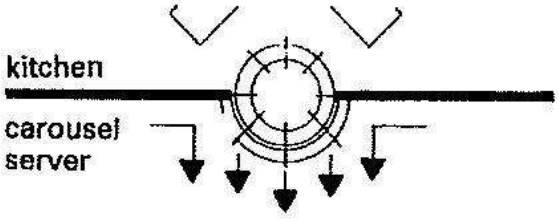
6 Organisation of cold kitchen



7 Servery, waiter walkway



8 Self-service restaurant



9 Self-service restaurant





BASIC SCHEMES OF HOTEL

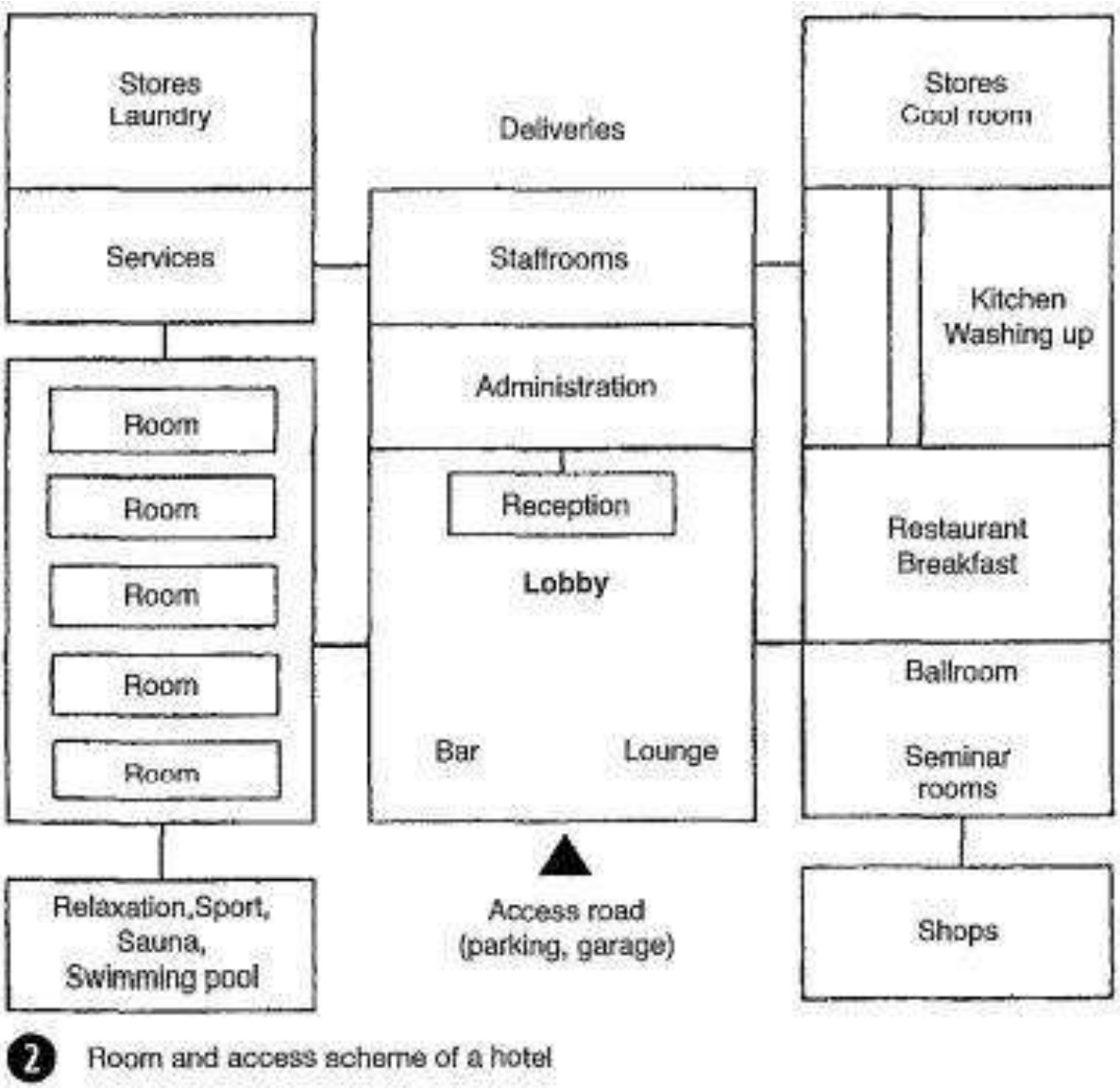


Figure 46 Route relationship between spaces

The percentages of hotels' surface areas required for the various functions are shown below

Table 7 Percentaae of hotel area reauired

1.	guest rooms, bathrooms, corridors, room service	50–60%
2.	public areas, lobby, reception etc.	4–7%
3.	catering	4–8%
4.	events, ballroom, seminar rooms	4–12%
5.	wellness/ fitness area	5–10%
6.	other areas, cosmetics, hairdresser	1–2%
7.	management, administration	1–2%
8.	service area, kitchen, staff rooms, stores	9–14%
9.	building services	5–10%

Parking and garage areas and special areas (e.g. wellness and bathing area) are also to be taken into account (and can vary widely according to the range of services)

	Hotel type	m^2/room
1.	luxury	90–110
2.	first class	60–70
3.	comfort	50–60
4.	standard (holiday hotel, motel)	40–60
5.	tourist (low-budget)	15–20

4 Guideline values for (above) shares of hotel surface area taken by each function and (below) gross areas per room in various categories of hotel

5 Stars (Luxury): as before, but single room 18m2 , double room 26m2, (minimum size, see above), 2% of the hotel rooms as suites (at least two), each with an armchair/sofa per bed, additional washbasin in double rooms and suites, additional colour television in suites, reception lobby.

To be able to eat in comfort, one person requires a table area around 60 cm wide and 30-40 cm deep This provides sufficient distance between adjacent diners. Although an additional 20 cm space in the centre for dishes and large bowls is sometimes desirable, an overall width of 80-85 cm is suitable for a dining table. If the food is served on plates, then 70 cm is sufficient, and for fast food 60 cm table depth.

Distance between table and wall greater than equal to 75 cm because the chair alone requires a space of 50 cm. If the space between table and wall is also used for access, the distance should be greater than 100cm. Round tables need a little more space, a difference of up to50cm.

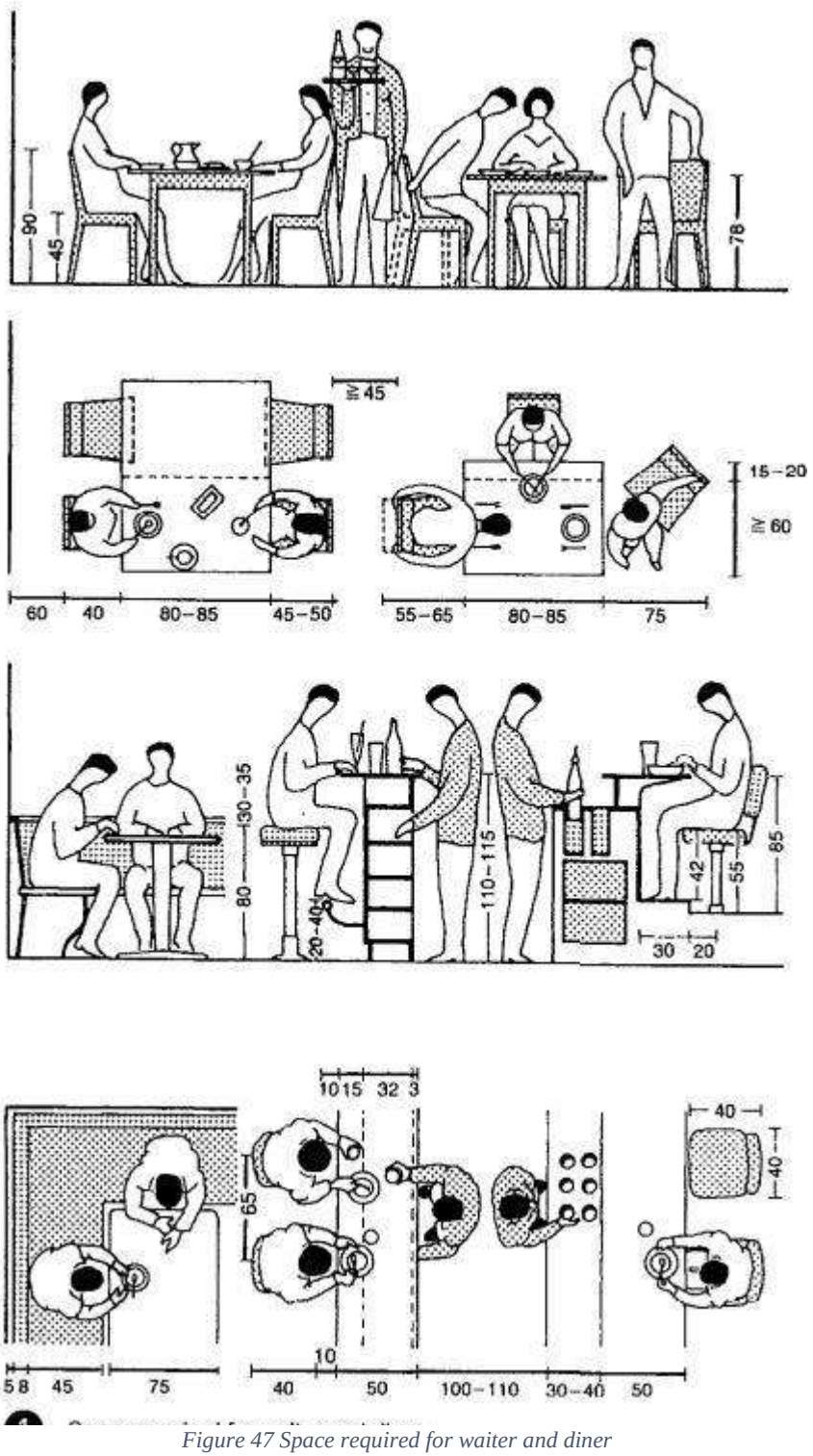


Figure 47 Space required for waiter and diner

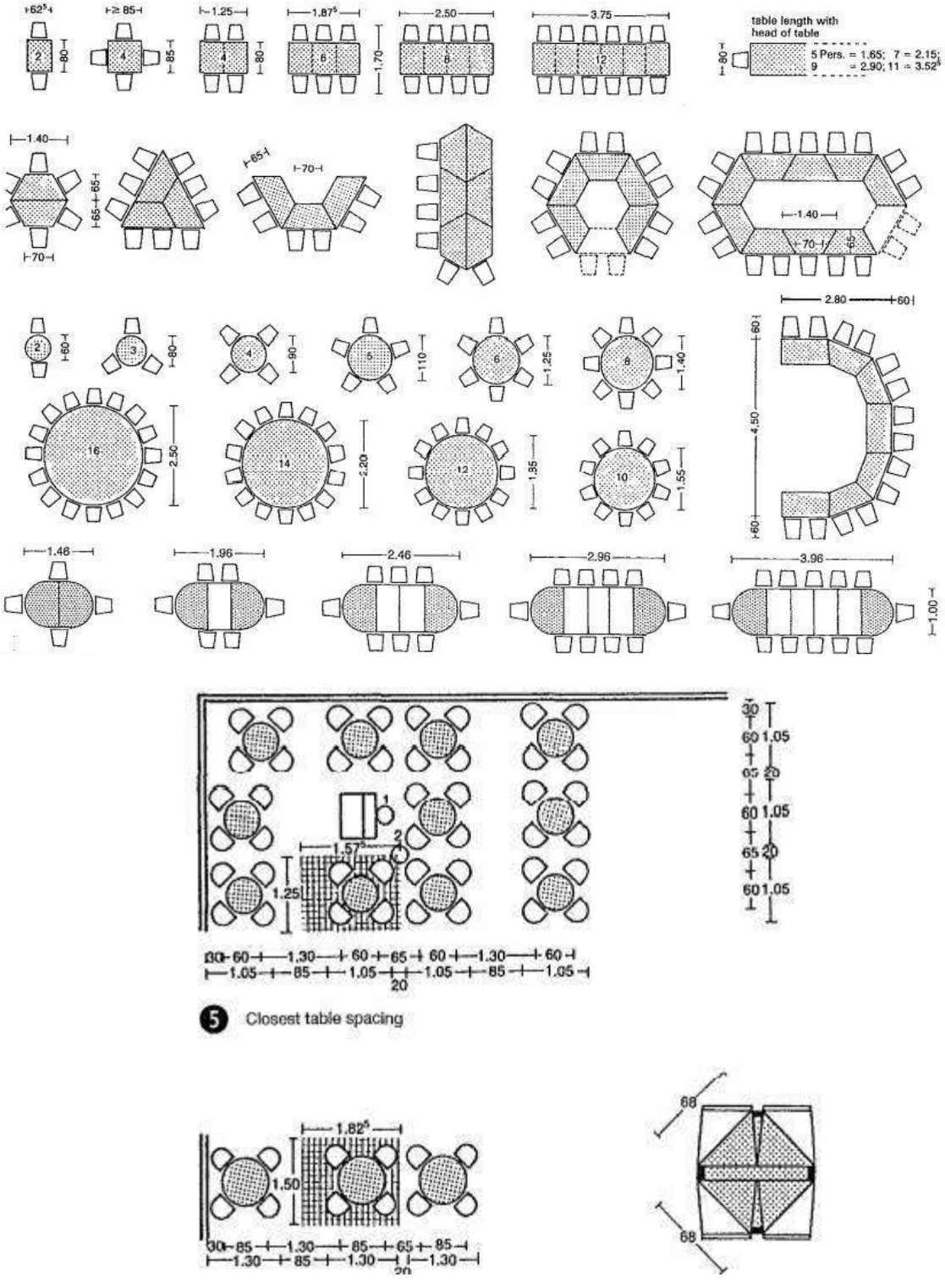


Figure 48 Arrangements of dining tables

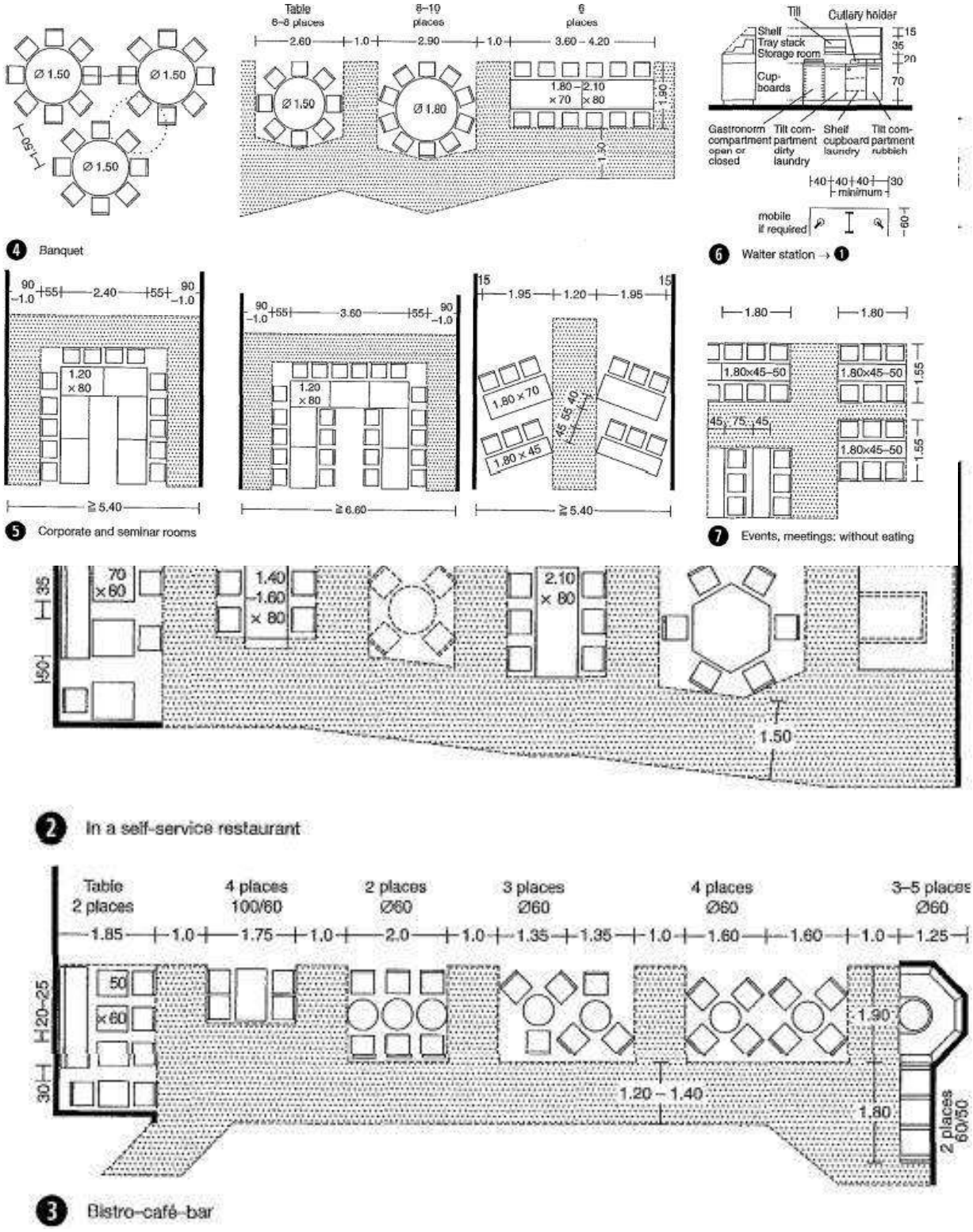


Figure 49 Dining Table arrangements in different eating spaces

Tables and chairs are kept as small as possible and tightly grouped.

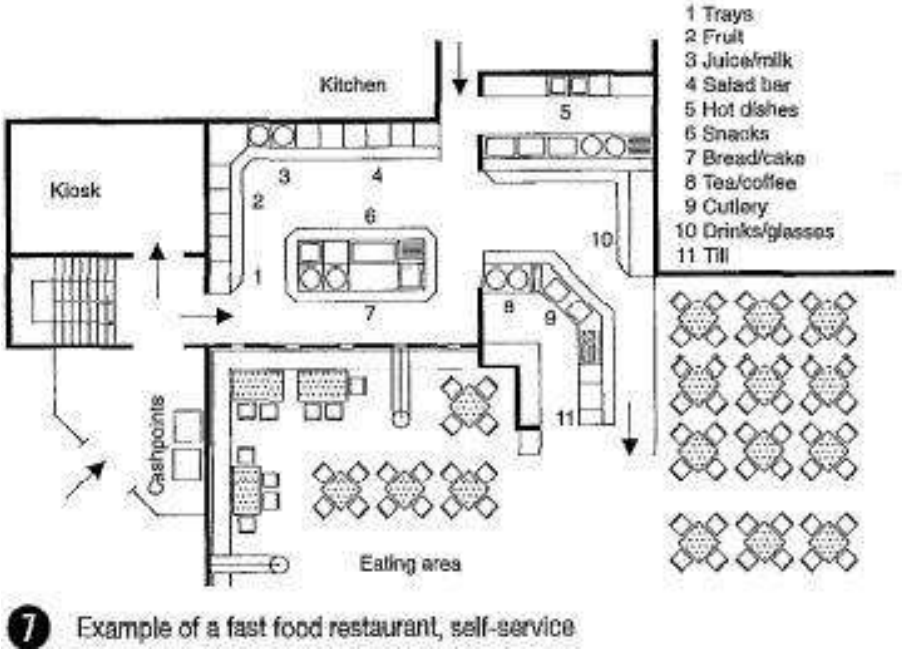


Figure 50 Dining table arrangements in different eating spaces with an example of self-service restaurant

URBAN AND REGIONAL DEVELOPMENT PLANS FORMULATION AND IMPLEMENTATION GUIDELINES (URDPFI)

MEANS OF ACCESS

For plot development of uses other than residential, the following minimum width corresponding to the length of the means of access shall be followed:

Table 8 Means of Access (NBC, 2005)

Sr. No.	Width of Means of Access (m)	Length of Means of Access (m)	Other Controls
1.	12.0	200	➢ The width of the means of access shall not be less than the internal access ways in layouts and subdivision.
2.	15.0	400	
3.	18.0	600	
4.	24.0	above 600	

Source: NBC, 2005.

For high rise buildings and buildings other than residential, the following additional provisions shall be ensured:

I. The width of the abutting main street shall not be less than 12 m and one end of this street shall join another street not less than 12 m in width.
II. The approach to the building and open spaces on all sides up to 6 m width and the layout shall be done in consultation with Chief Fire Officer of the city.
III. The main entrance to the plot shall be of minimum 6 m width to allow easy access to fire engine.

PARKING

Table 9 ECS requirement

2	Commercial Centres		
	Convenience Shopping Centre/Local Shopping Centre / Local Level Commercial areas	2 ECS / 100 sqm of floor area	For Population between 2- 10 lakh – 1 car parking space for every 4 guest room. For Population between 10-50 lakh – 1 car parking space for every 3 guest room. For Population more than 50 lakh – 1 car parking space for every 2 guest room[143].
	Service Market	2 ECS / 100 sqm of floor area	
	Community Centre / Non- hierarchical Commercial Centre	3 ECS / 100 sqm of floor area	
	District Centre/ Sub-Central Business District/Sub-City Level Commercial areas	3 ECS / 100 sqm of floor area	
	Commercial Plot: Retail & Commerce Metropolitan City Centre	3 ECS / 100 sqm of floor area	
	Hotel	3 ECS / 100 sqm of floor area	

MINIMUM SETBACKS

- Setbacks based on Plot Sizes
- The following table may be referred for deciding the minimum setbacks for different size plots in various use zones. The size of plots should be decided after taking into account the provisions of National Housing Policy and Urban Land (Ceiling and regulation) Act. The setbacks, if necessary, may be changed depending upon the local situations and specified in the Development Plans and Building byelaws.

SETBACKS WITH RESPECT TO ABUTTING ROAD WIDTH

Front Setback

Table 10 Front setback w.r.t. abutting road width

Sr. No.	Front Setback (m)	Width of street fronting the plot (m)	Remarks
1.	1.5	Upto 7.5	For buildings upto a maximum height of 7 m
2.	3.0	7.5 to 18	
3.	4.5	18 to 30	
4.	6.0	Above 30	

			Plains	Hill Towns	Plains	Hill Towns
1.	Upto 60	0	0	2	0	1.5
2.	Above 60 and upto 150	3	0	2	0	1.5
3.	Above 150 & upto 300	3	3	3	0	1.5
4.	Above 300 & upto 500	3	3	3	3	3
5.	Above 500 & upto 1000	6	3	3	3	3
6.	Above 1000 & upto 2000	9	3	3	3	3
7.	Above 2000 & upto 4000	9	6	6	6	6
8.	Above 4000 & upto 10000	9	6	6	6	6
9.	Above 10000	15	9	9	9	9

Source: UDPFI Guidelines 1996.

***Note**: For streets less than 7.5 m in width, the distance of the building (building line) shall be at least 5m from the centre line of the street.*

Rear and Side setback for building heights above 10m

Table 11 Side & Rare setback w.r.t. abutting road width

Sr. No.	Height of Buildings (m)	Side and rear setbacks (m)	Other Controls
1.	10	3	➢ For buildings above 24 m in height, the minimum front setback shall be 6 m. ➢ Where rooms do not derive light and ventilation from the exterior open space, the width of such space shall be reduced by 1 m subject to a minimum of 3 m and maximum of 8m. ➢ Alternative setbacks for tower like structures ○ Upto height of 24 m with one setback: Minimum 6m ○ Between 24 m and 37.5 m with one setback: Minimum 9 m ○ Above 37.5 m with two setbacks: Minimum 12 m
2.	15	5	
3.	18	6	
4.	21	7	
5.	24	8	
6.	27	9	
7.	30	10	
8.	35	11	
9.	40	12	
10.	45	13	
11.	50	14	
12.	55 and above	16	

The open areas provided in the buildings can be used for the following permissible activities:

- Garden, rockery, water well and well structures, plant nursery, water pool, swimming pool (if un covered), platform around a tree, landscaping, tank, fountain, bench, *chabutra* with open to pandunen closed on sides by walls and the like.
- Drainage culvert, conduit, catch pit, gully pit, chamber, gutter and the like.
- Compound wall, gate, un-storied porch and portico, canopy, slide, swing, uncovered staircase, ramps are as covered by *chajja* and the like.

GORUND COVERAGE & FAR

Table 12 Ground Coverage & FAR

WATER SUPPLY

The CPHEEO Manual recommends fire-fighting water demand as a function of population, i.e. water demand for fire-fighting purpose = 100√P, where P stands for forecasted population may be adopted for communities larger than 50,000. It is desirable that one-third of fire-fighting requirements from part of the service storage. The balance requirement may be distributed in several static tanks at strategic points. These static tanks may be filled from nearby ponds,

Table 13 Water supply requirement in LCD

S. No.	Institutions	Litres per head per day
1	Hospital (including laundry) a. no of beds exceeding 100 b. no. of beds not exceeding 100	a. 450 (per bed) b. 340 (per bed)
2	Hotels	180 (per bed)
3	Hostels	135
4	Nurses homes and medical quarters	135
5	Boarding schools/colleges	135
6	Restaurants	70 (per seat)
7	Airport and seaports	70
8	Junction stations and intermediate station where mail or express stoppage (both railway and bus stations) is provided	70
9	Terminal stations	45
10	Intermediate stations (excluding mail and express stops)	45 (could be reduced to 25 where bathing facilities are not provided)
11	Day Schools/colleges	45
12	Offices	45
13	Factories	45(could be reduced to 30 where no bathing rooms are required to be provided)
14	Cinema, concert halls and theatres	15

Source: CPHEEO Manual, 1999.

streams or canals by water tankers wherever feasible. The pressure required for fire-fighting would have to be boosted by fire engines.

FIRE FIGHTING

The CPHEEO Manual recommends fire-fighting water demand as a function of population, ie. water demand for fire-fighting purpose = 100√P, where P stands for forecasted population may be adopted for communities larger than 50,000. It is desirable that one-third of fire-fighting requirements from part of the service storage. The balance requirement may be distributed in several static tanks at strategic points. These static tanks may be filled from nearby ponds, streams or canals by water tankers wherever feasible. The pressure required for fire-fighting would have to be boosted by fire engines

SOLID WASTE MANAGEMENT

Municipal Solid Waste (MSW) is the trash or garbage that is discarded day to day ina human settlement. According to MSW Rules 2000 MSW includes commercial and residential wastes

Table 14 Waste generation

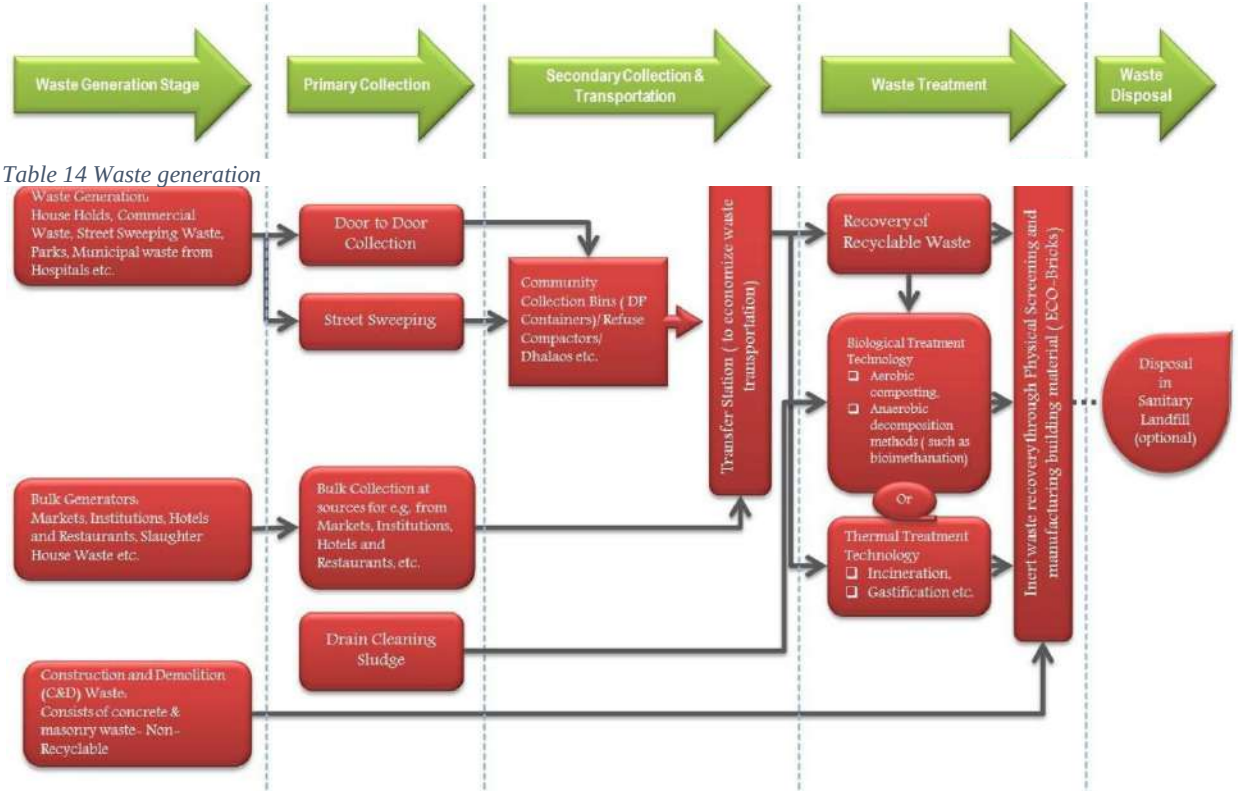


Figure 51 Flow diagram of waste disposal

generated in a municipal or notified areas in either solid or semisolid form excluding industrial hazardous wastes but including treated bio-medical wastes. Waste generation encompasses activities in which materials are identified as no longer being of value (being in the present form) and are either thrown away or gathered together for disposal. The following table indicates the waste generation per capita per day for estimation and forecast of waste generation for future for planning purposes:

INDIAN STANDARD CODE FOR HOTELS AND RESTAURANTS

BUILDING

In addition to the recommendations in the code the building in which food service establishment is located shall also conform to the local building byelaws in force. The building should be of a permanent nature and maintained in a proper state of repair and cleanliness.

FLOORS

The floors of all rooms in which food or drink is stored, prepared or served and of all washing placed shall be of such construction as to be impervious, easily cleansed, smooth and in good repair. All floors shall be kept clean and free from litter. Dustless method of floor cleaning shall be used, ail except emergency floor cleaning shall be done during the period when least amount of food and drink is exposed.

WALLS

The walls shall have a smooth, non-absorbent surface, free from cracks and crevices to facilitate their efficient cleaning.

The walls of all rooms in which food or drink is prepared or utensils are washed shall have a smooth washable surface up to a minimum height of 2-O m from the floor.

CEILING

Ceiling shall be clean, leak-proof and have a smooth non-absorbent surface free from cracks and crevices to facilitate their efficient cleaning. These should be such that they do not harbour vermin.

DOOR AND WINDOWS

In the absence of air-conditioning all openings to the outer air including doors, windows, sky lights shall be effectively screened with tight fitting screens free from holes with wire gauge conforming to IS: 1568-

1960*. The doors when not in use shall be kept in closed position. Self closing screened doors to the outer air shall open outwards. Other methods approved by the authority shall be employed to ensure the absence of flies

LIGHTING

Table 15 Recommended values of illumination – IS Codes

TABLE 1 RECOMMENDED VALUES OF ILLUMINATION

The lighting of some of these locations will be determined primarily by aesthetic considerations and the recommended illumination values as given in IS : 3646 (Part II)-1966* may be taken as a guide only.

Sl No.	Areas	Illumination, Lux
(1)	(2)	(3)
i)	Entrance halls	150
ii)	Reception and accounts	300
iii)	Dining rooms (tables)	100
iv)	Lounges	150
v)	Bedrooms:	
	a) General	100
	b) Dressing tables, bed heads, etc	200
vi)	Writing rooms (tables)	300
vii)	Corridors	70
viii)	Stairs	100
ix)	Laundries	200
x)	Kitchens	†200
xi)	Goods and passenger lifts	70
xii)	Clockrooms and toilets	†200
xiii)	Dining rooms:	
	a) Tables	100
	b) Cash desks	300
xiv)	Self service-counters	300

*Code of practice for interior illumination: Part II Schedule for values of illumination and glare index.

†Supplementary local lighting should be provided over kitchen equipment and mirrors.

VENTILATION

- In case of ran-air-conditioned buildings the minimum standards of mechanical ventilation shall be maintained as given

Table 16 Ventilation Requirements - IS Codes

TABLE 2 VENTILATION REQUIREMENTS FOR NON-AIRCONDITIONED BUILDINGS

Sl No.	Area	Air Changes per Hour
(1)	(2)	(3)
i)	Living rooms	3
ii)	Dining and lounge	2-3
iii)	Big kitchen	12
iv)	Small kitchen	6
v)	Toilets	6

WATERSUPPLY

- There shall be adequate supply of safe and potable water. Running water shall be easily accessible to all rooms in which food is prepared or utensils are washed.

Table 17 Water requirement in hotel

TABLE 3 WATER SUPPLY REQUIREMENTS FOR HOTELS AND RESTAURANTS

Sl No.	Description	Non-Airconditioned (Litres per Day)	Air Conditioned (Litres per Day)
(1)	(2)	(3)	(4)
i)	Hotels (per bed)	180	275
ii)	Restaurants (per seat)	70	97

Note — In hotels where laundry is provided arrangement for an extra quantity of 120 litres per bed should be made.

Requirements for water supply for hotels and restaurants shall be as given

Storage of Water

For the storage of water, proper receptacles made of galvanized iron or other suitable material shall be used. Such receptacles shall he kept covered with tight fitting lids and shall have screw caps at the bottom for draining out residual water. The receptacles shall be placed on a stand or a platform rasily accessible for the purpose of maintenance and cleaning, The receptacles shall be examined and cleaned regularly.

DRAINAGE

Adequate arrangements shall be made for satisfactory drainage of all sewage and waste water. Harmful waste water, such as water containing kitchen waste, &all be saticfactorily disposed of. The drainage shall be so designed as to cause no stagnation at the maximum discharge rate fur

which the different units are designed. The requirements for firments for drainage and sanitation shall conform to the requirements given

Table 18 Drainage & Sanitation fitments in hotels- IS Codes

TABLE 4 REQUIREMENTS OF DRAINAGE AND SANITATION FITMENTS IN HOTELS

(*Clause* 14.1.1)

Sl No.	Fitments	For Residential Public and Staff	For Public Rooms		For Non-Residential Staff	
			For Males	For Females	For Males	For Females
(1)	(2)	(3)	(4)	(5)	(6)	(7)
i)	Water-closets	1 per 8 persons omitting occupants of the room with attached water-closets; minimum of 2 if both sexes are lodged	1 per 100 persons up to 400 persons; and for over 400, add at the rate of 1 per 250 persons or part thereof	2 per 100 persons up to 200 persons; and for over 200, add at the rate of 1 per 100 persons or part thereof	1 for 1-15 persons 2 for 16-35 persons 3 for 36-65 persons 4 for 66-100 persons	1 for 1-12 persons 2 for 13-25 persons 3 for 26-40 persons 4 for 41-57 persons 5 for 58-77 persons 6 for 78-100 persons
ii)	Ablution taps	1 in each water-closet	1 in each water-closet	1 in each water-closet	1 in each water-closet	1 in each water-closet
		1 water tap with draining arrangements shall be provided for every 50 persons or part thereof in the vicinity of water-closets and urinals				
iii)	Urinals	—	1 per 50 persons or part thereof	—	Nil up to 6 persons 1 for 7-20 persons 2 for 21-45 persons 3 for 46-70 persons 4 for 71-100 persons	—

iv)	Wash basins	1 per 10 persons omitting the wash basins installed in the room suite	1 per water-closet and urinal provided	1 per water-closet provided	1 for 1-15 persons 2 for 16-35 persons 3 for 36-65 persons 4 for 66-100 persons	1 for 1-12 persons 2 for 13-25 persons 3 for 26-40 persons 4 for 41-57 persons 5 for 58-77 persons 6 for 78-100 persons
v)	Baths	1 per 10 persons omitting occupants of the room with bath *en suite*	—	—	—	—
vi)	Slop sinks	1 per 30 bedrooms, minimum 1 per floor	—	—	—	—
vii)	Kitchen sinks and dish washers	← 1 in each kitchen →				

NOTE 1 — Some of the water closets may be of European style if desired.

NOTE 2 — It may be assumed that two-thirds of the number are males and one-third females.

Table 19 Drainage & Sanitation fitments in Restaurants- IS Codes

Sl No.	FITMENTS	FOR MALE PUBLIC	FOR FEMALE PUBLIC	FOR MALE STAFF	FOR FEMALE STAFF
(1)	(2)	(3)	(4)	(5)	(6)
i)	Water-closets	1 for 50 seats up to 200 seats; and for over 200 seats, add at the rate of 1 per 100 seats or part thereof	1 for 50 seats up to 200 seats; and for over 200 seats, add at the rate of 1 per 100 seats or part thereof	1 for 1-15 persons 2 for 16-35 persons 3 for 36-65 persons 4 for 66-100 persons	1 for 1-12 persons 2 for 13-25 persons 3 for 26-40 persons 4 for 41-57 persons 5 for 58-77 persons 6 for 78-100 persons
ii)	Ablution taps	1 in each water-closet	1 in each water-closet	1 in each water-closet	1 in each water-closet
		1 water tap with draining arrangements shall be provided for every 50 persons or part thereof in the vicinity of water-closets and urinals.			
iii)	Urinals	1 per 50 seats	—	Nil up to 6 persons 1 for 7-20 persons 2 for 21-45 persons 3 for 46-70 persons 4 for 71-100 persons	—
iv)	Wash basins	← 1 for every water-closet provided →			
v)	Kitchen sinks and dish washers	← 1 in each kitchen →			
vi)	Slop or service sinks	← 1 in the restaurant →			

NOTE 1 — Some of the water closets may be of European style, if desired.

NOTE 2 — It may be assumed that two-thirds of the number are males and one-third females.

Septic tanks conforming to IS: 2470 (Part I)- 1963* or IS: 2470 (Part II)-l964 shall be provided if required by the authority. The gradient of the drains should be such that no water stagnates anywhere within the premises. Where no sewerage is provided for the final outfall, soak pits or access pools to the satisfaction of the Authority should be provided

KITCHEN

Kitchen shalt be sufficiently spacious and should be of a size in proportion to the average number of diners catered for at one meal, The floor spice in the kitchen shall be calculated at the rate of0.5 me Min per diner. In case of snack bars, soda fountains, etc, the service-cum dispensing area shall be treated as part of the kitchen.

The minimum size of the kitchen should not be less than 10 rnp and none of the sides less than 2.4 meter. Exhaust fans should have provisions of grease filters for collecting grease

STORAGE AND HANDLING EQUIPMENT

All containers and utensils shall be stored at a height of not less than. 430 mm above the floor in a clean, dry place protected from flies, splash, dust, overhead leakage, and other contamination

STORAGE OF FOOD STUFF

All perishable food shall be stored at the temperatures as given in

Table 20 Storage temperatures for food

Sl No.	Names of Articles	Storage Temperature °C
(1)	(2)	(3)
i)	Meat, meat products, poultry	0·00 to 1·50
ii)	Fresh fish and sea food	−2·00 ,, −0·50
iii)	Dairy products and eggs	0·50 ,, 2·50
iv)	Fresh fruit and vegetables	2·00 ,, 4·50
v)	Ice-creams	−14·50 ,, −12·00

Note 1 — Potatoes need no refrigeration, but should be stored away from light.

Note 2 — Fish and sea foods shall be stored in separate compartments so as not to affect other materials.

ACOUSTICS

Food service establishments (hotels, restaurants, etc) shall adopt suitable noise control measures to provide adequate sound insulation against various noise sources which would cause disturbance to human comfort and efficiency

FIRE SAFETY REQUIREMENTS

All buildings and particularly buildings having more than one storey shall be provided with liberally demiglace safe-fire-resistant exists or escapes.

The exits shall be so placed that they are always immediately accessible and each is capable of

taking all the persons on that floor as alternative escape routes may be rendered unsuitable and/or

unsafe due to fire.

Escape route shall be well-ventilated as persons using the escapes are likely to be overcome by smoke and/or fumes which may enter from floor.

Basements- It is essential that the fire resistance of the basement conforms to the highest order and all columns for separating the upper structure shall have grading not less than the standards laid down for Grade 3.

Table 21 Classification of structural components – IS Codes

Grade No.	Time in Hours, Minimum Resistance Against Standard Fire	Fire Load and Class of Fire Which Structural Element may Withstand	
		Fire Load in kcal/cm²	Class of Fire
(1)	(2)	(3)	(4)
1	6	1 100 000 and over	Very high
2	4	550 000 to 1 100 000	High
3	2	275 000 to 550 000	Medium
4	1	less than 275 000	Low
5	½	—	Very low

CHAPTER 3: SITE INVENTORY





INTRODUCTION

• **City Area:** Approximately 463 square kilometres (179 square miles).

• Bhopal is one of the major cities in Central India, serving as the capital of Madhya Pradesh. With a population of over 2.5 million, it is known for its lakes, green spaces, and historical significance. While not as densely populated as metro cities, Bhopal is steadily growing due to expanding infrastructure, educational institutions, and government establishments

ROADWAYS

• **NH 46:** A major highway passing through Bhopal, connecting it to Gwalior in the north and Betul in the south, facilitating connectivity within Madhya Pradesh.
• **NH 146:** Connects Bhopal to Sagar, enhancing regional connectivity.
• **NH 52 (nearby):** Though not directly passing through the city center, it links Bhopal to important cities like Indore and Kota via nearby junctions.
• **Bhopal Bypass Road**: Acts as an outer ring road that diverts heavy traffic around the city, reducing congestion and improving intercity connectivity.
• **Regional Road Transport**: MPSTDC and private bus operators provide road transport services connecting Bhopal to major cities such as Indore, Jabalpur, Nagpur, and Raipur, as well as to neighboring states.

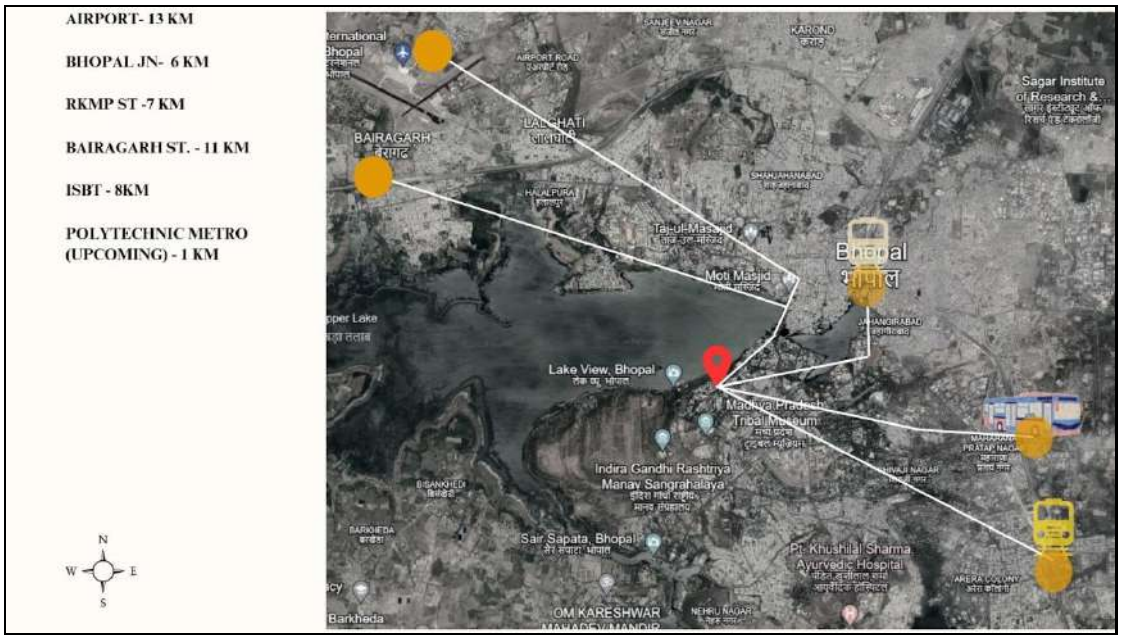
RAILWAYS

• **Bhopal Junction:** A major railway station and one of the busiest in Madhya Pradesh, falling under the West Central Railway zone.
• **Other key stations:** Habibganj (India's first private and modernized railway station), Bairagarh, and Misrod.
• **Direct rail connectivity** to major cities such as Delhi, Mumbai, Kolkata, Chennai, Bengaluru, Hyderabad, Ahmedabad, and Jaipur.
• **Suburban and local services:** Bhopal is served by passenger and MEMU (Mainline Electric Multiple Unit) trains that connect the city to nearby towns and suburbs.

AIRWAYS

• Raja Bhoj International Airport: Located around 15 km northwest of Bhopal city center• Offers limited international flights, primarily to destinations in the Middle East via connecting flights.
• Serves as a regional hub for airlines like IndiGo, Air India, and Akasa Air, supporting both passenger and cargo operations

PROXIMITY



ACCESSIBLITY & TRAFFIC:



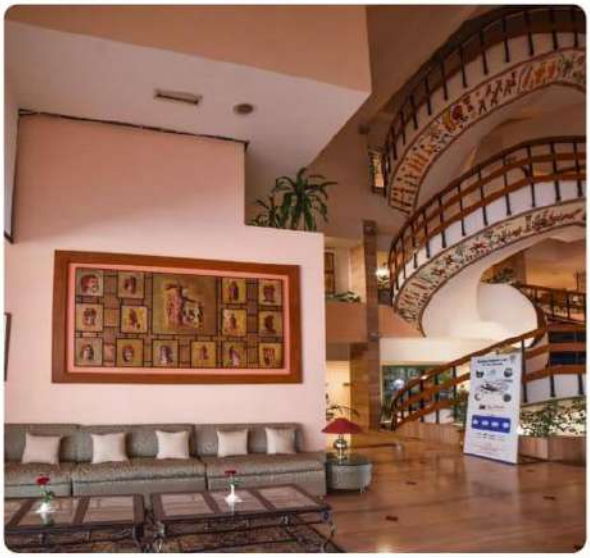
SURROUNDING LANDMARKS:

- **Upper Lake (Bada Talab):** Directly adjacent, offering waterfront appeal and scope for lake-facing hospitality development.
- **Van Vihar National Park:** Located nearby, enhancing the eco-tourism and wellness retreat value.
- **Rashtriya Manav Sangrahalaya (Museum of Mankind)** and **State Museum:** Cultural attractions within a 1 km radius.
- **CM House, Raj Bhavan, and other government establishments:** Indicate a secure and high-profile neighbourhood.
- **MP Tourism Boat Club and VIP Road:** Adds recreational and premium access elements to the site.
- **Jehnuma Palace: A** Nearby existing heritage hotel that is a palace converted into a hotel.



SITE IMAGES:









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39
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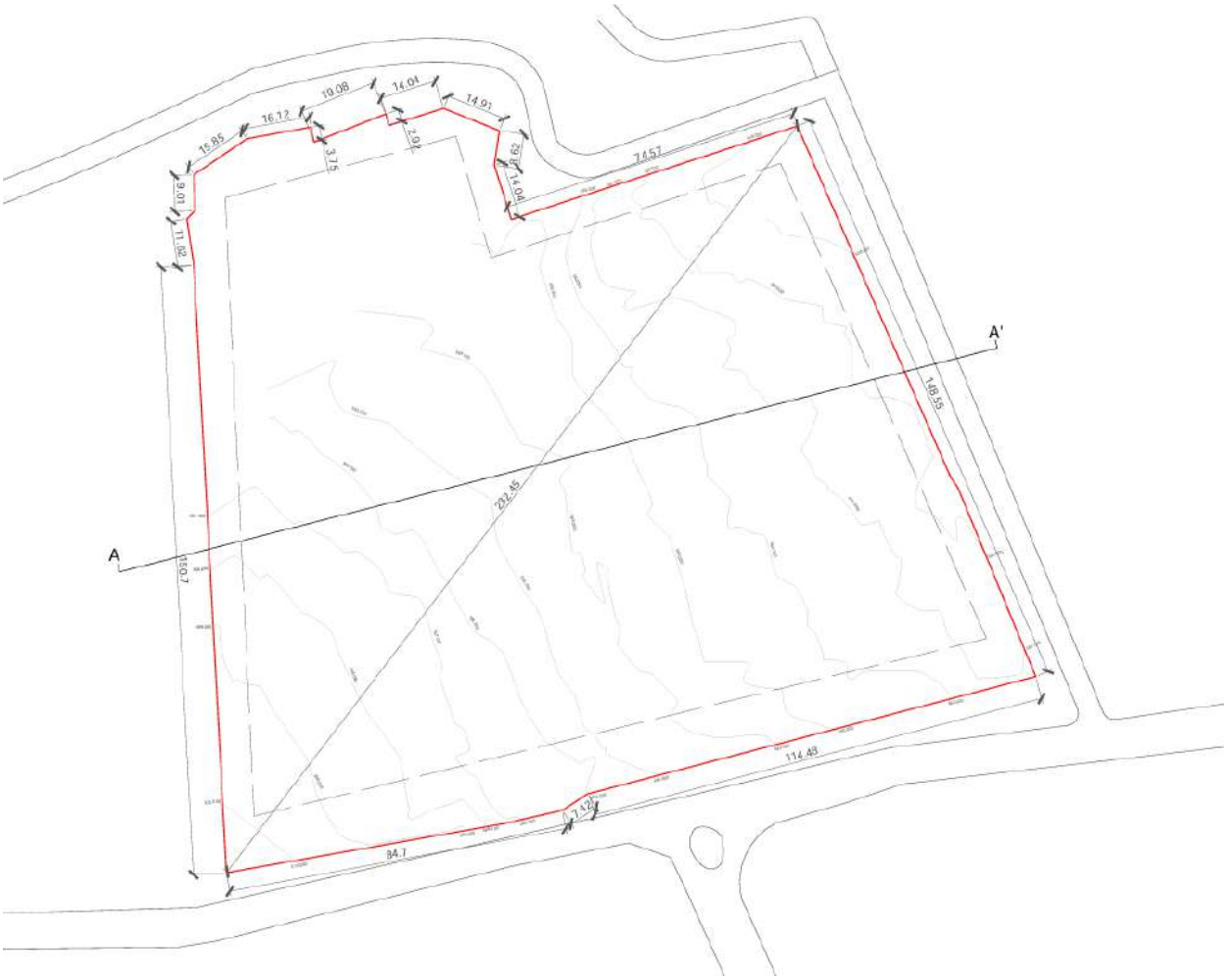
SITE PLAN WITH CONTOURS:

Contour Interval – 1m



SITE CONTOUR ANALYSIS

The site is located adjacent to a 24-meter wide road and is enclosed by a red boundary. The contour lines are drawn at 1-meter intervals, indicating a moderately hilly terrain.
The topography reveals a gradual slope from 559.00 meters to 570.00 meters from east to west direction.

The natural topography provides opportunities for:

- Passive drainage design
- Terraced construction
- Viewshed optimization

Minimal cut and fill if buildings are aligned with contours

SOIL PROFILE – BHOPAL (ALLUVIAL SOIL)

The **Bhopal region** features a mix of **black cotton soil (Vertisols)** and **alluvial soils**, especially along the lower-lying plains and near water bodies such as the Upper Lake and Betwa River basin.
Alluvial soils in Bhopal are typically found in **floodplains** and consist of a mix of **silt, clay, and fine sand**, deposited by rivers over time.

These soils are:

- **Fertile and moisture-retentive**, making them ideal for agriculture.
- **Moderately suitable for construction**, but may require **soil stabilization or reinforcement**, particularly in areas with high clay or silt content, which can expand or shift with moisture.
- Offer **good workability** and are generally **easy to excavate**.

In construction terms, **proper drainage and foundation design** are important in alluvial zones to avoid issues like **settlement or swelling**, especially during monsoon.

TREES ON THE SITE



Peepal Tree (*Ficus religiosa*)

1. Sacred in Hinduism and Buddhism; often planted near temples.
2. Excellent for air purification and provides deep shade.

Bougainvillea

1. Drought-tolerant flowering climber/shrub with vibrant bracts.
2. Often used as ornamental fencing or façade cover in hot climates.

Rain Tree (*Samanea saman*)

1. Large umbrella-shaped canopy ideal for road and avenue planting.
2. Fixes nitrogen in the soil, improving soil fertility.

Ashoka Tree (*Polyalthia longifolia*)

1. Narrow, columnar shape suitable for lining pathways and boundaries.
2. Evergreen tree with fragrant flowers; often used in urban landscaping.

Neem Tree (*Azadirachta indica*)

1. Medicinal tree known for antibacterial and anti-pest properties.
2. Hardy, drought-resistant, and provides good shade.

Thuja Tree (*Thuja occidentalis*)

1. Conical evergreen tree often used in hedging and privacy screens.
2. Requires regular pruning and prefers cooler climates.

Royal Palm Tree (*Roystonea regia*)

1. Elegant ornamental palm used in boulevards and luxury landscapes.
2. Fast-growing and thrives in tropical to sub-tropical climates.

Ficus Tree (*Ficus benjamina*)

1. Popular as both an indoor and outdoor decorative tree.
2. Requires pruning as it spreads quickly and grows dense foliage.

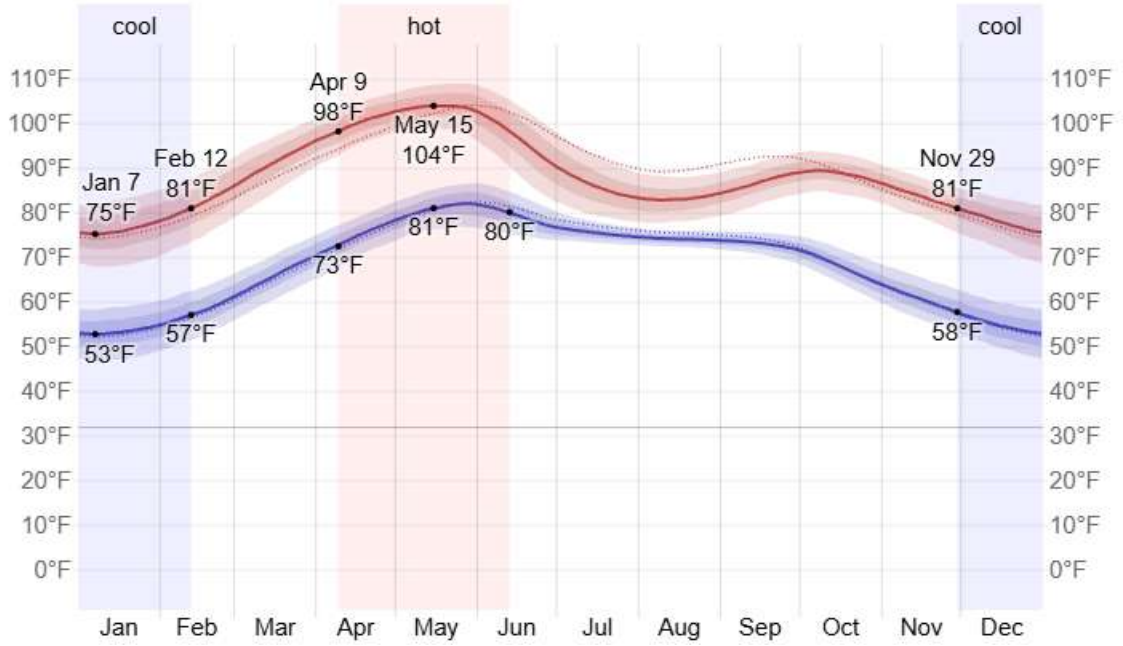
CLIMATE OF BHOPAL

Bhopal experiences a humid subtropical climate with distinct seasons. Summers (March to June) are hot, with temperatures often reaching up to 42°C. The monsoon season (June to September) brings moderate to heavy rainfall, providing relief from the heat and supporting the city's lush greenery. Winters (November to February) are cool and pleasant, with temperatures ranging between 10°C and 25°C, making it the most comfortable time of the year. Overall, Bhopal's climate is moderate, with a balance of warmth and rainfall throughout the year.

AVERAGE HIGH AND LOW TEMPERATURES IN BHOPAL

The hot season lasts for 2.1 months, from April to June, with an average daily high temperature above 98°F. The hottest month of the year in Bhopal is May, with an average high of 104°F and low of 81°F.

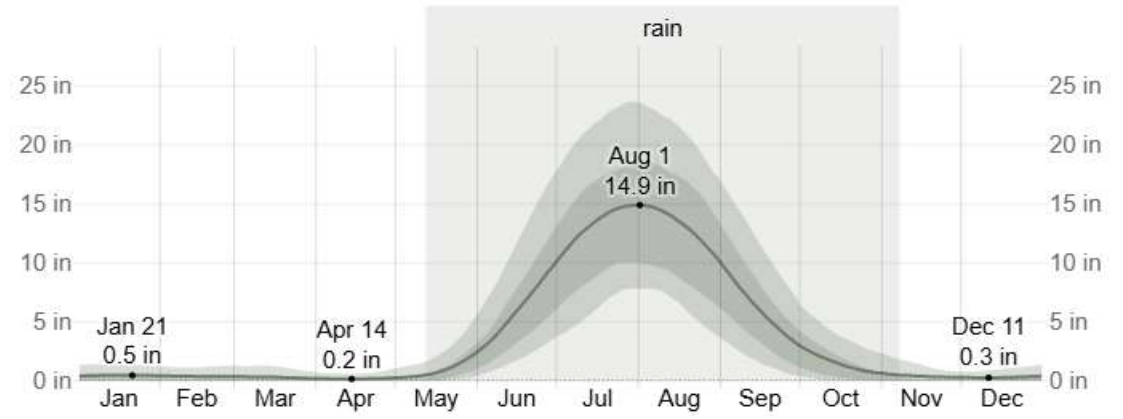
The cool season lasts for 2.5 months, from November to February, with an average daily high temperature below 81°F. The coldest month of the year in Bhopal is January, with an average low of 54°F and high of 76°F.



AVERAGE MONTHLY RAINFALL IN BHOPAL

The rainy period of the year lasts for 5.9 months, from May to November, with a sliding 31-day rainfall of at least 0.5 inches. The month with the most rain in Bhopal is July, with an average rainfall of 13.6 inches.

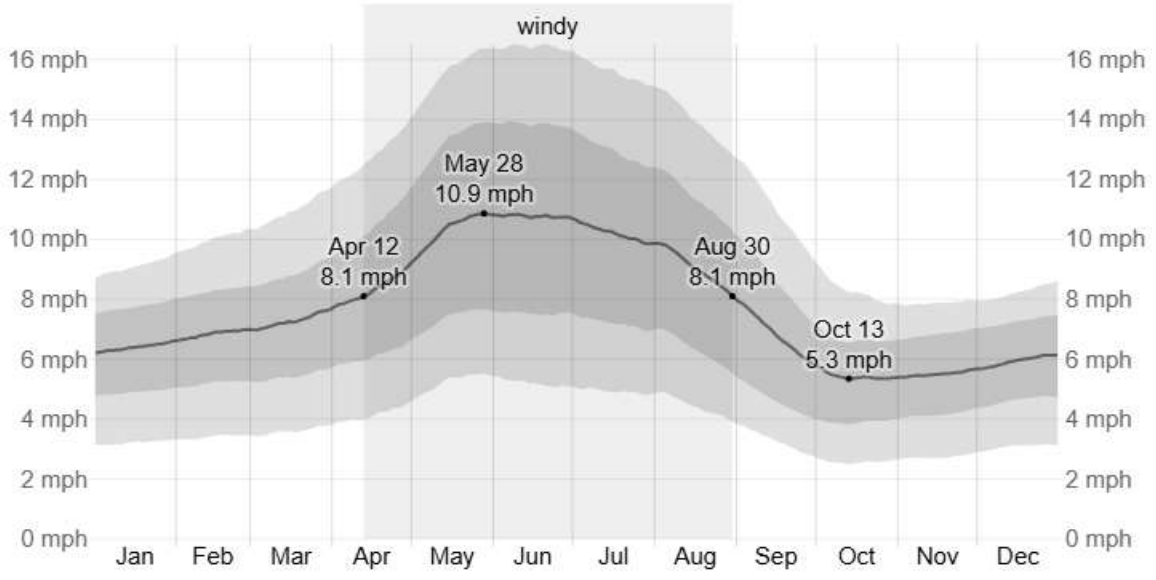
The rainless period of the year lasts for 6.1 months, from November to May. The month with the least rain in Bhopal is April, with an average rainfall of 0.2 inches.Z



AVERAGE WIND SPEED IN BHOPAL

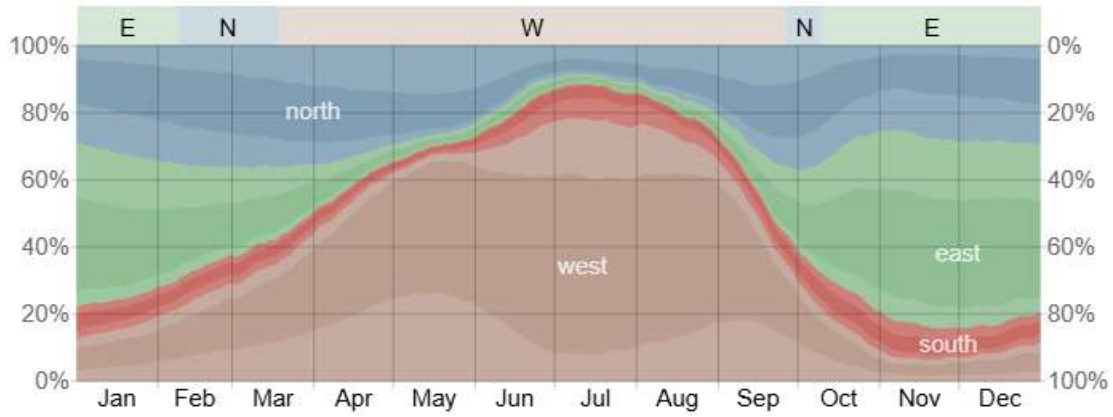
The windier part of the year lasts for 4.5 months, from April to August, with average wind speeds of more than 8.1 miles per hour. The windiest month of the year in Bhopal is June, with an average hourly wind speed of 10.8 miles per hour.

The calmer time of year lasts for 7.4 months, from August to April. The calmest month of the year in Bhopal is October, with an average hourly wind speed of 5.4 miles per hour



WIND DIRECTION IN BHOPAL

The wind is most often from the north for 1.3 months, from February to March, and for 2.0 weeks, from September to October, with a peak percentage of 37%. The wind is most often from the west for 6.3 months, from March to September, with a peak percentage of 79%. The wind is most often from the east for 3.9 months, from October to February, with a peak percentage of 49%.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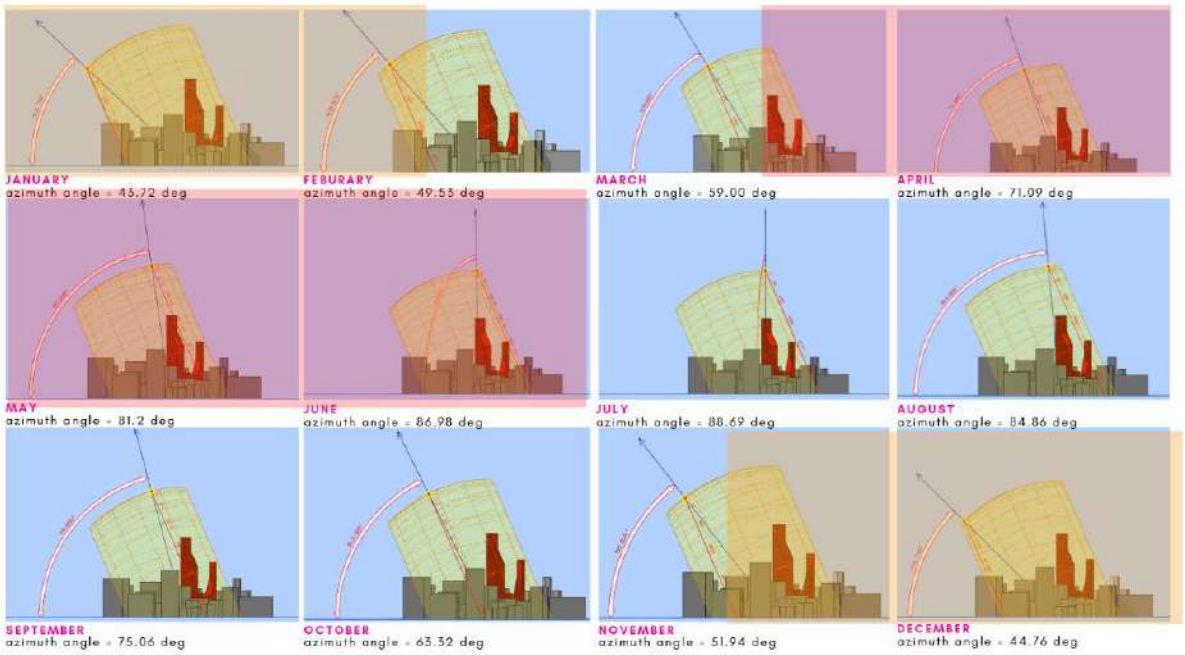
SUN PATH


JANUARY
azimuth angle = 45.72 deg
FEBURARY
azimuth angle = 49.55 deg
MARCH
azimuth angle = 59.00 deg
APRIL
azimuth angle = 71.09 deg
MAY
azimuth angle = 81.2 deg
JUNE
azimuth angle = 86.98 deg
JULY
azimuth angle = 88.69 deg
AUGUST
azimuth angle = 84.86 deg
SEPTEMBER
azimuth angle = 75.06 deg
OCTOBER
azimuth angle = 63.32 deg
NOVEMBER
azimuth angle = 51.94 deg
DECEMBER
azimuth angle = 44.76 deg

NEIGHBOURHOOD CONTEXT



- **Prime Location:** Situated in Bhopal's core **administrative** and **elite residential area**.
- **Tourist Hub:** Close proximity to **Upper Lake (500m)** and **Van Vihar National Park (1.2km)**.
- **Government Proximity:** Just **1.5km from the MP Secretariat (Vallabh Bhawan)**.
- **High-Profile Neighbours:** Surrounded by **VIP bungalows, heritage homes, and luxury apartments**.
- **Commercial Access:** Well-connected to shopping areas – **3km from New Market, 4km from DB Mall**.
- **Education Hub:** Nearby prestigious institutions – **IIFM (1km), NLIU (2km)**, and top schools.
- **Healthcare Access:** Close to top hospitals – **Chirayu, Bansal** (within 2–3 km radius).
- **Transport Links**: 5km to Habibganj Railway Station, 12km to Raja Bhoj Airport, 1km to BRTS route.
- **Green & Serene:** Surrounded by **dense greenery, lakefront views, and clean air**.

- **Future Growth:** Falls within the **Bhopal Smart City development corridor**, ensuring long-term value.

UTILITIES & INFRASTRUCTURE – SHYAMALA HILLS, BHOPAL

SERVICES

Electrical Infrastructure

Power Supply: Provided by Madhya Pradesh Poorv Kshetra Vidyut Vitaran Company Limited (MPPKVVCL).

Underground Cabling: Electrical and communication lines are primarily underground beneath pathways to minimize visual clutter and reduce outages.

Poles & Transformers: Some overhead electrical poles exist, particularly in peripheral areas.

Substations: A 132/33 kV substation in nearby Shyamla Hills ensures stable power distribution.

Backup Power: Most commercial buildings, including hotels, rely on DG sets or solar power for backup.

Water Supply

Primary Source: Managed by Bhopal Municipal Corporation (BMC) and Public Health Engineering Department (PHED).

Sources:

Kolar Reservoir (Main supply)

Upper Lake (Bada Talab) (Secondary source)

Narmada River (Piped supply via Narmada Water Project)

Distribution: Water is supplied through underground pipelines with overhead tanks for storage.

Sewerage: Connected to BMC's sewerage network, with STPs (Sewage Treatment Plants) ensuring minimal environmental impact.

Drainage & Plumbing

Stormwater Drainage: Designed to handle monsoon runoff, with sloped pathways directing water toward natural drainage channels.

Underground Sewer Lines: Maintained by BMC to prevent waterlogging.

Telecom & Internet

Fiber Optic Network: High-speed internet (Jio, Airtel, BSNL) available via underground ducts.

Mobile Coverage: Strong 4G/5G signals due to proximity to telecom towers in Shyamla Hills.

Road & Transport Connectivity

Roads: Well-paved roads with street lighting and pedestrian pathways.

Fire & Safety Infrastructure

Fire Hydrants: Installed as per National Building Code (NBC) norms.

Emergency Services: Fire station located within 4 km (Koh-e-Fiza).

Green & Sustainable Features

Rainwater Harvesting: Mandatory for large buildings.

Solar Power: Encouraged by BMC for commercial establishments

VERNACULAR MATERIALS OF BHOPAL

1. **Stone:**
    - **Sandstone:** Abundantly available in the Malwa and Vindhya regions, used extensively for walls, columns, jharokhas, and chhatris in historical structures like the Shaukat Mahal and Taj-ul-Masajid.
    - **Laterite:** Found in some peripheral areas, used for load-bearing walls due to its workability and thermal properties.
2. **Lime:**
    - **Lime Plaster:** Used in Mughal and colonial-era buildings for smooth finishes and decorative detailing.
    - **Lime Mortar:** Used in binding stone and brick masonry, particularly in historic palaces and mosques.
3. **Timber:**
    - Used in traditional haveli construction for columns, beams, door/window frames, and jalis; local teak and sal wood were preferred for durability.
4. **Mud and Adobe:**

- Widely used in rural dwellings; mud walls with bamboo or wooden frameworks provided excellent thermal insulation.

5. **Terracotta and Clay:**
    - Used for **roof tiles**, decorative jaalis, pots, and finials; found in both humble and ornamental architecture.
6. **Bamboo:**
    - Used for scaffolding and temporary structures; also found in tribal homes around forested regions of Madhya Pradesh.
7. **Marble:**
    - Used selectively in religious and royal architecture, such as in flooring, columns, and decorative panels in mosques and palaces.
8. **Metal:**
    - **Wrought iron** and **brass** were used in traditional railing work, gateways, and ornamentation, especially in Indo-Islamic and colonial structures.
9. **Chunam:**
    - A fine lime-based plaster employed in Nawabi architecture for smooth, glossy wall finishes and floral detailing.
10. **Thatch and Grass:**

- Still prevalent in tribal and rural dwellings for roofing, particularly in areas with hot and dry climates.

HUMAN & CULTURAL

Attitude Towards New Development:
Bhopal has shown a **balanced approach** towards development, welcoming infrastructure projects, smart city initiatives, and modernization, especially in areas like transport, education, and housing. However, citizens often express concerns over **heritage conservation**, **urban greenery**, and **water bodies**, emphasizing the importance of sustainable growth that respects the city's ecological and cultural identity.

Population Density:
As of 2024, Bhopal's estimated **urban population** is around **2.5 million**, with a **moderate population density** of approximately **5,400 people per square kilometer**, allowing for relatively more open space compared to metro cities.

Family Size:
The **average household size** in Bhopal is typically **4 to 5 members**, reflecting the structure of both nuclear and joint families.

Demographics and Ethnicity:

- **Gender Ratio:** As per the 2011 Census, Bhopal had a **sex ratio of 921 females per 1,000 males**, slightly below the national average.
- **Age Distribution:** Children aged **0–6 years** comprised a notable segment of the population, indicative of a **young demographic profile**.
- **Literacy Rate:** Bhopal has a high literacy rate of **85.24%**, with **male literacy at 89.2%** and **female literacy at 81%**, significantly higher than the national average.
- **Religious Composition:**

  Hindus: 74%

  Muslims: 22.6%

  Christians: 1.1%

  Jains: 1.2%

  Others (Sikhs, Buddhists, etc.): Less than 1%
- **Linguistic Diversity:** Hindi is the **dominant language** spoken in Bhopal. Other languages include **Urdu**, **Marathi**, **Sindhi**, and **Punjabi**, reflecting its mixed cultural roots.

Ethnic Composition: Bhopal has a **diverse ethnic population**, including native Hindustani-speaking communities, as well as Marathis, Sindhis, Bengalis, and Muslims with Persian, Afghan, and Central Asian ancestry. The city's Nawabi legacy continues to influence its cultural and social fabric.

ARCHITECTURAL ELEMENTS OF BHOPAL'S HERITAGE STRUCTURES

Element	Description
Domes	Symbolic of Islamic & Mughal influence; found in mosques & palaces
Minarets	Slender towers used for calls to prayer; prominent in Taj-ul-Masajid
Arches (Cusped & Triangular)	Seen in Gohar Mahal, Shaukat Mahal; used in entryways and courtyards

Jharokhas & Balconies	Projecting enclosed windows/balconies seen in Gohar Mahal & Shaukat Mahal
Courtyards (Chowks)	Open-air internal spaces for light, ventilation, and cultural performances
Ornamental Brackets & Carvings	Decorative stone/wooden supports, floral and geometric detailing
Chhajjas	Overhangs above windows/doors to provide shade
Terraces & Stepped Roofs	Seen in Bharat Bhavan and older palaces, often used for views & airflow
Natural Materials	Lakhauri brick, sandstone, wood, lime plaster—adapted to climate and context

CHAPTER 4: CASE STUDIES

LIVE CASE STUDY 1: TAJ LAKEFRONT, BHOPAL.





The Taj Lakefront, Bhopal, is a pinnacle of luxury. Nestled beside the serene Lake and a convenient 25-minute drive from the international airport, this iconic landmark embodies the spirit of Bhopal and its aspirations for the future.

This magnificent lakeside edifice redefines sophisticated living with its contemporary interiors, opulent finishes, and a design deeply rooted in the region. Drawing inspiration from the bell metal artistry of

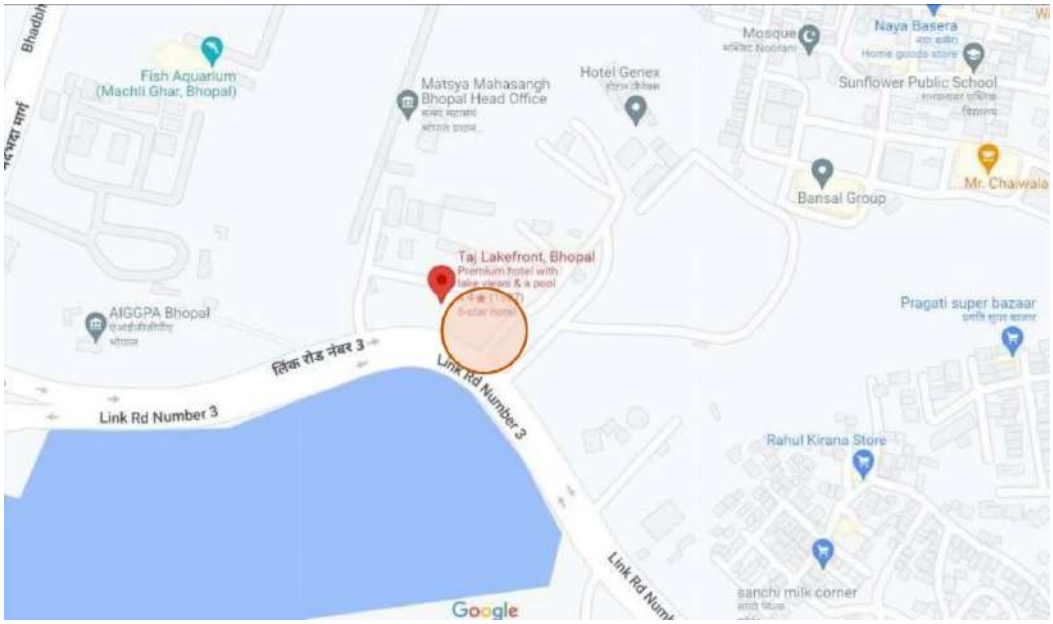
Tikamgarh, the lakes and Zari embroidery of Bhopal, the paisley patterns of Bagh, the Durries of Sironj, and the terracotta art of the state's tribal communities, the hotel seamlessly blends modern elegance with local heritage.

As the city's new landmark, the Taj Lakefront welcomes guests with 152 luxurious rooms, a diverse selection of acclaimed restaurants, rejuvenating recreational facilities, the tranquil Jiva Spa, state-of-the-art meeting spaces, well-equipped conference rooms, and the city's most expansive banquet halls.

PROJECT	**TAJ LAKEFRONT**
LOCATION	**Bhopal**
CLIMATE	**Humid Subtropical**
TOPOGRAPHY	**Plain land**
ARCHITECT	**JOI Design**
COMPLETION YEAR	**2021**
NO. OF ROOMS	**152**
SITE AREA	**4.77 ACRE**
FAR	**2**

LOCATION

It is close to the Van Vihar National Park, Sanchi Stupa, National Museum of Mankind, Taj-ul-Masajid, and many such wonders of the city. Located near Bhadbhada Road Chauraha, Link Rd Number 3, Bhopal, Madhya Pradesh Overlooking the upper lake.



SITE

Site Characteristics:

The site has a kind of trapezium shape having curved edges in front. As we look into the site planning of taj the front part is designed with a pleasing landscape by which guests can connect with its lush greenery. Back part of the site is used for the services. The building shape is evolved by the curved front edge of the site. Circulation of the site is designed in that way so that no congestion will occur.



Site Boundary
Circulation within the Site

APPROACH ROAD

An 18 m wide arterial road named Link RD number 3 is connecting the Taj hotel to the various locations of the city. A 12 m wide service lane is given on the right side of the site.



DETAILS OF SPACES

Total No. Of Rooms: 152 rooms (142 rooms and 10 suites)

Total Plot Area: 4.02 acre or 16304.34 M^2 (175,491.38 square feet)

Far: 2

Total B.U.A : 8,454.65 sq. m (90,941 sq. ft)

No. Of Floors: B1, B2, B3, G + 10

No. Of Basements: 3

Ground Coverage: 1.044 acres or 4225.12 square meters or 45,478.77 square feet

Open Space: 12,040.6 square meters or 2.975 acres or 129,720.6 square feet

Deluxe Room Lake View Twin Bed - 33 sqm

Deluxe Room Lake View King Bed - 33 sqm

Luxury Room - 33 sqm

Luxury Grande Lake View King Bed - 38 sq m

Executive Suite - 66 sqm

Luxury Suite - 76 sqm

BASEMENTS AREA DISTRIBUTION

BASEMENT B2

Parking

Water Pump Room

Fire Pump Room

Control Room

Server Room

Emergency Room

Boiler Room

Plant Room

BASEMENT B3

Double Height Basement

Water Treatment Plant

Stp Plant

Etp Plant

FACILITIES PROVIDED

Outdoors
- ✓ Outdoor furniture
- ✓ Sun terrace
- ✓ Terrace
- ✓ Garden

Activities
- ✓ Evening entertainment
- ✓ Games room

Food & Drink
- ✓ Bar
- ✓ Restaurant

Internet
WiFi is available in all areas and is free of charge.

Parking
Free private parking is possible on site (reservation is not needed).
- ✓ Electric vehicle charging station

Reception services
- ✓ Invoice provided
- ✓ Concierge service
- ✓ Currency exchange
- ✓ Express check-in/check-out
- ✓ 24-hour front desk

Cleaning services
- ✓ Daily housekeeping
- ✓ Trouser press Additional charge
- ✓ Ironing service Additional charge
- ✓ Dry cleaning Additional charge
- ✓ Laundry Additional charge

Business facilities
- ✓ Business centre
- ✓ Meeting/banquet facilities

Safety & security
- ✓ Fire extinguishers
- ✓ CCTV outside property
- ✓ CCTV in common areas
- ✓ Smoke alarms
- ✓ Security alarm
- ✓ Key card access
- ✓ 24-hour security

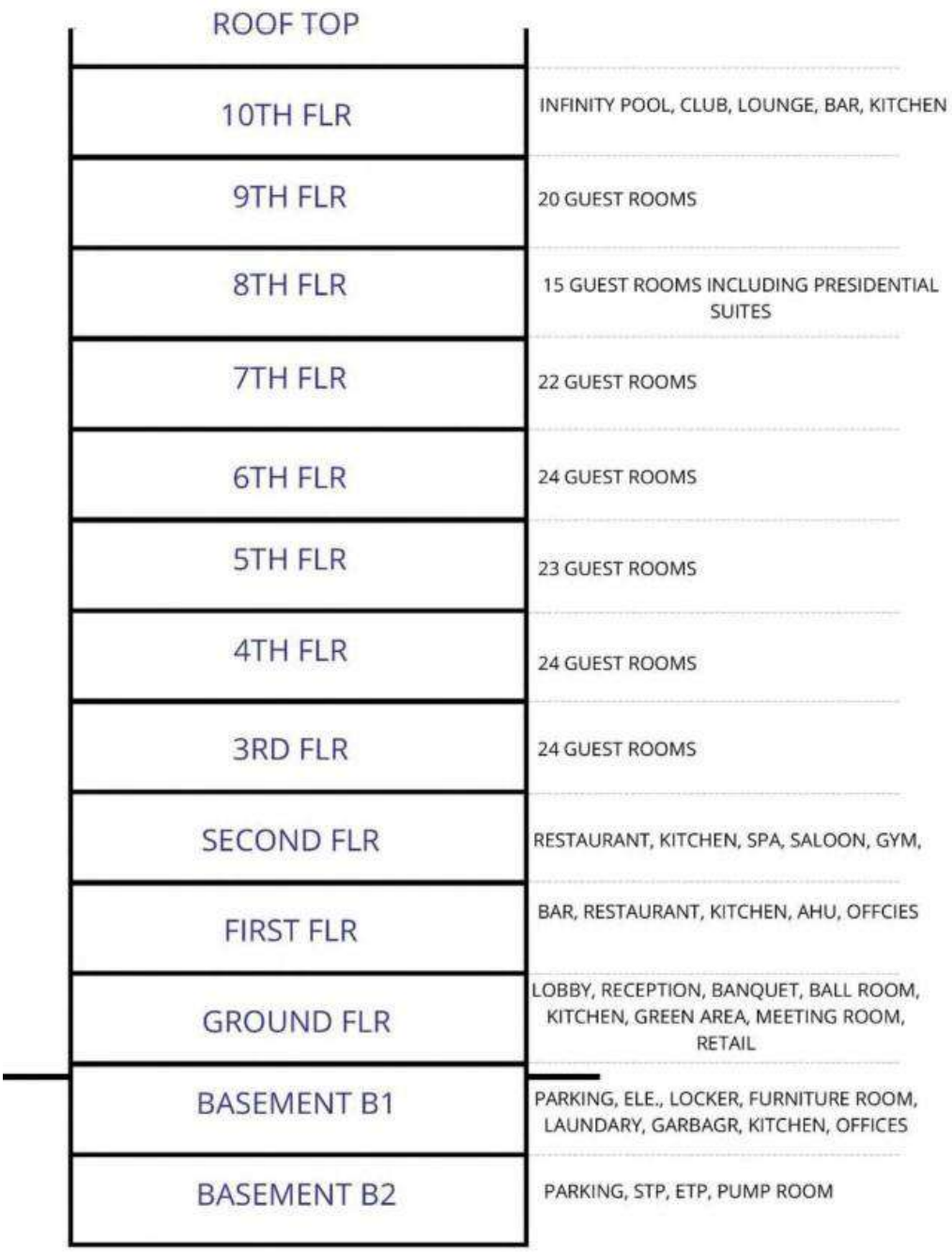
General
- ✓ Air conditioning
- ✓ Lift
- ✓ Family rooms
- ✓ Non-smoking rooms
- ✓ Room service

Outdoor swimming pool
Free! All pools are free of charge
- ✓ Open all year
- ✓ Opening times
- ✓ All ages welcome
- ✓ Pool/beach towels
- ✓ Pool bar
- ✓ Infinity pool
- ✓ Pool is on rooftop

Wellness
- ✓ Fitness
- ✓ Full body massage
- ✓ Hand massage
- ✓ Head massage
- ✓ Couples massage
- ✓ Foot massage
- ✓ Neck massage
- ✓ Back massage
- ✓ Spa/wellness packages
- ✓ Spa lounge/relaxation area
- ✓ Spa facilities
- ✓ Pool/beach towels
- ✓ Massage
- ✓ Spa and wellness centre Additional charge
- ✓ Fitness centre

VERTICAL ZONING

Here is the conceptual section of the Taj Lakefront to explain the vertical zoning.


ROOF TOP
10TH FLR
INFINITY POOL, CLUB, LOUNGE, BAR, KITCHEN
9TH FLR
20 GUEST ROOMS
8TH FLR
15 GUEST ROOMS INCLUDING PRESIDENTIAL SUITES
7TH FLR
22 GUEST ROOMS
6TH FLR
24 GUEST ROOMS
5TH FLR
23 GUEST ROOMS
4TH FLR
24 GUEST ROOMS
3RD FLR
24 GUEST ROOMS
SECOND FLR
RESTAURANT, KITCHEN, SPA, SALOON, GYM,
FIRST FLR
BAR, RESTAURANT, KITCHEN, AHU, OFFCIES
GROUND FLR
LOBBY, RECEPTION, BANQUET, BALL ROOM, KITCHEN, GREEN AREA, MEETING ROOM, RETAIL
BASEMENT B1
PARKING, ELE., LOCKER, FURNITURE ROOM, LAUNDARY, GARBAGR, KITCHEN, OFFICES
BASEMENT B2
PARKING, STP, ETP, PUMP ROOM

AREA STATEMENT

	Name	No. of Units	Area (sq.m.)	Total Area	%
	Total No. of Keys	152			
	No. of Floors	10			
A.	**Guest Room Mix**				
	Executive Suite	141	66	9306	80
	Twin Bedroom	5	33	165	10
	King bedroom	5	33	165	10
	Presidential Suite	1	152	152	
	Total Area (Sum)			**9788**	
B.	**Guest Floor Services**				
I	**Corridor Area**				
	Type Floor Corridor	1	180	**180**	30
II	**Housekeeping Static or Typical Floors**				
	Housekeeping Static or Typical Floors	1	185	**185**	32
III	**Lifts**				
	Guest Elevators	2	55	**110**	19
	Service Lift Lobby	2	55	**110**	19
IV	**Fire Protection**				
	Fire Escape Stairs	2	30	**60**	10
	Total Area (Sum)			**585**	
C.	**Public Areas**				
I	**Entrance Lobby**				
	Port Cochere	1	40	**40**	15
	Entrance Lobby Waiting Areas Front Desk	1	100	**100**	38
	Front Desk	1	40	**40**	14
	Luggage Store	1	15	**15**	6
	Bell Man	1	4	**4**	8
II	**Business Centre**				
	Store	1	36	**36**	13
			5	**5**	2
III	**Public Utilities**				
	Public Toilet	1	30	**30**	10

	Total Area (Sum)			**270**	
D.	**F&B Outlets**				
	Bar (Special) - 30 Covers	1	100	**100**	25
	Multi-Cuisine Restaurant - 120 Covers	1	300	**300**	75
	Total Area (Sum)			**400**	

E.	**Banquets**				
	Banquet Hall	2	225	**450**	62
	Pre-Function Area	2	80	**160**	22
	Conference Room	1	50	**50**	6
	Banquet Toilets	1	60	**60**	10
	Total Area (Sum)			**720**	

F.	**Recreation Facilities**				
	Swimming Pool	1	100	**100**	32
	Pool Change Room	1	50	**50**	16
	Gym	1	100	**100**	32
	Massage Room	1	6	**6**	10
	Saloon	1	50	**50**	10
	Total Area (Sum)			**306**	

G.	**Retail Archade**				
	Retail Shops	1	25	**25**	
	Total Area (Sum)			**25**	
BOH					

A.	**Material Management**				
	Truck Dock	2	20	**40**	34
	Holding Area	1	38	**38**	34
	Veg Wash	1	2.5	**2.5**	2
	Purchase & Reciving Off	1	20	**20**	15
	Purchase Office Manager	1	18	**18**	15
	Total Area (Sum)			**118.5**	

B.	**Main Store**				
	General Store	1	120	**120**	75
	Linen	1	10	**10**	6

	Unassign Store	1	10	**10**	6
	Liquor	1	10	**10**	6
	Crockery	1	6	**6**	3
	Mis	1	2	**2**	2
	Fuel	1	2	**2**	2
	Total Area (Sum)			**160**	

C.	**Garbage**				
	Loading	1	20	**20**	30
	Trash Garbage(Dry)	1	8	**8**	12
	Trash Garbage Refrigerator (wet)	1	15	**15**	24
	Garbage Truck	1	12	**12**	18
	Coal Room	1	5	**5**	8
	Circulation Space	1	5	**5**	8
	Total Area (Sum)			**65**	

D.	**Front Office : Admi/Acc/IT**				
	GM	1	151	**151**	44
	Sec to GM	1	9	**9**	2
	FO Mgr Couples as duty manager)	1	5	**5**	1
	Revenue Manager	1	8	**8**	2
	Reservation Office	1	8	**8**	2
	Work Station	1	25	**25**	8
	Discussion Room (Commom Meeting)	1	4	**4**	1
	Chief Accountant- Refer Staff Reqmnt	1	15	**15**	5
	Credit Manager	1	8	**8**	2
	Cashier	1	5	**5**	1
	Controller	1	8	**8**	2
	Payroll Manager	1	5	**5**	1
	Account Record Room	1	10	**10**	2
	Meeting room	1	10	**10**	2
	Computer Room	1	17	**17**	8
	UPS	1	35	**35**	12
	Recorde	1	10	**10**	2
	Storage and Copy8ing	1	9	**9**	2
	Total Area (Sum)			**347**	

E.	**Sales**				
	Rooms Mgr	1	8	**8**	18

	Banquet Mgr	1	8	**8**	18
	Workstation	2	5	**10**	22
	Discussion Room	1	10	**10**	22
	Storage and Copying	1	8	**8**	20
	Total Area (Sum)			**44**	

F.	**F&B**				
	Multi Cuisine Main Kitchen	1	85	**85**	**20**
	Room Services Main Kitchen	1	20	**20**	5
	Pastery	1	32	**32**	7
	Bakery	1	20	**20**	4
	Commissary prep Kitchen	1	40	**40**	9
	Common Dishwash	1	20	**20**	5
	Central Potwash	1	12	**12**	2
	Pot Store	1	8	**8**	3
	Banquet BOH & Store	1	130	**130**	30
	Cold Kitchen	1	18	**18**	4
	Café Kitchen	1	12	**12**	2
	Show Kitchen\Back Pantry Area for bar	1	8	**8**	2
	Bar Counter	1	15	**15**	3
	Chief Counter	1	5	**5**	2
	Chief Office	1	8	**8**	2
	Total Area (Sum)			**433**	

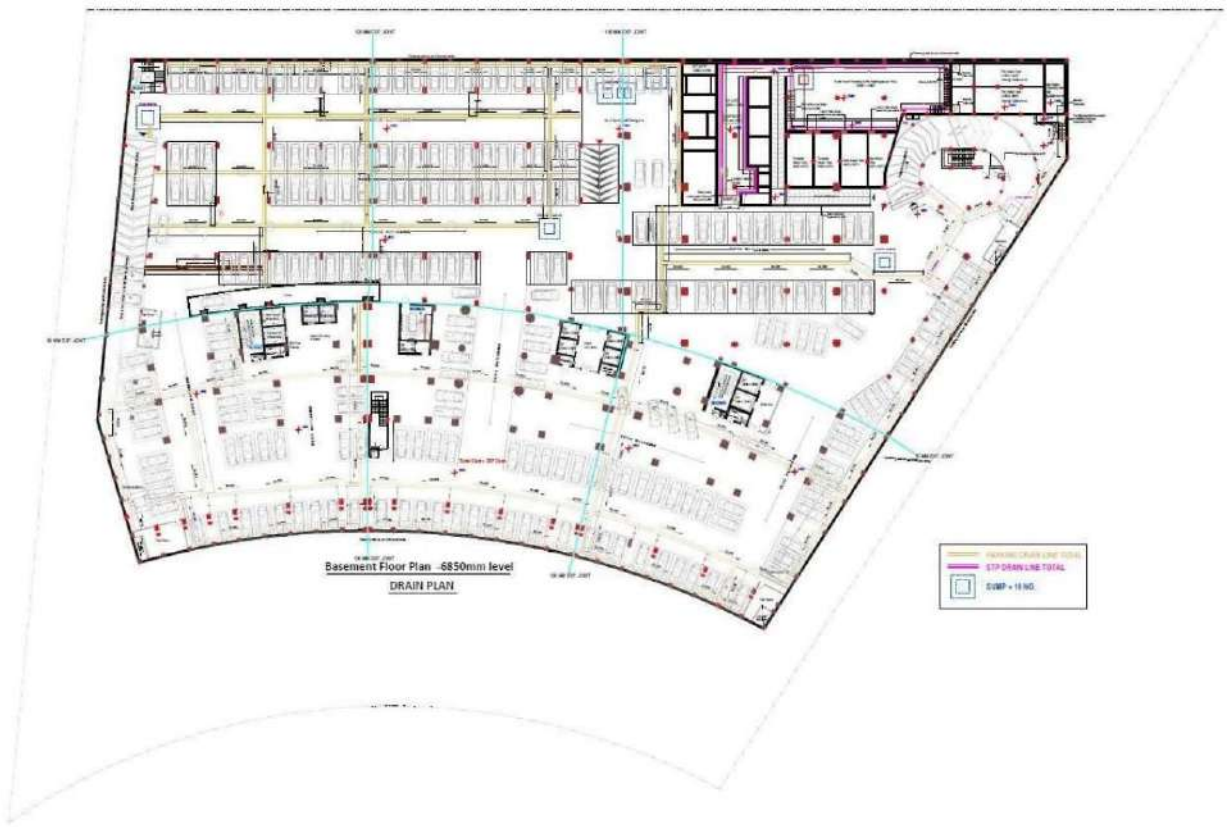
G.	**House Keeping**				
	Issue / Trailer / Dirties Collection	1	5	**5**	4
	House Keeper Executive	1	10	**10**	10
	House Keeping Assistant	1	8	**8**	8
	Hsk Office + House Keeper (as per Ap.)	1	16	**16**	15
	Dead Store	1	30	**30**	28
	F&B Circulatipon	1	5	**5**	5
	Guest Supply Store	1	10	**10**	10
	Bulk Lenin Store	1	5	**5**	5
	Tailor	1	10	**10**	10
	Upholestry Store	1	5	**5**	5
	Lost & Found	1	5	**5**	5
	Total Area (Sum)			**104**	

M.	Other BOH (exer mech)				
I	**Mechanical Areas**				
	LV Room	1	56	**56**	
	Indoor Transformers	2	22	**44**	
	LT Panel	1	74	**74**	
	DG Generator Room	1	97	**97**	
	Chiller Plant Room	1	125	**125**	
	Rainwater Tank	105 Cubic Meter			
	Municipal Tank	123 Cubic Meter			
	Raw Water Tank	123 Cubic Meter			
	Fire Tank	105 Cubic Meter			
	Treated Water Tank	123 Cubic Meter			
	Salt Storage	1	12	**12**	
	Pump Room (Fire)	1	20	**20**	
	Pump Room (Raw + Soft + WTP)	1	60	**60**	
	Boiler Room with Pump and Heat	1	58	**58**	
	STP with Pump and Equipment's	1	80	**80**	
	Work Shop	1	22	**22**	
	Engineering Office	1	8	**8**	
	Engineering Store	1	10	**10**	
	Control Room	1	15	**15**	
	Underground Oil Storage Tank	1	190	**190**	
	Swimming Pool Filtration Plant	1	12	**12**	
	Total Area (Sum)			**487**	
II	**Mechanical; Areas on Terrace**				
	Cooling Towers	1	135	**135**	
	Overhead Tank	1	12	**12**	
	Ventilation/Exhaust Fans	14	12	**168**	
	Flushing Tanks/ Cooling Tower Tanks	3	9	**27**	
	Staircase Pressurisation Fans	3	11	**33**	
	Lift Pressurisation Fans	2	2.2	**4.4**	
	Sorubber for Kitchen Exhaust	1	5	**5**	
	Total Area (Sum)		186.4	**384.4**	

N.	Parking				
	Basement 2			1700	
	Basement 1			1420	
	Total Wall Thiockness and Circulation			**3120**	

FLOOR PLANS

Basement 2 Plan: Basement 2 is composed of amenities like STP, ETP WTP, Fire Tank, Domestic Water Tank etc. and parking spaces.





Parking at basement 2

BASEMENT 1 PLAN:

Basement 1 mainly consists of different types of Office spaces like Housekeeping office, Finance Office, Sales office, Engg office and Canteen, Storage, Laundry spaces etc. It also has parking spaces and service outlets. All the staff of Taj Lakefront use basement 1 as an entrance and parking space, respectively.





Basement 1

GROUND FLOOR PLAN :

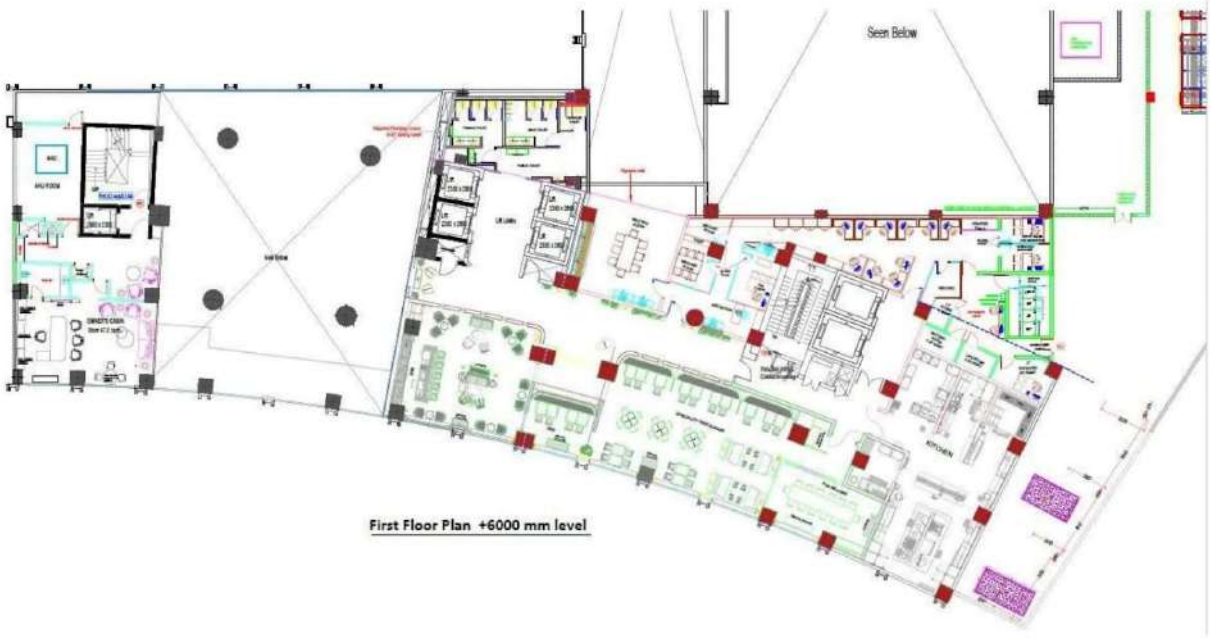
The entrance lobby of the hotel has a grand luxury feel as it has triple-height spaces with a very attractive false ceiling consisting of cove lighting. A separate entrance has been provided, including Banquet Hall, Meeting room, conference rooms. A Banquet Hall can be divided as 3 halls by automatic temporary panels. The Washroom for Banquet guests is accessible from the Pre-Function Area which acts as a buffer space for guests.



GF plan

FIRST FLOOR PLAN:

This floor has a Chinese Restaurant with a wonderful Chinese theme based interior. Private Dining Restaurants are also provided on this floor.



1st Floor Plan

SECOND FLOOR PLAN:

Restaurant Seating's are provided in this floor. Kitchen, including cooking, store, washing space has been provided. Live kitchen is also there. Amenities like Gym, Spa & sauna, Saloon etc. are provided with top class facilities



TYPICAL FLOOR PLAN (3RD TO 7TH) FLOOR:

24 guest rooms including Executive Suites, Twin Bedrooms are there on this floor. Housekeeping rooms are also there in this room for room services. The Speciality of these typical floors is that the interior of the lobby and corridors are fully different which gives different types of feeling at each different floor



.

8 TH FLOOR PLAN:

15 guest rooms including Executive Suites, King Bedrooms and 1 presidential suite are there on this floor.



9 TH FLOOR PLAN:

20 guest rooms including Executive Suites, Twin Bedrooms are there on this floor.



10TH FLOOR PLAN:

Open terrace lounge, club area with the view of the swimming pool is provided on the top floor of this Hotel.



GUEST ROOM TYPOLOGY

Total there are 152 rooms which are majorly classified into 4 categories:

1. Executive Suite
2. Twin Room
3. King Room
4. Presidential Suite

EXECUTIVE SUITE




Tranquility and luxury unite in the Executive Suites at the Taj Lakefront, Bhopal. Extravagant and spacious, these suites, with the option of interconnecting rooms, are ideal for vacationing with family and friends. The breakfast table, the plush seating, a dressing area and state-of-the- art bathrooms are the perfect setting that your memories deserve. Indulge in the breath-taking views of the lake and Taj's signature service for a truly luxurious retreat.

Size : 66 sq.m

Signature Feature: Spacious two-room suites overlooking the lake

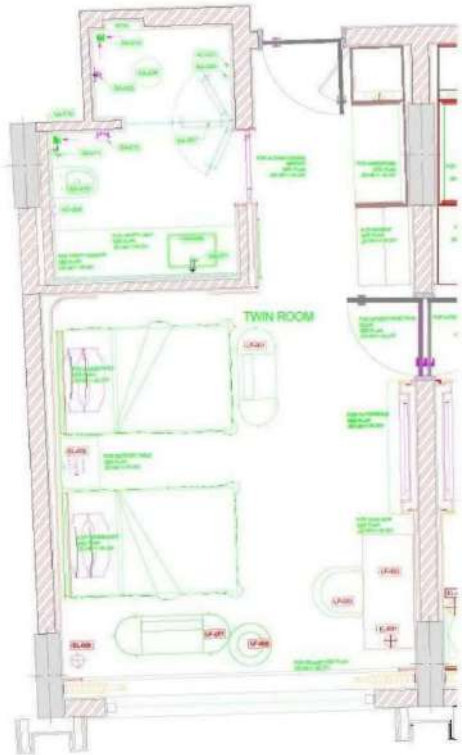
Occupancy Details : Up to 3 guests. Max Adults: 3, Max Children: 2

OTHER CONVENIENCES

1. Tea-coffee maker
2. Forest Essentials bath amenities
3. Air conditioning
4. Separate living area
5. Electronic safe.
6. WiFi
7. Iron & ironing board
8. . In-room bottled water
9. . Minibar
10. . Newspaper
11. . Full-length mirror, hair dryer, weighing scale 12.49-inch Smart LED TV

TWIN ROOM





Framed by the picturesque backdrop of the hills, the Deluxe Rooms are the epitome of tranquillity and relaxation. The decor seamlessly merges the aesthetic philosophy of Madhya Pradesh with a

European flair. Fully-equipped with quality amenities, including digital connectivity with smart TV and Taj's signature service, the Deluxe Rooms offer an unmatched experience of comfort. Includes complimentary access to the hotel gym and wet areas.

SIZE : 33 sq.m

SIGNATURE FEATURE: Spectacular vistas of the hills

Occupancy Details: Up to 3 guests. Max Adults: 3, Max Children: 2

OTHER CONVENIENCES

1. Tea-coffee maker
2. Forest Essentials bath amenities
3. Choice of smoking & non-smoking accommodation
4. Air conditioning
5. WiFi
6. Iron & ironing board
7. In-room bottled water
8. Minibar
9. Newspaper
10. Full-length mirror, hair dryer, weighing scale
11. 49-inch Smart LED TV 13 . Shower Cubicle

KING ROOM



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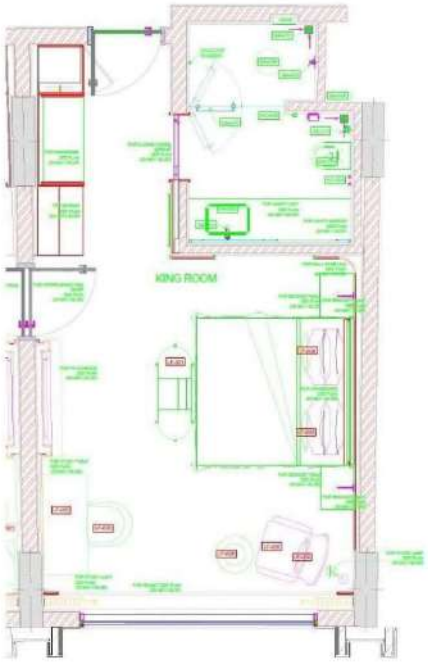


6 Iron & ironing board

7 In-room bottled water

8 Minibar

9 Newspaper

10 Full-length mirror, hair dryer, weighing scale

11 49- inch Smart LED TV

12 Shower Cubicle

PRESIDENTIAL SUITE

Bhopal is the land of the Nawabs and Begums, and epitomizing this rich culture is the Presidential Suite of the Taj Lakefront, Bhopal. With interiors that give an ethereal glimpse into the bygone era and a a private balcony in every room overlooking the glorious city. A lavish experience, embodied by an elegant living room, a plush dining area and a palatial master bedroom, await your presence in the opulence of the Presidential Suite at the Taj Lakefront, Bhopal.

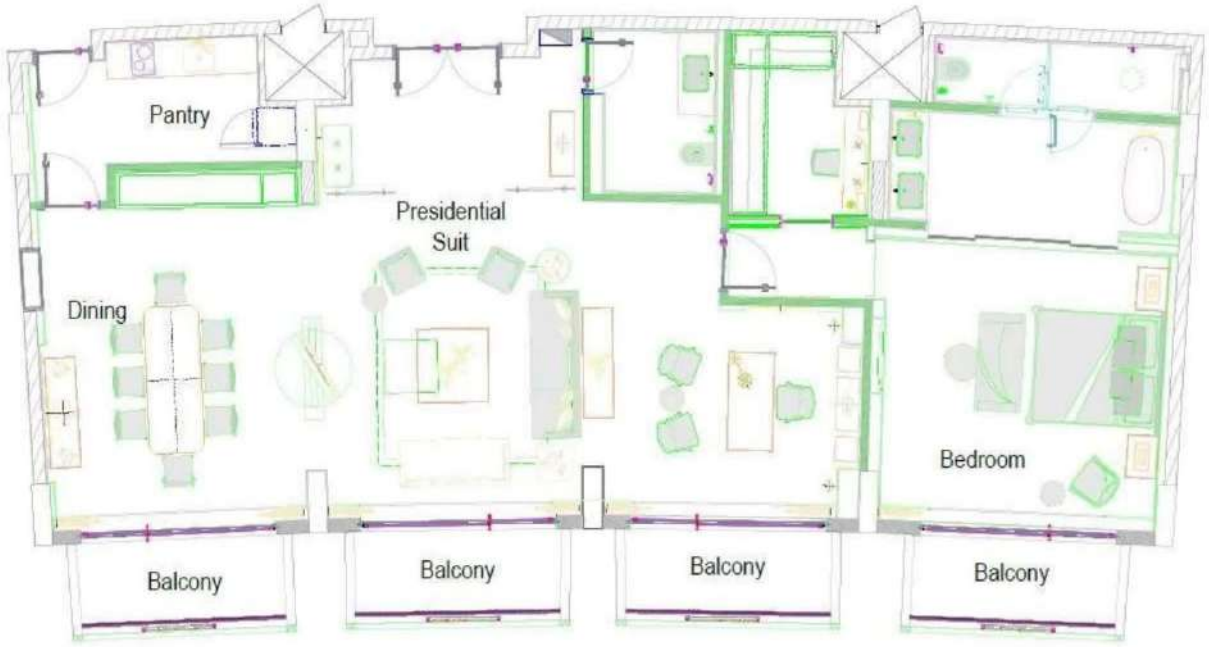




SIZE : 152 sq.m

SIGNATURE FEATURE: A regal experience in the heart of the country

Occupancy Details: Up to 3 guests. Max Adults: 3, Max Children: 2

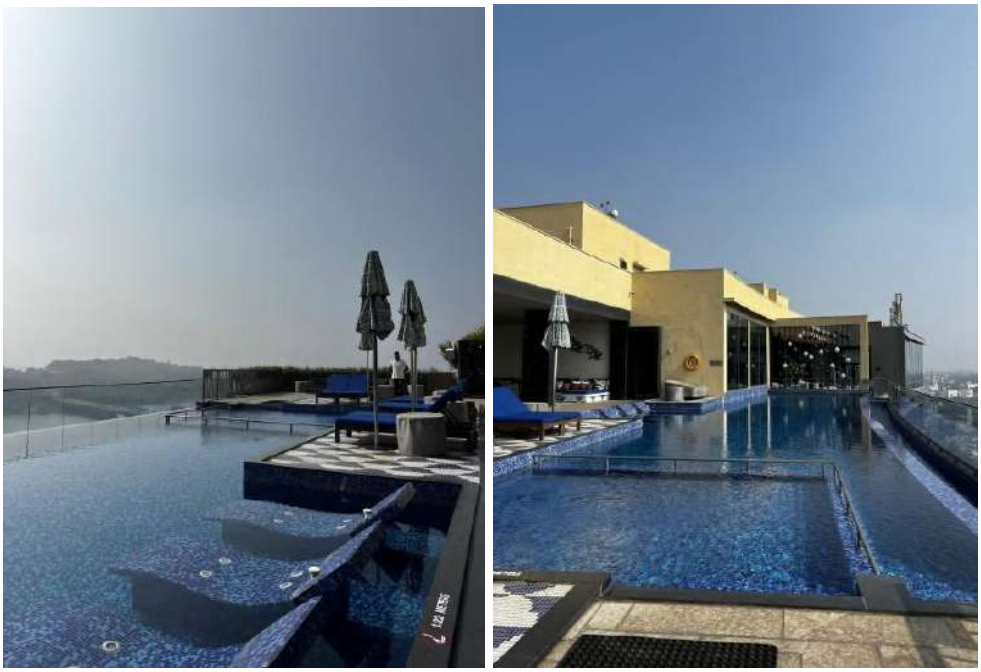


OTHER CONVENIENCES

1. Forest Essentials bath amenities
2. Air conditioning
3. Bedroom with private balcony or verandah & bathroom
4. Living room with dining area, bedroom & bathroom
5. Electronic safe.
6. Tea coffee maker

7. WiFi
8. Iron & ironing board
9. In-room bottled water
10. Minibar
11. Newspaper
12. Full-length mirror, hair dryer, weighing scale
13. 49-inch Smart LED TV
14. Lake View
15. Private Pantry

OTHER GUEST AREAS



Swimming pool




Lounge/ Bar



Banquet hall



Restaurant



Spa & Sauna

SERVICES

1. ELECTRICAL SERVICES

L.T. panel room- 60 sqm

H.T. panel room- 20 sqm **Access width -** 4 m

Air Cooled Dry Type

Generator - 3no's , 1250 kv , 1010 kv , 1250 kv

Ups Room - Battery for fluctuation - 2no's 40 kv 40, kv

Transformer - 2 No's , 1250 Kv

Distribution Panel Room - 33 Kv

(1250 Kv - 440v- 33kv)

Shaft Size -10 X10 M



Transformer room



Diesel generator

Hvac Services

Ahu - 6 X10 M

Chiller Plant

Water Type - 265 Tr

No Of Tr's - 3



AREA –150 sqm



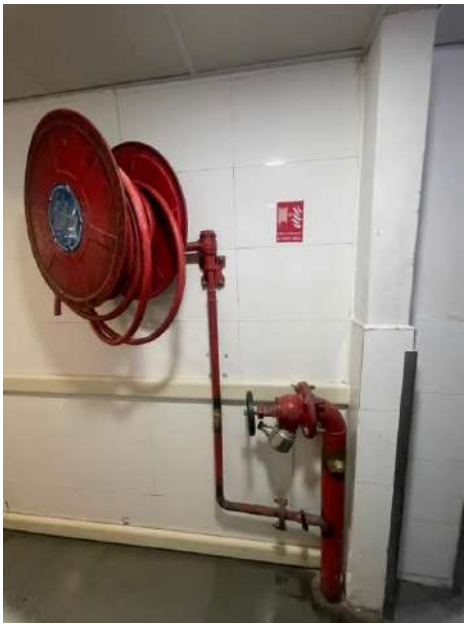
Access width –1.8 m



Access for machinery
Width –6

FIRE SERVICES





TANK CAPACITY -2 TANKS OF 200 KL

SOFTENER TANK - 50 KL

PLUMBING SERVICES:





DOMESTIC TANK CAPACITY - 118 KL 123KL (2 TANKS)

FIRE TANK CAPACITY - 200 KL 2 TANKS

RO WATER TANK DRINKING WATER - 5000 LTR

RAW WATER TANK - 90 KL

PARKING

Off Site Parking

Ground Floor - Two Wheeler Parking

Basement - B1 And B2

Four Wheeler Parking

Total Parking - 2500





SITE SERVICES





1 . Gas Station For Kitchen

2. Substation -Transformer And Generator

3 . Security Room

4 . Chimney For The Gases To Let Out

5. Manholes And Inspection Chamber For Drainage

LIVE CASE STUDY 2: RADISSON, BHOPAL.





Radisson Bhopal is a refined expression of contemporary comfort and global hospitality nestled in the vibrant heart of Madhya Pradesh's capital. Located in the upmarket Shyamla Hills area, the hotel offers convenient access to business districts, educational hubs, and tourist attractions, making it an ideal choice for both business and leisure travelers.

Designed with a focus on modern luxury, Radisson Bhopal features 104 elegant rooms and suites, equipped with premium amenities and stylish interiors. The hotel celebrates the city's blend of heritage and progress through its sophisticated design and warm service.

Guests can indulge in global and regional cuisine at the hotel's multi-cuisine restaurants, unwind at the rooftop pool, or relax at the fitness center. With versatile meeting rooms, ballrooms, and a dedicated event team, Radisson Bhopal also stands out as a preferred venue for conferences, weddings, and corporate events.

True to the Radisson brand, it offers a seamless stay experience with a balance of comfort, culture, and connectivity—redefining urban hospitality in Bhopal.

PROJECT	**Radisson Bhopal**
LOCATION	Bhopal
CLIMATE	Humid Subtropical
TOPOGRAPHY	Plain Land
ARCHITECT	Studio Design Inc. *(assumed; confirm if needed)*
COMPLETION YEAR	2021
NO. OF ROOMS	104
SITE AREA	2.5 Acre *(approx.)*
FAR	2 *(assumed; confirm if required)*

CASE STUDY 1: WESTIN GURGAON, NEW DELHI.



INTRODUCTION

- Location - Sector 29, New Delhi NCR, Gurgaon,
- Overall Building Height - 37.5 Meters India
- Allowed Ground Coverage - 40 %
- Typology - Five star luxury hotel
- Ground Coverage - 46 %
- No. of keys - 310
- Predominant Use - Commercial Residential
- Period of Construction - 2007-10
- Architects - Studio U+A, New York/Gurgaon
- Site area - 4.39 acres
- FAR Allowed - 1.5
- Site Area - 4.39 Acres
- Allowed Built-up Area - 26,648 Sq. Meters
- Height Restriction - 60 Meters



- It is one of the most revered hospitality destinations in Delhi
- It is form-based design
- The building is designed keeping in mind the highest standards.
- The site area is just 4.3 acres, thus giving an opportunity to study the vertical and horizontal distribution of functional spaces and service areas.

LOCATION AND CONNECTIVITY

- Westin is located 17 km South-West of IGI Airport - T3.
- Situated in the IT hub of Gurgaon sector 29, it is well connected with all the modes of transportation.

COMMUNITY

- Medanta Medicity - 2.0 km
- Lotus Temple (Bahai Temple) - 25.8 km

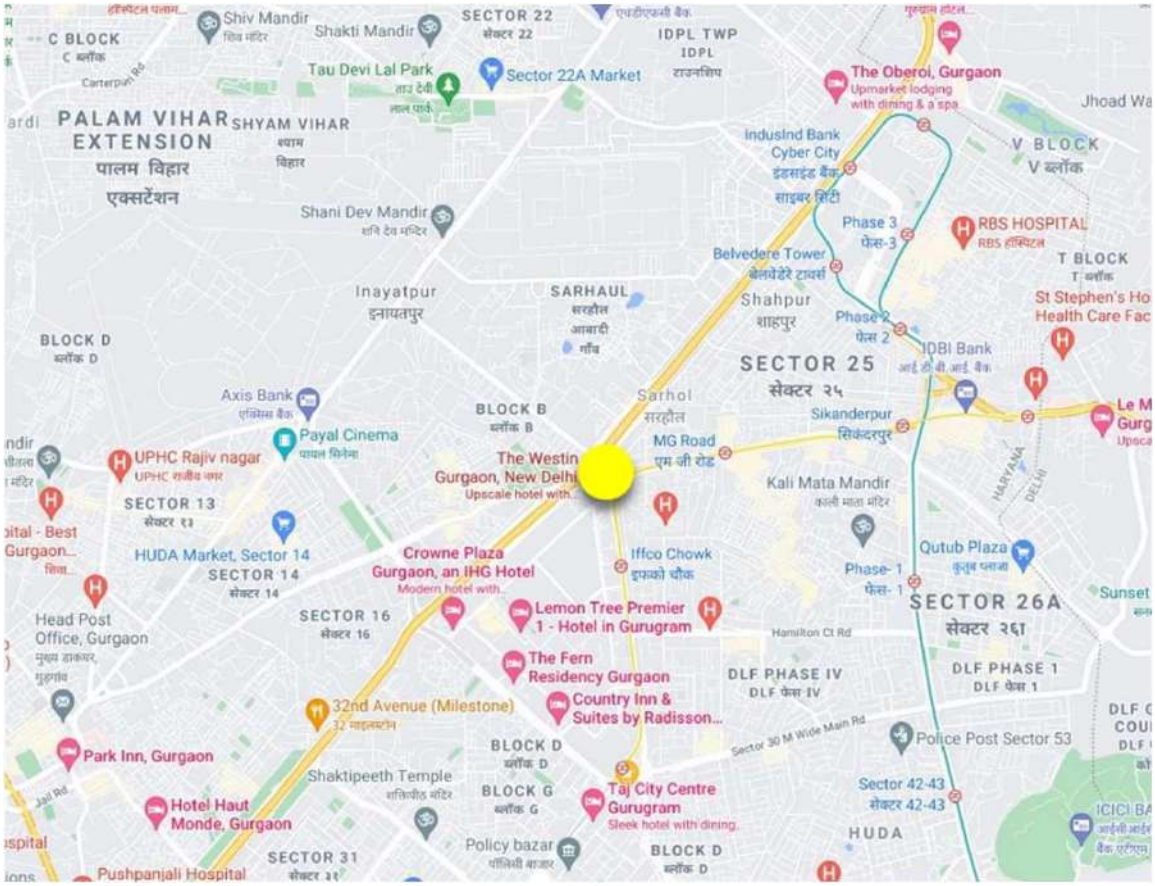
RECREATION

- Kingdom of Dreams - 0.5 km
- Tennis Court - 3.2 km
- Sultanpur Bird Sanctuary - 16.0 km

SHOPPING

- -Dilli Haat - 22.5 km

- -Connaught Place - 27.4 km



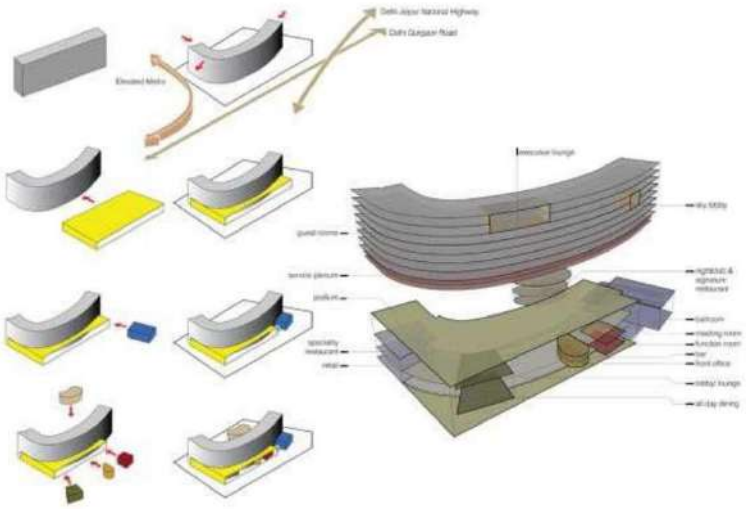
SURROUNDING LAND USE & URBAN CHARACTER

- Materials used in skin cladding are different for all buildings,
- The color beige or earthen yellow can be seen in predominant use.
- Also, the vertical expanses of the buildings are similar, i.e. Eight to ten floors, which is well within the mandatory height restriction of 30 meters as mentioned in the bye laws



DEVELOPMENT OF FORM

The shape of the building is governed by two major factors, i.e., the site constraints and form of public spaces creating a rather eclectic mix of contemporary and minimalistic design.



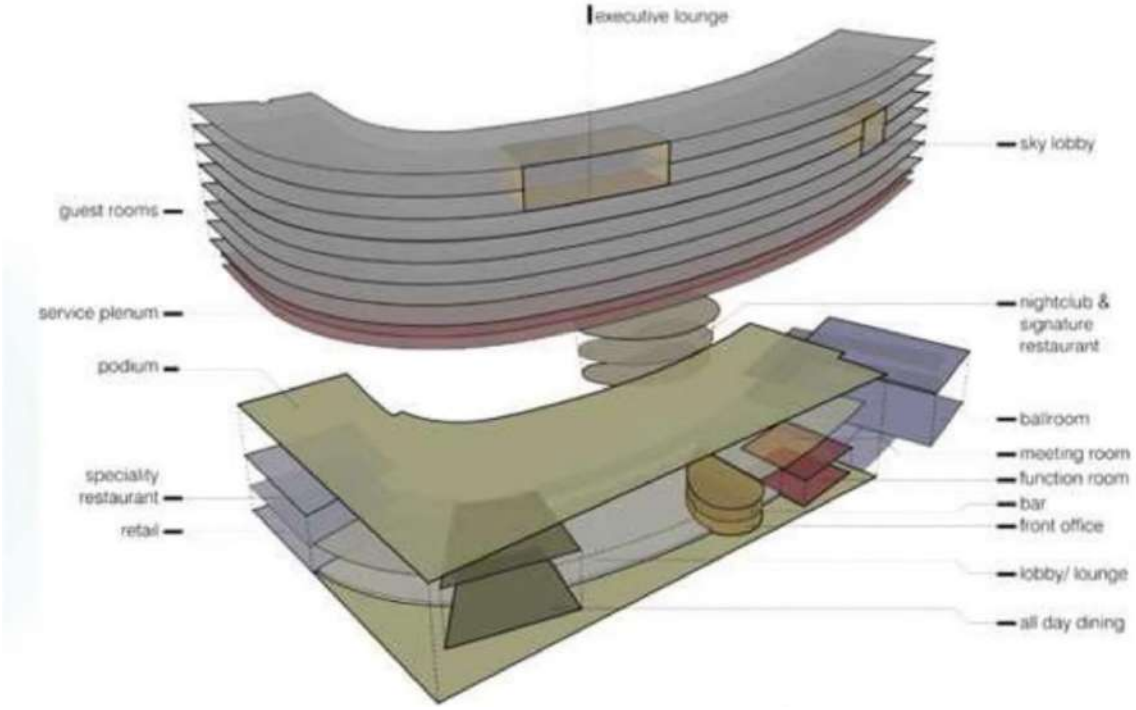
TRANSVERSE SECTION



• The north-south transverse section showing the vertical placement of services in the basements and the guest rooms in the curved mass in five floors.

DISTRIBUTION OF FUNCTIONAL SPACES

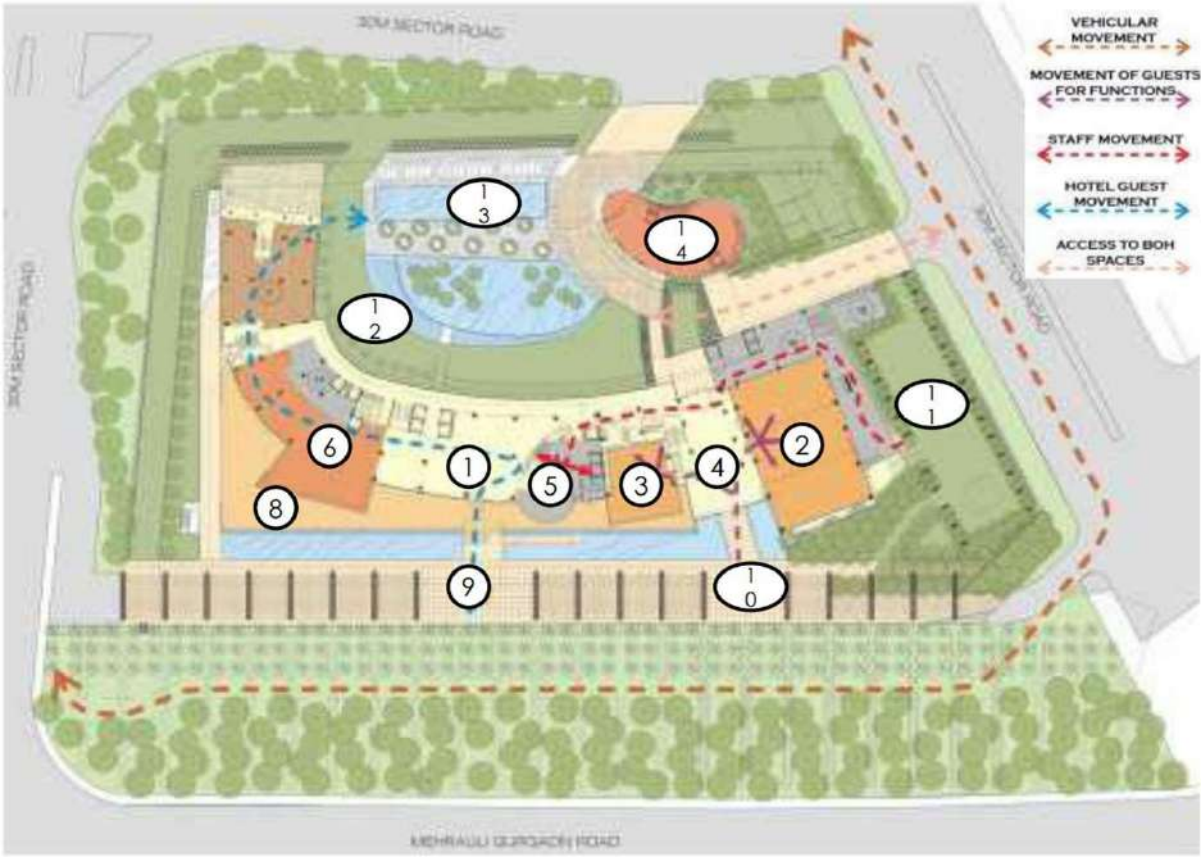
- After entrance there comes the quite spacious lobby.
- The lobby overlooks the central water feature.
- The lobby is connected to the brasserie and the coffee shop.



CIRCULATION

1. Lobby / Lounge
2. Ball Room
3. Function Room
4. Pre -Function Room
5. Front Office
6. Restaurant

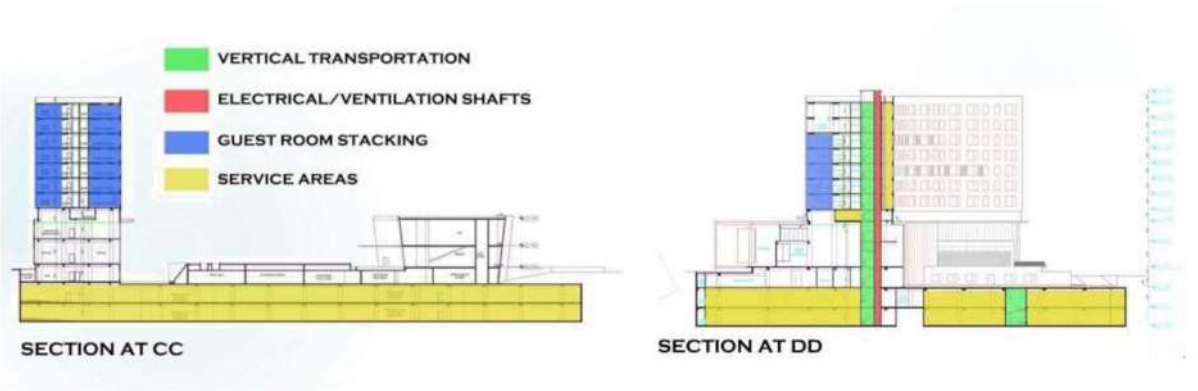
7. Retail
8. Podium
9. Hotel Porte cochere



10. Ball room Porte cochere
11. Outdoor function area
12. Garden court & fountain
13. Swimming pool
14. Club .

VERTICAL ZONING

The north elevation, the public face of the hotel, is an arrangement of distinct architectural elements, which have been layered both horizontally and vertically.



SERVICES

- Air conditioning - Central A.C plant located in basement with AHUs for guest rooms on the respective floors and in plenum for banquet halls
- Electrical layout - Transformer is located beside Prego. Main panels are located in the basement with shafts running to serve all the floors.
- Fire protection - There is a fire escape staircase on the western corner of the hotel with every floor provided with four fire hydrant closets.

INTERIORS

The corridors are constructed according to standards but, the quality of the space is improved by cladding the walls with wooden panels.

Art installations are placed everywhere a corridor terminates.

The sense of expanse is enhanced by providing both sides of the lobby with floor to floor curtain glazing.

The lobby is flooded with diffused sunlight in the day and in the night the artificial lighting is done by hanging fixtures from the double heighted ceiling.

It is made sure that the intensity of the lighting is kept at an optimal level to give a serene environment to the guests.

SPACES



Guest Room - City View



Executive King Suite - Bedroom



Mix - Lounge and Bar



King Deluxe Guest Room



Westin Workout Fitness Studio



Heavenly Spa by Westin

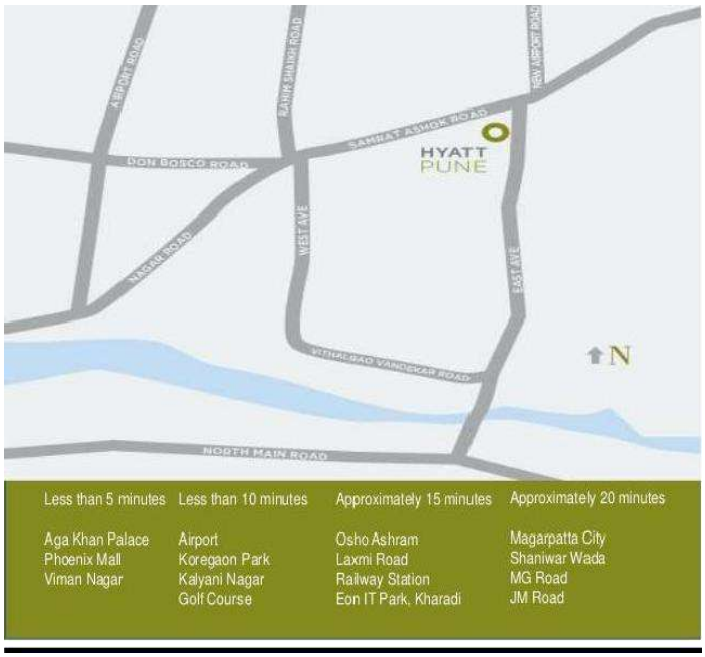
CASE STUDY 2: HYATT REGENCY (PUNE).



INTRODUCTION

- It Is Located In The Heart Of The City, Ten Minutes Drive From The Airport. The Hotel Is A Unique Contribution To The City With Its Intimate, Serene And Tranquil Ambience.
- Hyatt Pune Is A Business Hotel With Close Proximity To Key Business Hotel With Close Proximity To Key Business Hubs, Entertainment Areas And Shopping Malls.
- Contemporary In Design And Developed By World Renowned Architects And Designers.

LOCATION OF HOTEL



TOTAL PLOT AREA-152224.11 SQ M

FSI- 2

TOTAL BUILT UP AREA- 55574.6 SQ M **NO. OF FLOORS-** G+9 (40 M HEIGHT) **NO. OF BASEMENTS-** 2

AREA OF BASEMENTS- 18533.2 SQ M

AREA PER ROOM- 181.6 SQ M

NO. OF PARKINGS- 353 CARS

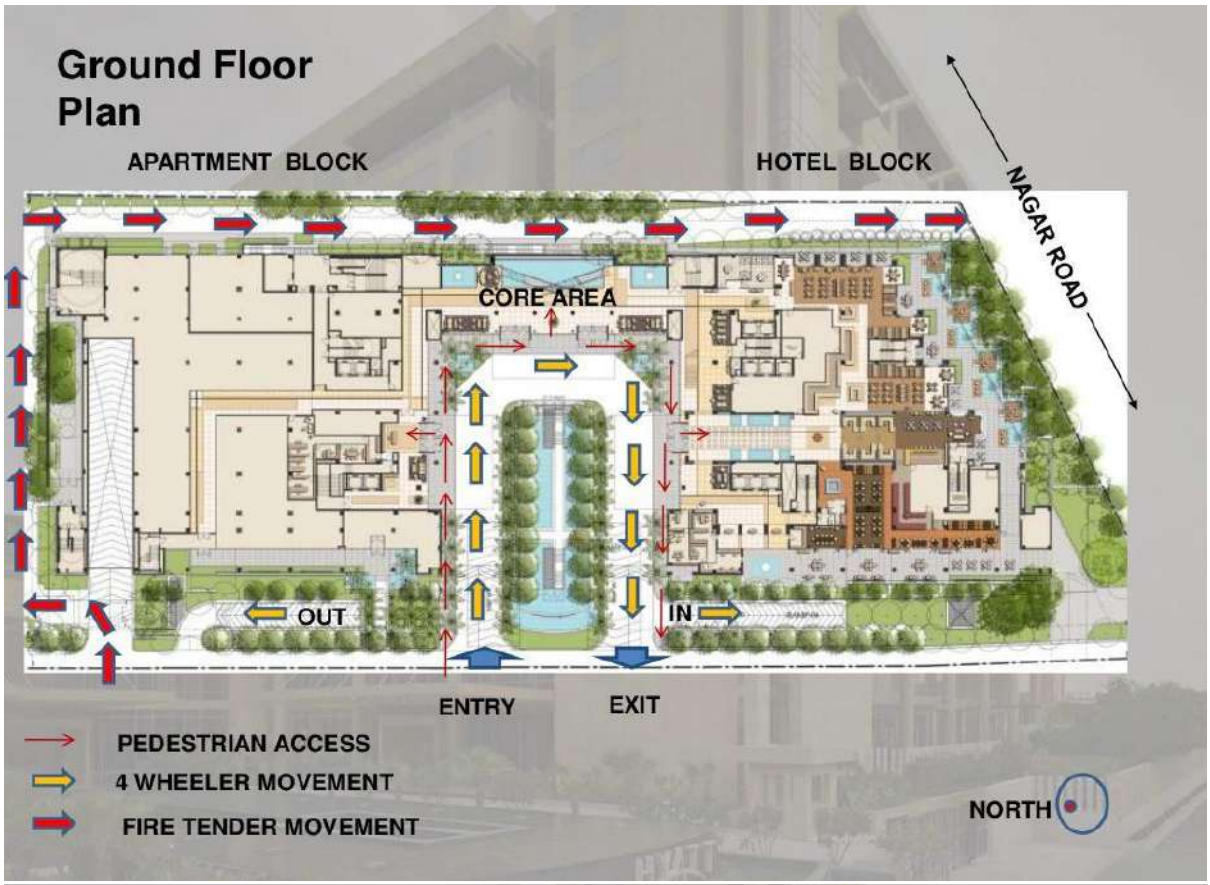
PARKING AREA- 11929 SQ M

GROUND COVERAGE- 46% (7126.73 SQ M)

OPEN SPACE- 10% (1522.4 SQ M)

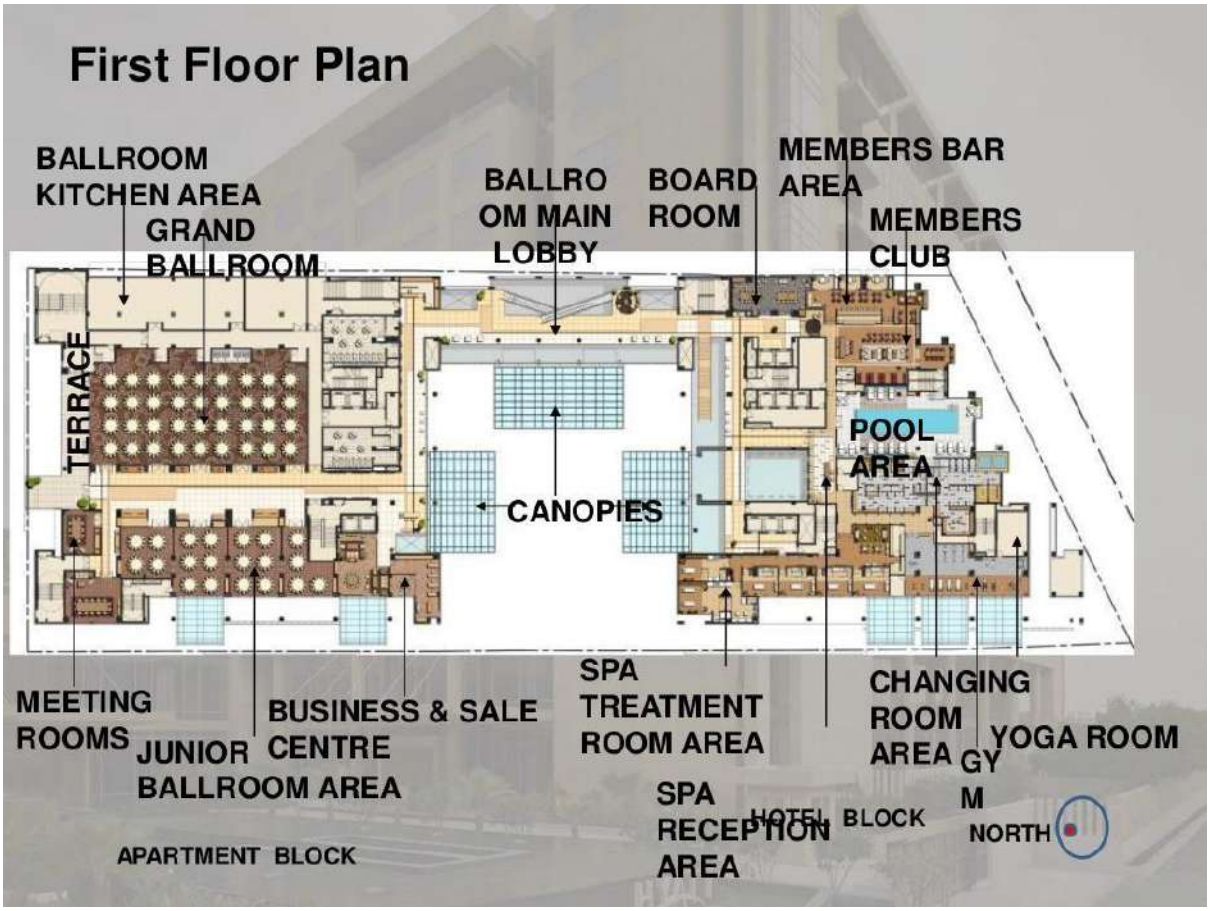
AMENITY SPACE- 15% (2283.6 SQ M)

FLOOR PLANS


Ground Floor Plan
APARTMENT BLOCK
HOTEL BLOCK
NAGAR ROAD
CORE AREA
OUT
IN
ENTRY
EXIT
PEDESTRIAN ACCESS
4 WHEELER MOVEMENT
FIRE TENDER MOVEMENT
NORTH

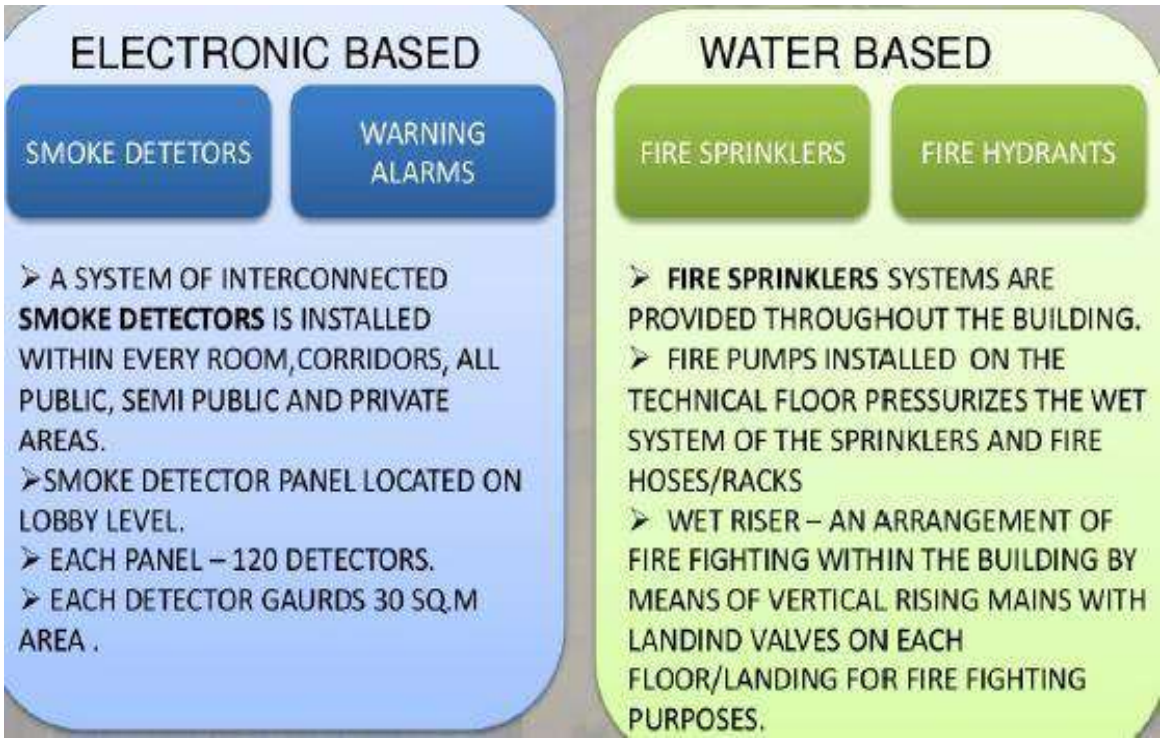

Hotel Ground Floor Plan
CAFÉ RESTAURANT
OUTSIDE SEATING LANDSCAPE AREA
KITCHEN AREA
CORE AREA
BOH
WHISKEY BAR
KITCHEN AREA
ITALIAN TRATTO RIA
FRONT DESK OFFICE
NORTH

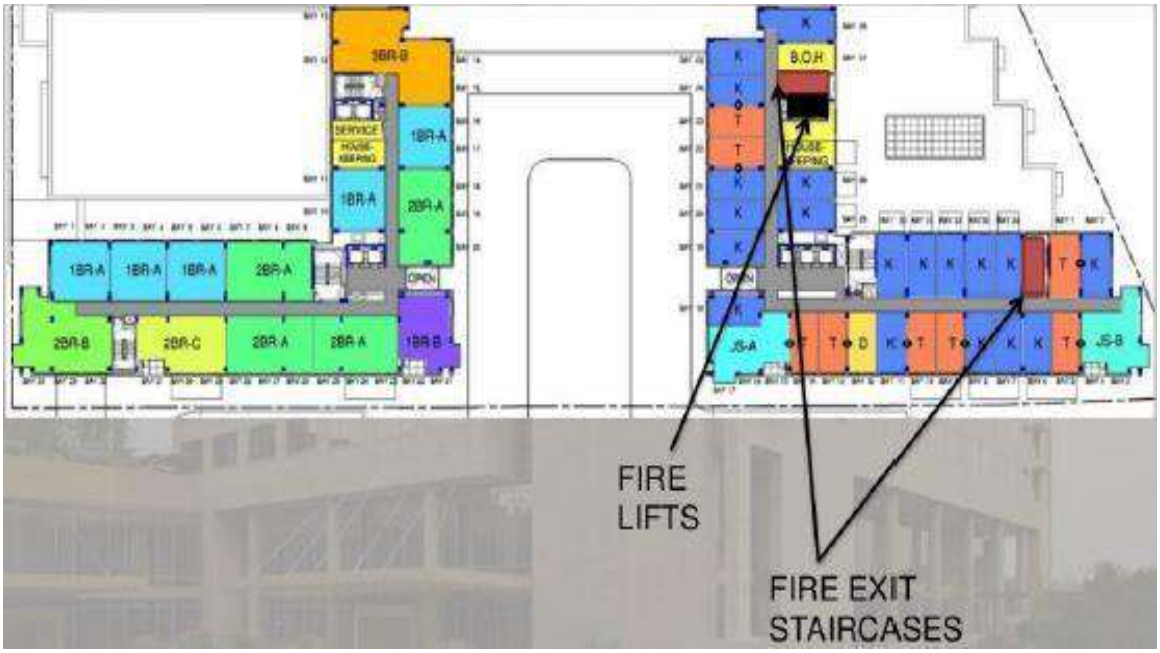

Apartment Ground Floor Plan
OFFICE AREA
MAIN ESCALATOR LOBBY/ BALLROOM ENTRANCE LOBBY
EMPLOYEE CAFE
RETAIL AREA
RETAIL
CORE AREA
WATER BODY
RETAIL AREA
APARTMENT LOBBY
NORTH


First Floor Plan
BALLROOM KITCHEN AREA
GRAND BALLROOM
BALLRO OM MAIN LOBBY
BOARD ROOM
MEMBERS BAR AREA
MEMBERS CLUB
TERRACE
POOL AREA
CANOPIES
MEETING ROOMS
JUNIOR BALLROOM AREA
BUSINESS & SALE CENTRE
SPA TREATMENT ROOM AREA
CHANGING ROOM AREA
YOGA ROOM
GY M
SPA RECEPTION AREA
HOTEL BLOCK
NORTH
APARTMENT BLOCK

SERVICES

1-FIRE PROTECTION SYSTEM





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5 STAR HOTEL, BHOPAL.



IMPERIAL LAKEVIEW

Thesis Guide-
Dr. Nakul Dhagat

SHUBHAM BHONDAVE
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THESIS 2025

5 STAR HOTEL, BHOPAL.



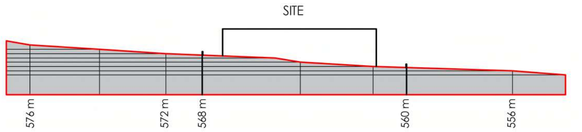
Area	Shyamala Hills, Bhopal
Site/Location	The subject property is located at Shyamala Hills, Bhopal, towards the eastern side of Upper Lake i.e., central region of Bhopal city. The subject location has many prominent government institutions and building. The prominent hospitality developments in vicinity of the subject site include Jehan Numa Palace, Ivy Suites, The Ten Suites etc. The subject micro-markets enjoys express connectivity via 24 m wide VIP Road (north) to the Bhopal Raja Bhoj Airport and other touristy places like Birla Museum, Sair Sapata, Interpretation Centre - Manav Sangrahalaya via 24 mts. wide Jehan Numa Palace Road.
Location Coordinates	**Latitude:** 23.243043872752793 **Longitude:** 77.38768911349595
Approach Road	24 mts. wide primary access road – Jehan Numa Palace Road
Site Boundaries	The subject property is surrounded by: • North: Green Zone adjacent to Bhopal Upper Lake • South: 24 mts. wide primary access road – Jehan Numah Palace Road • East: Other's property • West: Other's property
Land Area & Built-Up Area	The land area of the subject property admeasures approx. 7.16 acres while the total built-up area of the subject development admeasures approx. 87,521 sq. ft.

DESIGN BRIEF

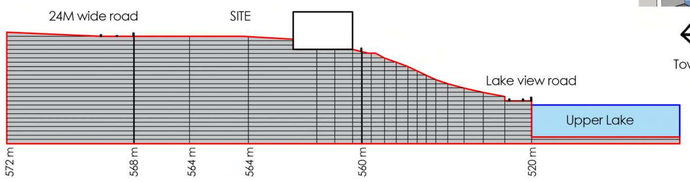
To **demolish and develop at least 150 rooms** and a **Banquet & Convention facility for at least 1,000 pax** under the project.

The facilities may include:
1. Additional rooms to provide lodging facilities to the guests.
2. Theme Restaurants and Food Joints
3. Banquet & Convention Centres
4. Facilities in the Hotel for Social and Corporate events, including weddings/exhibitions.
5. Facilities in the Hotel to Promote and Market fairs, local cuisine, culture, folk music, dance, costumes,
products, art, handicraft, and heritage tourism.
6. Food & Beverages (Cafes, Retro Lounges, Heritage/Luxury Dining, etc.)
7. Food Courts and/or Rooftop Restaurant

SITE SECTIONS



SECTION AA'

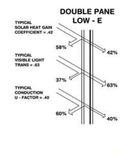


SECTION BB'

The site lies atop Shyamla Hills, about 48 meters above the Upper Lake, with a valley on the northern side

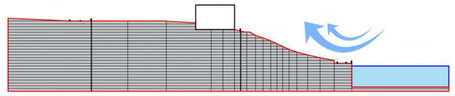
INFERENCES FROM WIND ANALYSIS

The summer winds predominantly approach from the south-west direction, bringing along heat gain that can negatively impact indoor comfort. To counter this, the use of high-performing glazing is essential, as it helps in minimizing heat ingress while maintaining visibility and daylight, thereby improving the building's thermal efficiency.



High performance glazing on all orientations should prove cost effective (Low-E, insulated frames) in hot clear summers or dark overcast winters

During winters, the prevailing winds from the north-east direction carry a cool and pleasant chill, which can be effectively utilized in the design. By orienting openings and planning spaces to capture these breezes, the building can achieve natural ventilation and thermal comfort.

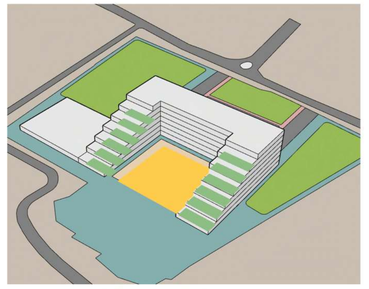


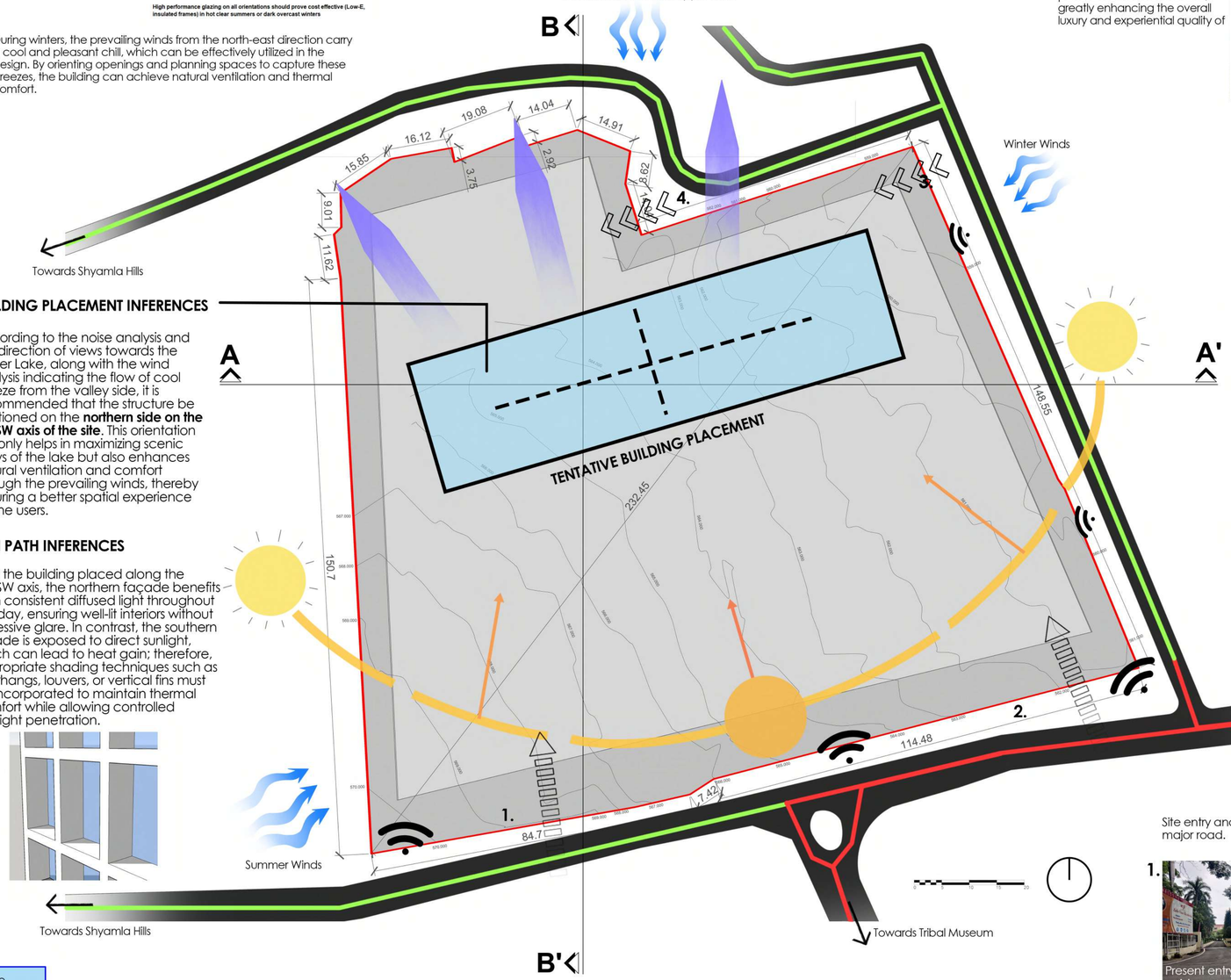
The cool breezes generated from the Upper Lake, funneled through the valley, present a natural advantage for the site. By strategically orienting the structure and incorporating openings in this direction, these breezes can be harnessed to enhance natural ventilation and passive cooling.

INFERENCES FROM THE VIEWS TOWARDS THE UPPER LAKE

On the northern side lies the Upper Lake, offering the opportunity to orient guest rooms, suites, and key public areas such as restaurants, lounges, and an infinity pool towards it. This placement ensures that guests enjoy premium 180-degree panoramic views of the lake, greatly enhancing the overall luxury and experiential quality of


View from MPT lakeview residency





BUILDING PLACEMENT INFERENCES

According to the noise analysis and the direction of views towards the Upper Lake, along with the wind analysis indicating the flow of cool breeze from the valley side, it is recommended that the structure be positioned on the **northern side on the NE-SW axis of the site**. This orientation not only helps in maximizing scenic views of the lake but also enhances natural ventilation and comfort through the prevailing winds, thereby ensuring a better spatial experience for the users.

SUN PATH INFERENCES

With the building placed along the NE–SW axis, the northern façade benefits from consistent diffused light throughout the day, ensuring well-lit interiors without excessive glare. In contrast, the southern façade is exposed to direct sunlight, which can lead to heat gain; therefore, appropriate shading techniques such as overhangs, louvers, or vertical fins must be incorporated to maintain thermal comfort while allowing controlled daylight penetration.

Stepping Terraces

According to the wind analysis and sun path study, orienting and stepping the building towards the north allows for uninterrupted 180-degree views while simultaneously capturing the cool breezes flowing from the Upper Lake, thus enhancing both visual and climatic comfort.

Central Courtyard

A central courtyard can be positioned on the northern side, oriented towards the Upper Lake to maximize views and natural ventilation. If designed as an enclosed feature, the courtyard can function as a semi-private space within the hotel, offering guests a serene and intimate environment while maintaining a strong connection to the surrounding landscape.

POSSIBLE ENTRIES

-Site Entry/ Exit

-Service Entry/ Exit

Site entry and exit towards the south side on the 24m wide road as it is a major road.

1.

Present entry of MPT lakeview residency

2.

Present entry of DDX Drive In Theatre

Service entry and exit from the north side of site.

3.


4.


PROJECT DETAILS (As per Bhopal Vikas Adhiniyam, 2012)

Site Area: **7.16 Acres (28,975.5 sqmt)**
FAR - **2**
Maximum permissible Height- **30 meters**
Ground coverage- **30% (8692 sq. m.)**
Total Built up- **17384 sq. m**
Basements- 3 alowed.
Podium- 3 floor allowed.

SITE MARGINS

Offsets-
Front Margin: **12 meters**
Other Sides: **7.5 meters**

TRAFFIC ANALYSIS

Slow to moderate traffic

Moderate to fast traffic

NOISE ANALYSIS

Noise direction

Major noise from south direction majorly at the T junction roads. Building should be placed in the north side of site to avoid the noise from south side.

SITE ANALYSIS

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Dr. Nakul Dhagat

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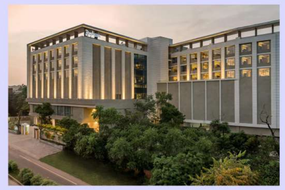
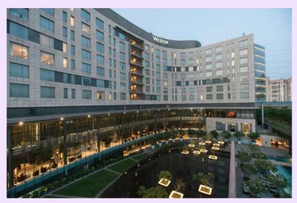
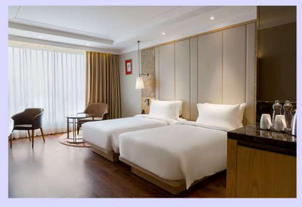
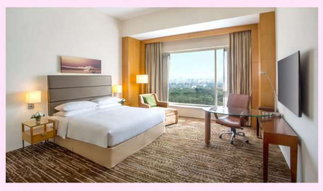
01

COMPARATIVE ANALYSIS

PARAMETERS	CASE STUDY 1 : TAJ LAKEFRONT, BHOPAL	CASE STUDY 2 : RADISSON, BHOPAL.	DESK APPRAISAL 1: WESTIN GURGAON, NEW DELHI	DESK APPRAISAL 2: HYATT REGENCY, PUNE.
				
ARCHITECT	JOI Design	Studio Design Inc.	Studio U+A	Bilkey Llinas Design
STAR CATEGORY	5 Star	5 Star	5 Star	5 Star
SITE AREA (IN SQM)	4.77 Acre (19303.51 sqm)	2.5 Acre (10117.1 sqm)	4.39 acres (17765.7 sqm)	152224.11 sqm
BUILT-UP AREA	84,546.5 sq. m	-	-	55574.6 sqm
GROUND COVERAGE	43%	30%	46%	46%
NUMBER OF KEYS	152	104	310	306
NUMBER OF FLOORS	10	7	10	7
BANQUET/CONVENTION CAPACITY	1200 pax	1200 pax	600 pax	1000 pax
STRUCTURE	RCC	RCC	RCC	RCC
MATERIALS	Glass, stone, metal finishes	Glass, stone; interiors inspired by Gond art	Glass curtain wall, stone, metal	Stone, glass, modern interior finishes
DESIGN LANGUAGE	Modern luxury with regional art influences	Contemporary with local Gond art	Modern international	Modern premium
MAJOR SPACES	3 restaurants & bars, Wellness Circle Spa, pool, event venues.	Meeting rooms, ballroom, outdoor pool, multiple restaurants	Restaurants, spa, fitness, outdoor pool, meeting spaces.	222 rooms + 84 serviced apts, indoor pool, meeting rooms, restaurants, spa
BUILDING FORM	Tower with podium (inferred)	Mid-rise block (9 floors reported)	High-rise tower with podium	High-rise wings with podium
KEY FEATURES	Lake views; J Wellness Circle; rooftop/terrace pool	Living plant wall; outdoor pool; meeting/event facilities	EV charging, complimentary valet, extensive meeting space.	Indoor pool, large MICE facilities
OPEN SPACES	Terrace, pool deck; lake-facing vistas.	Outdoor pool deck; terraces (where applicable)	Pool deck, landscaped areas.	Landscaped forecourt/driveway, internal courtyards
BASEMENTS	2	2	2	2
EXTERIOR FACADE				
INTERIOR				

INFERENCES

A monumental entrance with a porte-cochère, landscaped forecourt, and water features creates a sense of luxury and sets the tone of the experience.



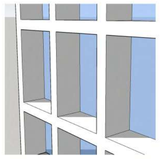


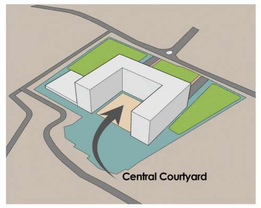


Building orientation should maximize natural views (lakes, sea, city skyline, hills) and respond to sun path and prevailing winds for comfort.

Shading measures for the facade facing towards the south side.

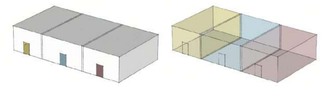






A landscaped courtyard or large atrium often acts as a social and visual anchor, bringing natural light and greenery into the heart of the hotel.

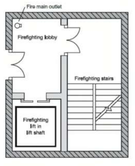
Large banquet halls can be divided in to 2 or more parts for more no. of events





Kitchen should be divided into 4 zones: Yellow (preparation), Green (Storage), Blue (Cleaning), Red (Cooking)

Fire fighting lobby and fire lift be given along with the firefighting staircase



Clear segregation of public (lobby, restaurants, banquets), semi-public (lounges, business centers), and private (guest rooms, suites, spa) zones ensures functionality and privacy.

Basements can be used for parking and services accomodating STP, WTP, Raw water tanks, Treated water tanks.

Plumbing shafts should be common between 2 guest rooms and it should terminate in service floor

Guest floors can be different in interior on each floor to have different identity of each floor inspite of having identical floors

Guest rooms should be smoking or non smoking; Sprinklers will not be present smoking rooms

Lanes should be divided into 3 parts DROP OFF LANE ,PICK UP LANE, BYPASS LANE.

Provide dedicated lifts for guests, service staff, and rooftop access to maintain privacy, efficiency, and smooth operations.

Design banquet facilities with separate entry/exit and circulation paths to avoid disturbance to hotel guests during large events.

Ensure staircases are provided at intervals of approximately every 45 meters for safety, accessibility, and compliance with building codes.

Thesis Guide-
Dr. Nakul Dhagat

SHUBHAM BHONDAVE
211110231 SEC- B
THESIS 2025


CC Road
Service Entry
<<< To Shymala Hills
Water Tank
Hotel Lake View Ashok Shyama Hills Bhopal
CC Road
Building
Building
W Tank
Drive In Open Theatre
Big Speaker
Footpath
Projection Room
Canteen
Pool
Shed
Shed
Shed

5 STAR HOTEL, BHOPAL.

LOCATION- MPT LAKEVIEW RESIDENCY, SHYAMLA HILLS, BHOPAL.

SITE DATA-

SITE AREA- 28975 SQM (7.16 ACRES)
GROUND COVERAGE- 30% (8692 SQM)
FAR- 2
TOTAL BUILT UP- 57950 SQM
HEIGHT ALLOWED - 30 METERS
BASEMENTS ALLOWED - 3

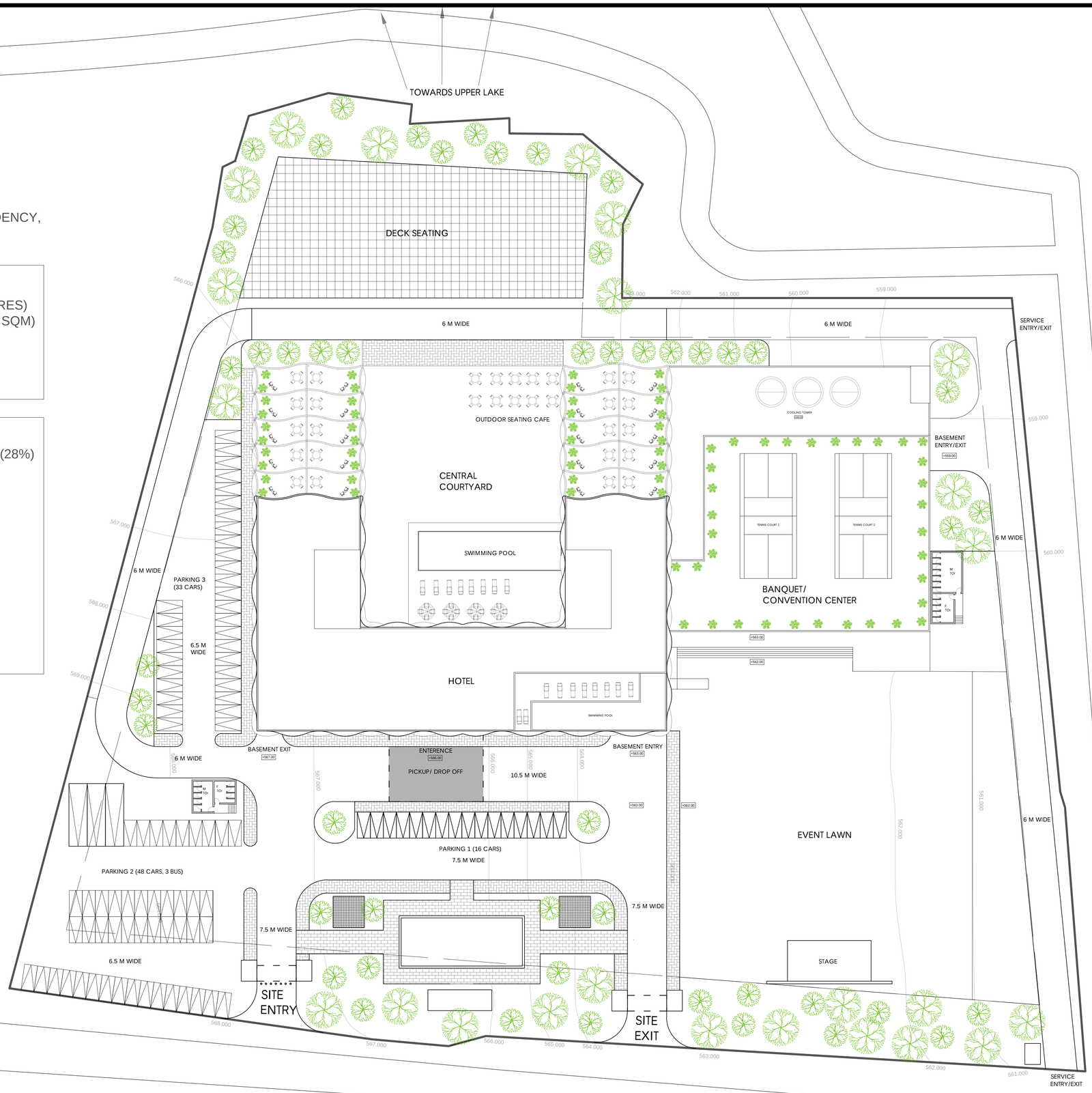
ACHIEVED DATA-

GROUND COVERAGE- 8102 SQM (28%)
BUILT UP AREA- 28000 SQM

NUMBER OF FLOORS- 7
SERVICE FLOOR- 2
BASEMENTS - 3

SURFACE PARKING-
PARKING 1- 16 CARS
PARKING 2- 48 CARS, 3 BUS
PARKING 3 - 33 CARS
TOTAL- 97 CARS, 3 BUS

ROADS AREA- 5072 (17.5%)



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MANIT BHOPAL

SUBMITTED TO -
DR. NAKUL DHAGAT SIR

PROJECT:
5 STAR HOTEL, BHOPAL

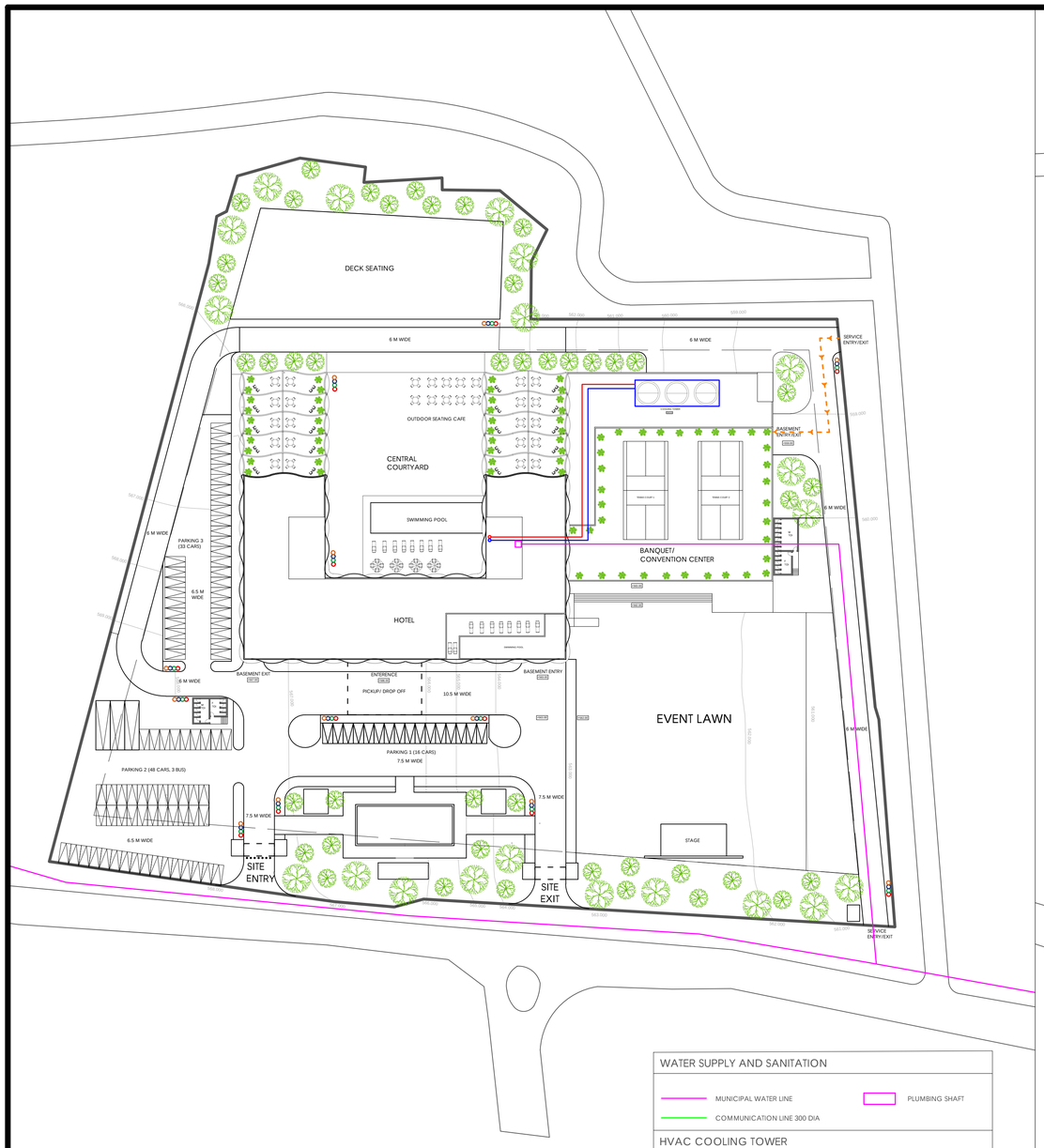
SITE PLAN

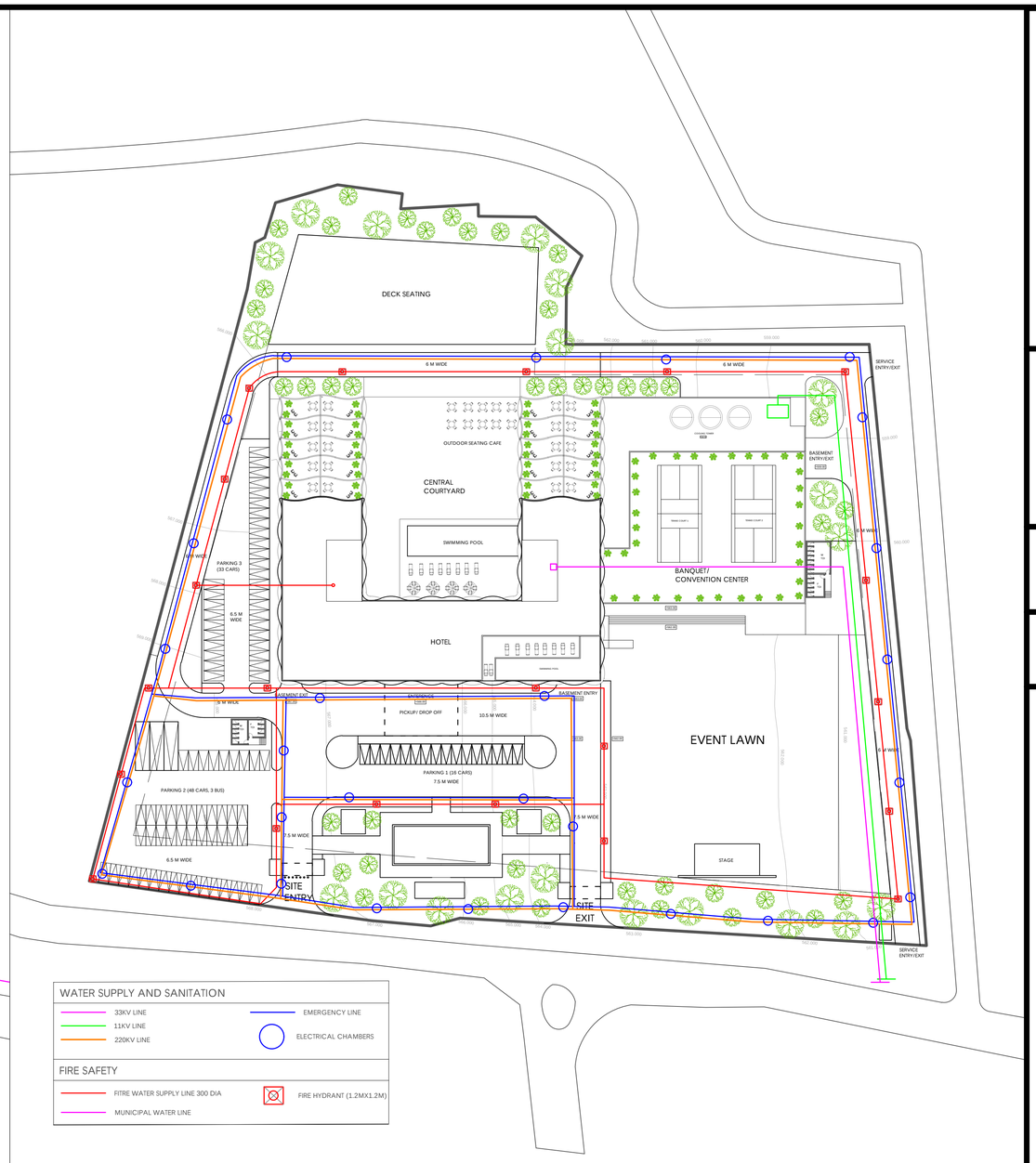
SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

SCALE -
1:400

04





WATER SUPPLY AND SANITATION	
MUNICIPAL WATER LINE	PLUMBING SHAFT
COMMUNICATION LINE 300 DIA	
HVAC COOLING TOWER	
CHILLED WATER RETURN	COOLING TOWER
CHILLED WATER SUPPLY	
SOLID WASTE MANAGEMENT	
DUSTBINS	
WASTE ROUTE	

WATER SUPPLY AND SANITATION	
33KV LINE	EMERGENCY LINE
11KV LINE	ELECTRICAL CHAMBERS
220KV LINE	
FIRE SAFETY	
FITRE WATER SUPPLY LINE 300 DIA	FIRE HYDRANT (1.2MX1.2M)
MUNICIPAL WATER LINE	

WATER SUPPLY AND SANITATION

USER	NO.	WATER REQUIREMENT (L/DAY)	TOTAL REQUIREMENT (IN LITRES)
BEDS	180	275	60,000
RESTAURANT SEATS	1500	97	1,45,500
OFFICE EMPLOYEES	2000	45	90,000
TOTAL WATER DEMAND			2,95,500 L
			295.5 CUM
SIZE OF UG TANK (H=6M) (PROVIDE 2 UGTS)			10X5X6 M EACH

STP (SEWAGE TREATMENT PLANT)

PARAMETER	VALUE	REMARKS
TOTAL WATER DEMAND	295,500 L	
90% OF TOTAL DEMAND	267,750 L	
KLD (KILO LITERS PER DAY)	267.75	
STP DIMENSIONS (H=6M)	9X5X6 M	270 CUM

FIRE SAFETY REQUIREMENTS FOR HOTELS (NBC VOL.2)

PARAMETER	SPECIFICATION / CAPACITY
FIRE SPRINKLER GRID	3X3M TO 4X4 M
TANK	
UNDERGROUND TANK CAPACITY	200,000 L (200 CUM)
SIZE UG TANK (H=6M)	7X5X6M
OVERHEAD TANK CAPACITY	200,000 L (200 CUM)
PUMPS	
MAIN PUMPS	2 ELECTRIC+1DIESEL PUMP, EACH 850 L/MIN
JOCKEY PUMP	1 ELECTRIC PUMP, 180 L/MIN

ELECTRIC LOAD CALCULATION

PARAMETER	DESCRIPTION/ FORMULA	VALUE / RESULT
AVERAGE ELEC. CONSUMPTION		0.55 kWh/m²/day
CONVERSION FORMULA	P(W) = 1000 × E(kWh) / t(hr)	CONSIDERING 24HR/DAY
CONVERTED VALUE	0.55 kWh/m² = 22.92 W/m²	
SAFETY FACTOR	ADOPTED VALUE	25 W/m²
BUILT UP AREA CONSIDERED		83,000 m²
TOTAL CONSUMPTION	83,000 × 25	2,075,000 W
VOLTAGE LEVEL	Step down from 11 kV to 433 V	
CURRENT CALCULATION	Ampere = Watt / Volt	2,075,000 / 433 = 4,792.15 A
RECOMMENDED TRANSFORMER	Step down from 11 kV to 433 V	1 × 5000 kVA

SITE SERVICES 1

SITE SERVICES 2

NOTE-

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MANIT BHOPAL

SUBMITTED TO -
DR. NAKUL DHAGAT SIR

PROJECT:
5 STAR HOTEL, BHOPAL

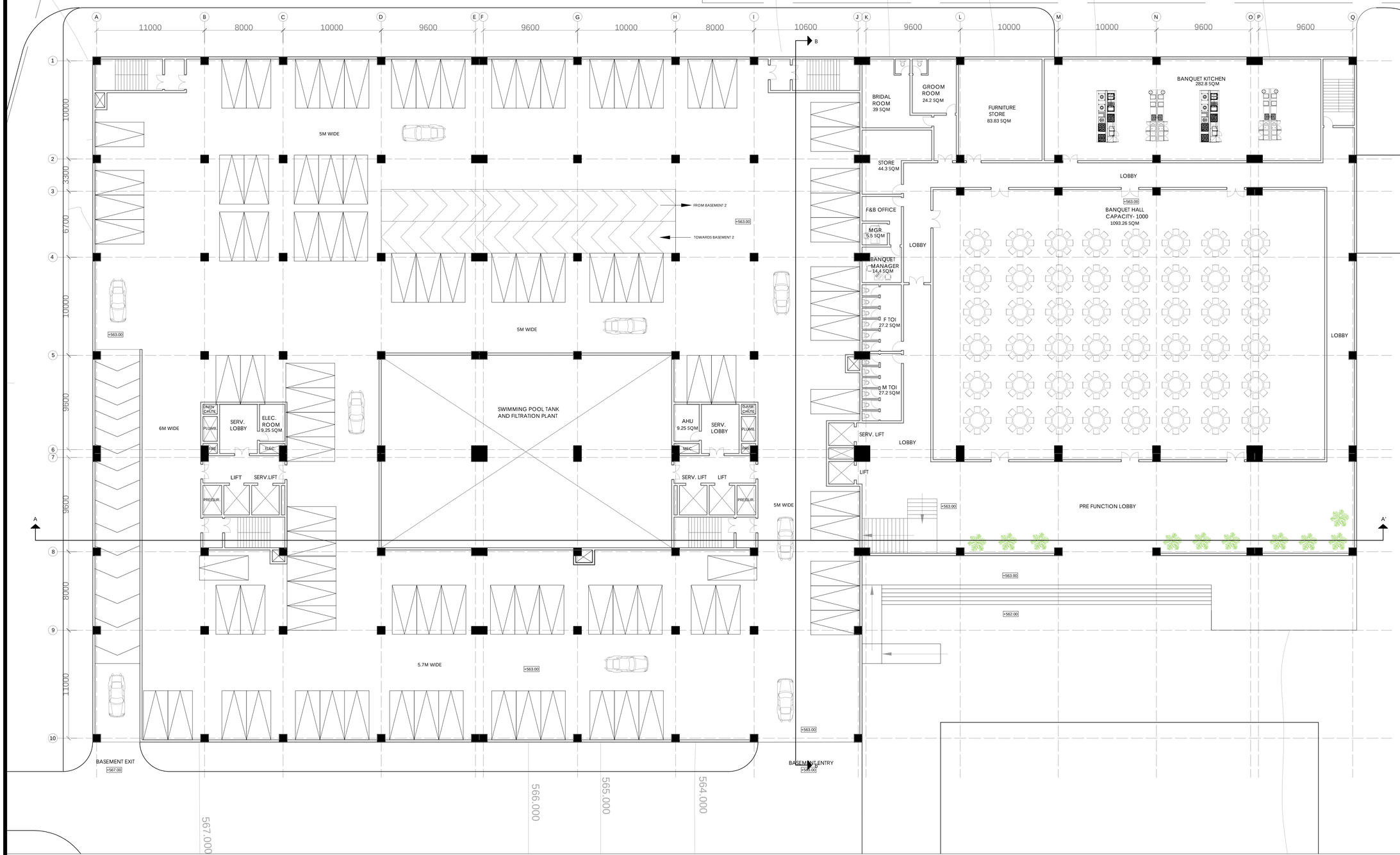
SITE SERVICES

SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

SCALE -
1:700

05



PARKING CALCULATIONS-

PARKING FOR GUEST ROOMS-
1 CAR PER 2 ROOMS - 90 CARS
PARKING FOR BANQUET-
1 CAR PER 4 PEOPLE - 250 CARS
PARKING FOR RESTAURANT-
1 CAR PER 10 PERSONS- 52 CARS
TOTAL REQUIRED- 400 CARS

PARKING ACHIEVED-

SURFACE PARKING- 97 CARS, 3 BUS
BASEMENT 1-97 CARS
BASEMENT 2- 89 CARS
BASEMENT 3 - 168 CARS

TOTAL ACHIEVED- 451 CARS, 3 BUS

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PROJECT:
5 STAR HOTEL, BHOPAL

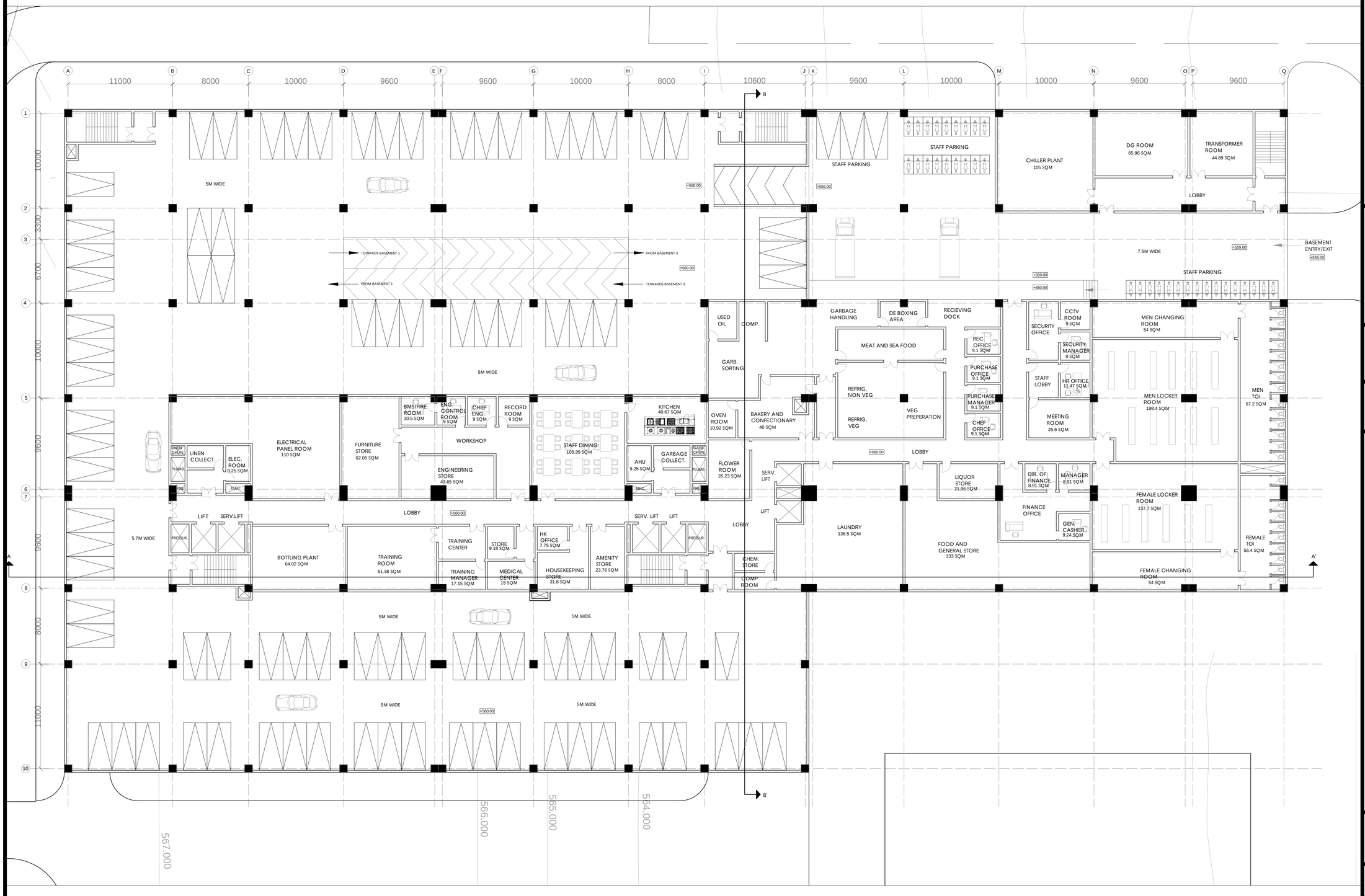
BASEMENT 1

SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

SCALE -
1:200

06



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PROJECT:
5 STAR HOTEL, BHOPAL

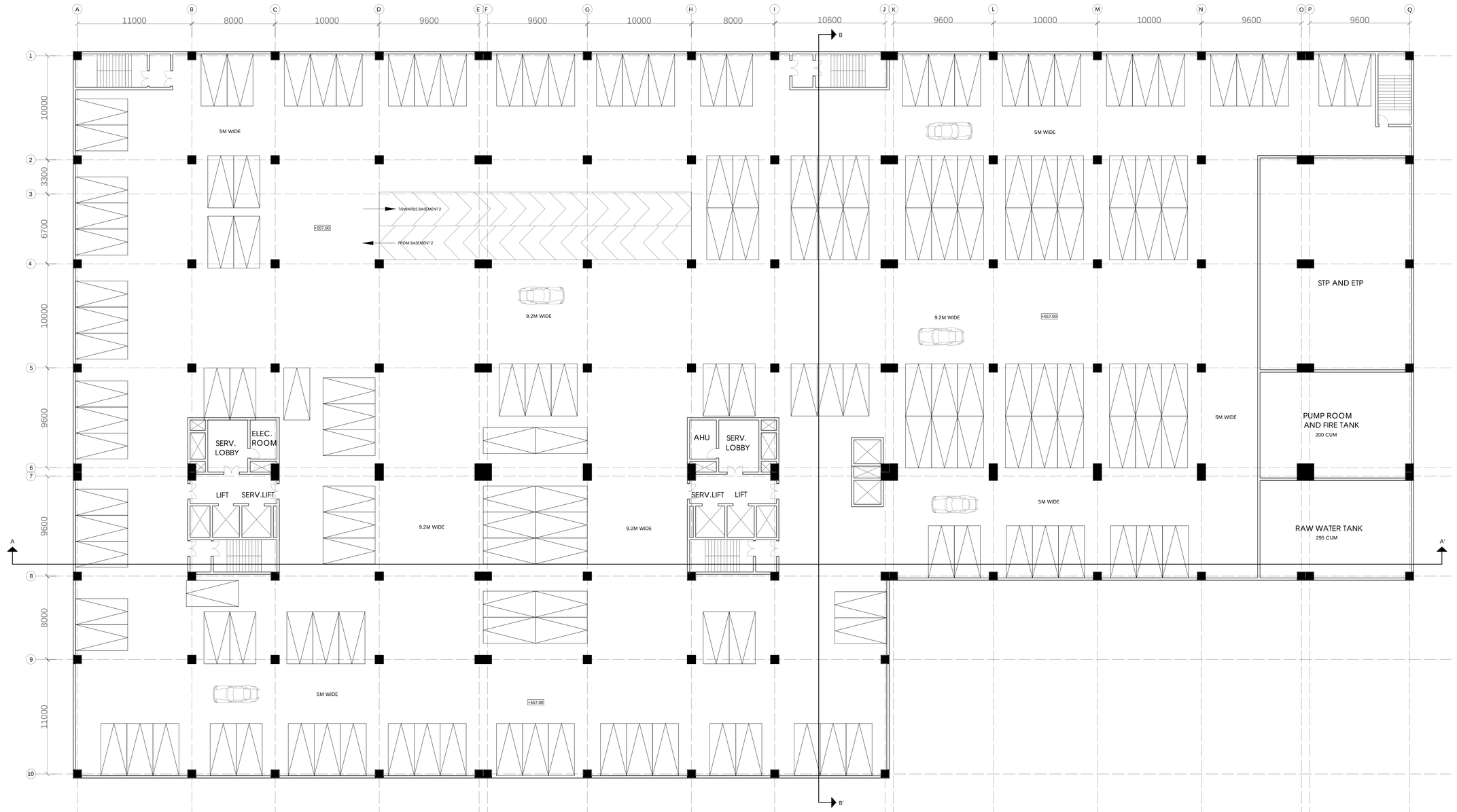
BASEMENT 2

SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

SCALE -
1:200

07



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PROJECT:
5 STAR HOTEL, BHOPAL

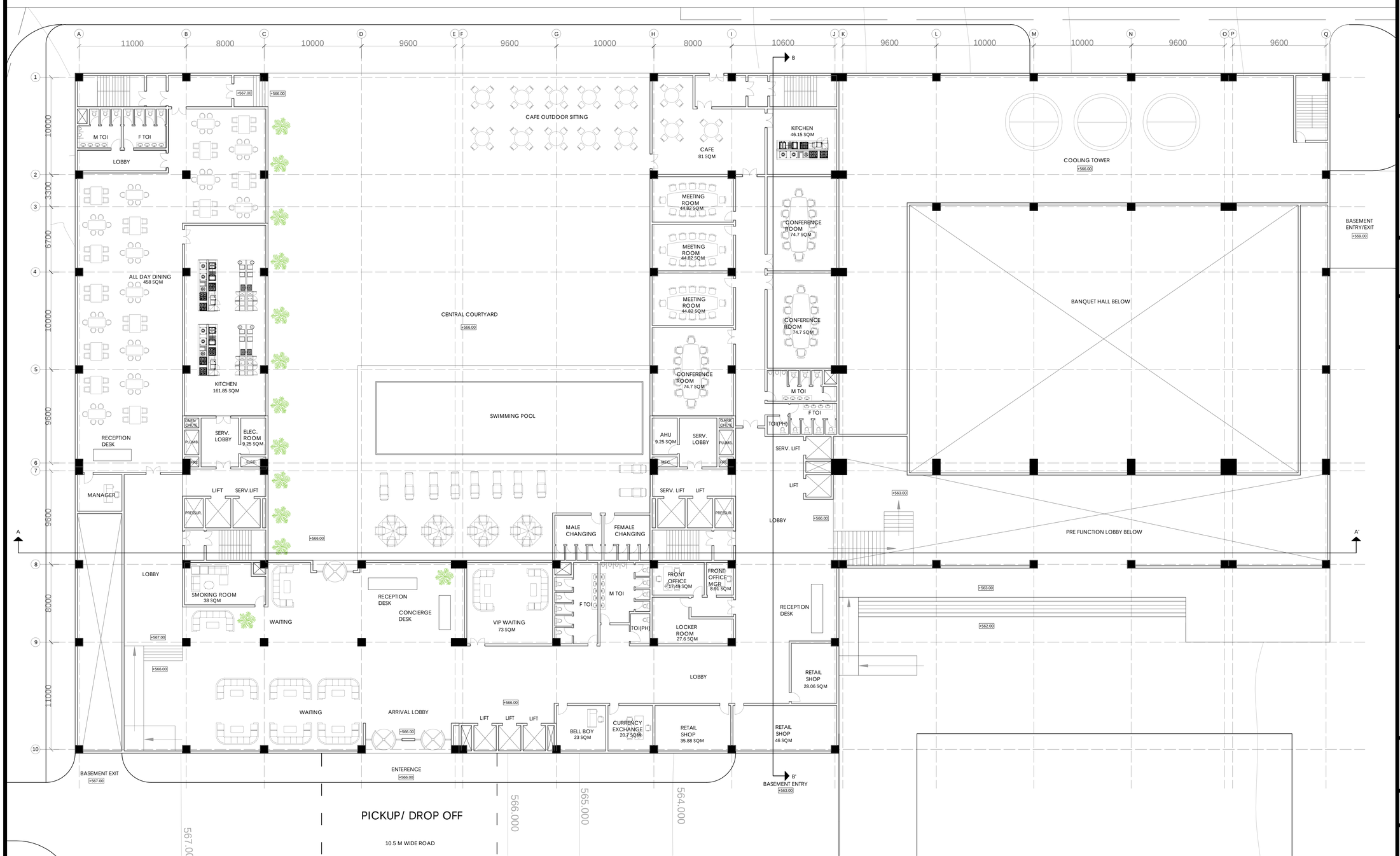
BASEMENT 3

SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

SCALE -
1:200

08



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PROJECT:
5 STAR HOTEL, BHOPAL

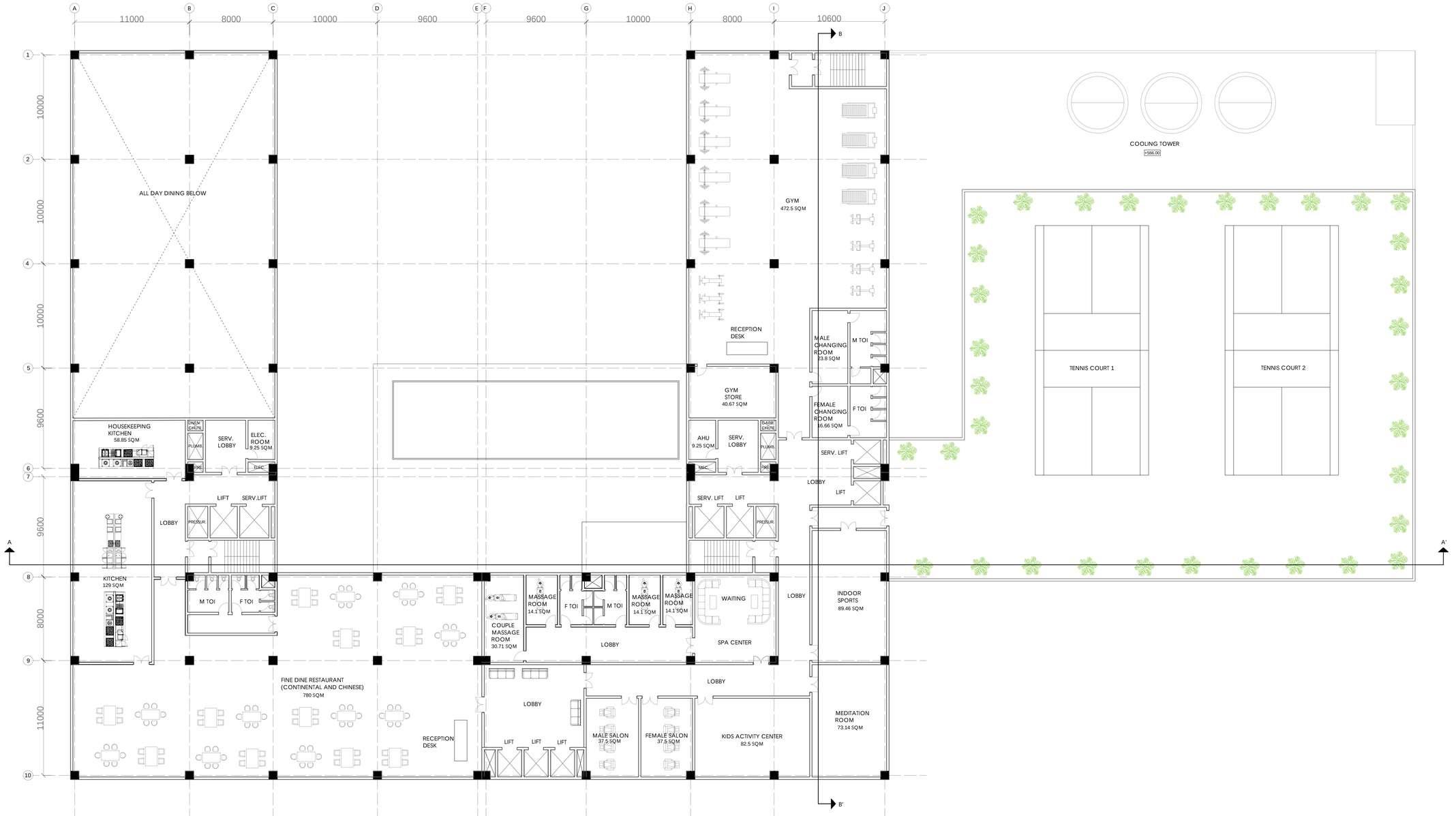
GROUND FLOOR

SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

SCALE -
1:200

09



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DR. NAKUL DHAGAT SIR

PROJECT:
5 STAR HOTEL, BHOPAL

FIRST FLOOR

SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

SCALE -
1:200

10



SECOND FLOOR	
ROOM TYPOLOGY	NO.
EXECUTIVE ROOM	28
TWIN BED ROOM	06
JUNIOR SUITE	06
SENIOR SUITE	04
TOTAL	44

TOTAL KEYS	
ROOM TYPOLOGY	NO.
EXECUTIVE ROOM	100
TWIN BED ROOM	30
JUNIOR SUITE	30
SENIOR SUITE	20
TOTAL	180

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PROJECT:
5 STAR HOTEL, BHOPAL

SECOND FLOOR

SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

SCALE -
1:200

11



THIRD FLOOR	
ROOM TYPOLOGY	NO.
EXECUTIVE ROOM	24
TWIN BED ROOM	06
JUNIOR SUITE	06
SENIOR SUITE	04
TOTAL	40

TOTAL KEYS	
ROOM TYPOLOGY	NO.
EXECUTIVE ROOM	100
TWIN BED ROOM	30
JUNIOR SUITE	30
SENIOR SUITE	20
TOTAL	180

THIRD FLOOR PLAN



FOURTH FLOOR	
ROOM TYPOLOGY	NO.
EXECUTIVE ROOM	20
TWIN BED ROOM	06
JUNIOR SUITE	06
SENIOR SUITE	04
TOTAL	36

TOTAL KEYS	
ROOM TYPOLOGY	NO.
EXECUTIVE ROOM	100
TWIN BED ROOM	30
JUNIOR SUITE	30
SENIOR SUITE	20
TOTAL	180

FOURTH FLOOR PLAN

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MANIT BHOPAL

SUBMITTED TO -
DR. NAKUL DHAGAT SIR

PROJECT:
5 STAR HOTEL, BHOPAL

THIRD AND FOURTH FLOOR PLAN

SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

SCALE -
1:250

12



FIFTH FLOOR	
ROOM TYPOLOGY	NO.
EXECUTIVE ROOM	16
TWIN BED ROOM	06
JUNIOR SUITE	06
SENIOR SUITE	04
TOTAL	32

TOTAL KEYS	
ROOM TYPOLOGY	NO.
EXECUTIVE ROOM	100
TWIN BED ROOM	30
JUNIOR SUITE	30
SENIOR SUITE	20
TOTAL	180

FIFTH FLOOR PLAN



SIXTH FLOOR	
ROOM TYPOLOGY	NO.
EXECUTIVE ROOM	12
TWIN BED ROOM	06
JUNIOR SUITE	06
SENIOR SUITE	04
TOTAL	28

TOTAL KEYS	
ROOM TYPOLOGY	NO.
EXECUTIVE ROOM	100
TWIN BED ROOM	30
JUNIOR SUITE	30
SENIOR SUITE	20
TOTAL	180

SIXTH FLOOR PLAN

NOTE-

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MANIT BHOPAL

SUBMITTED TO -
DR. NAKUL DHAGAT SIR

PROJECT:
5 STAR HOTEL, BHOPAL

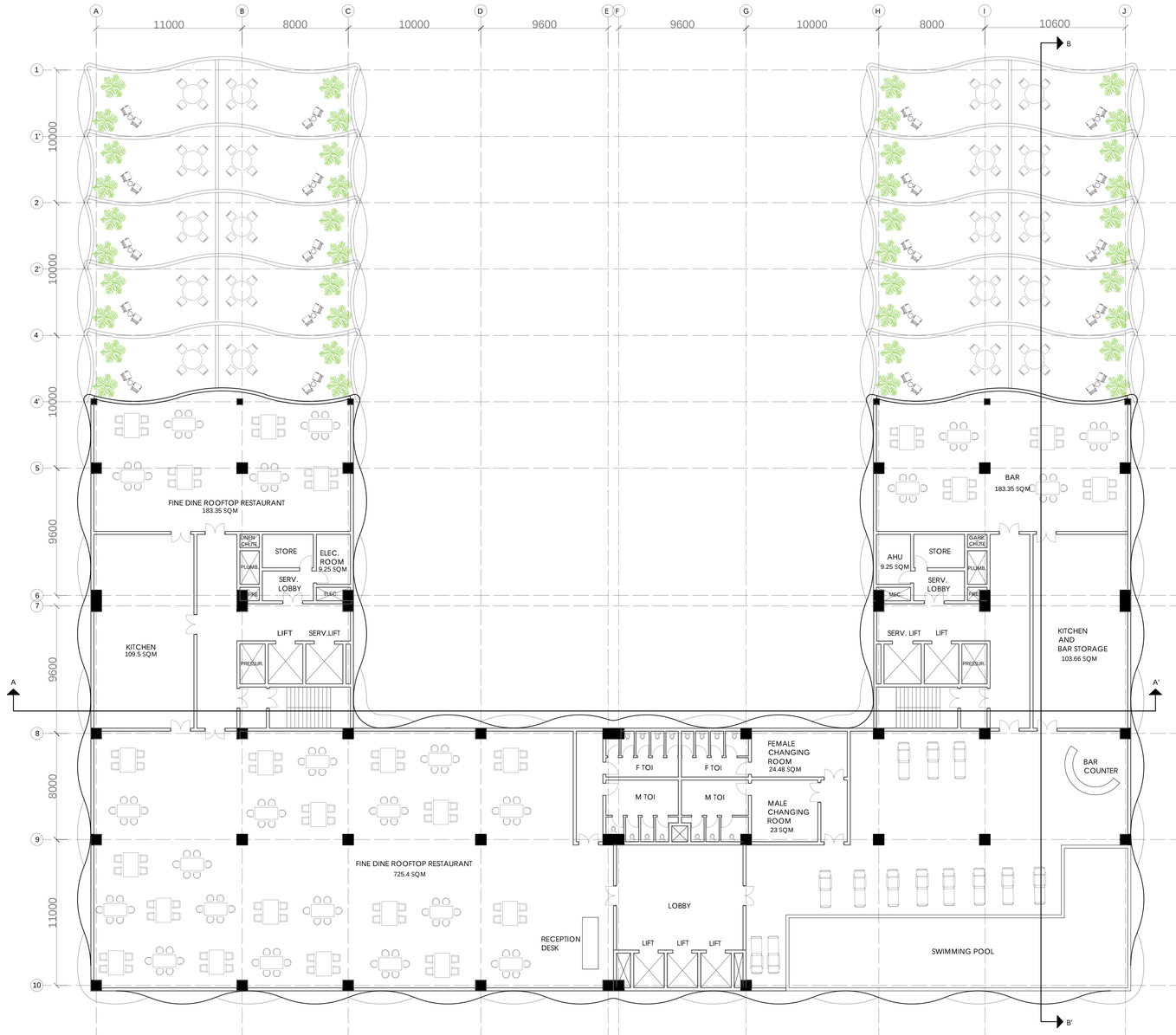
FIFTH AND SIXTH FLOOR PLAN

SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

SCALE -
1:250

13



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MANIT BHOPAL

SUBMITTED TO -
DR. NAKUL DHAGAT SIR

PROJECT:
5 STAR HOTEL, BHOPAL

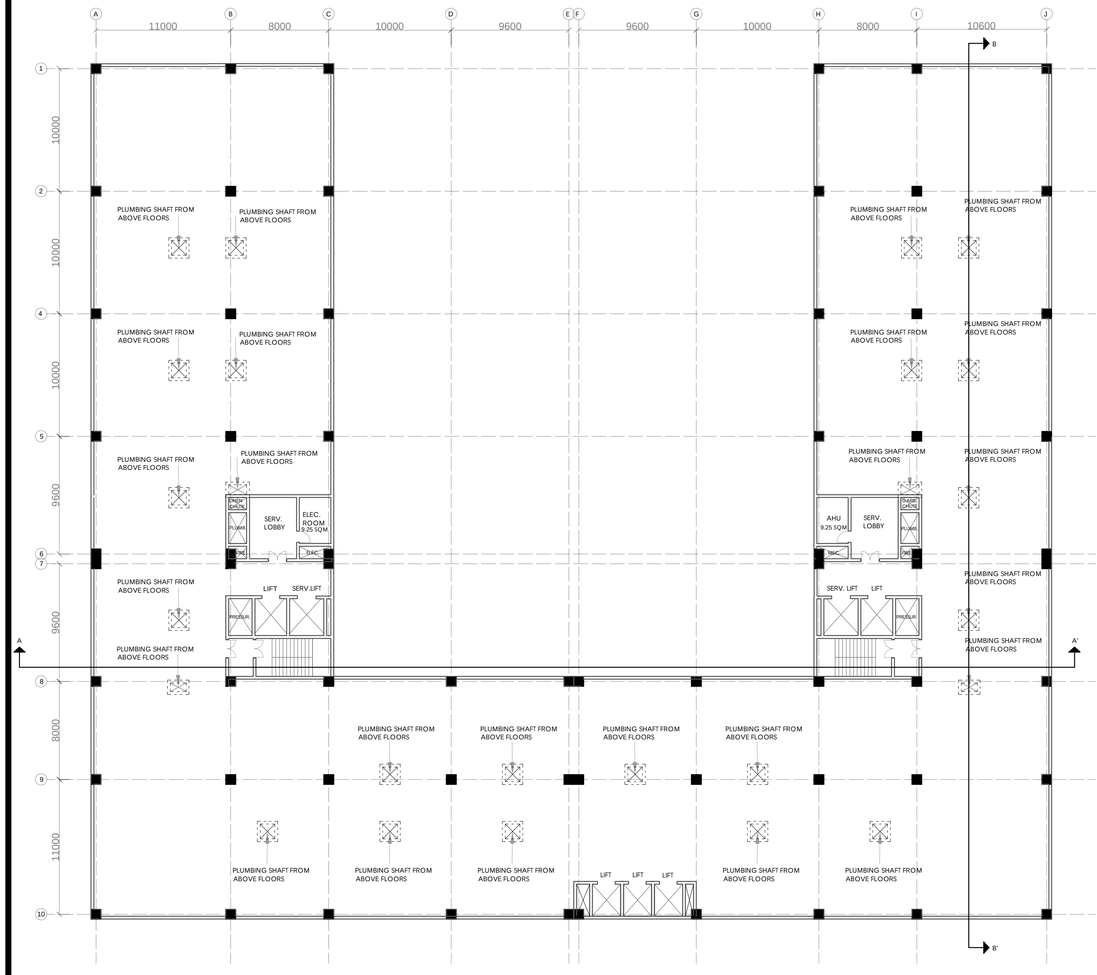
SEVENTH FLOOR

SHUBHAM BHONDAVE
211110231

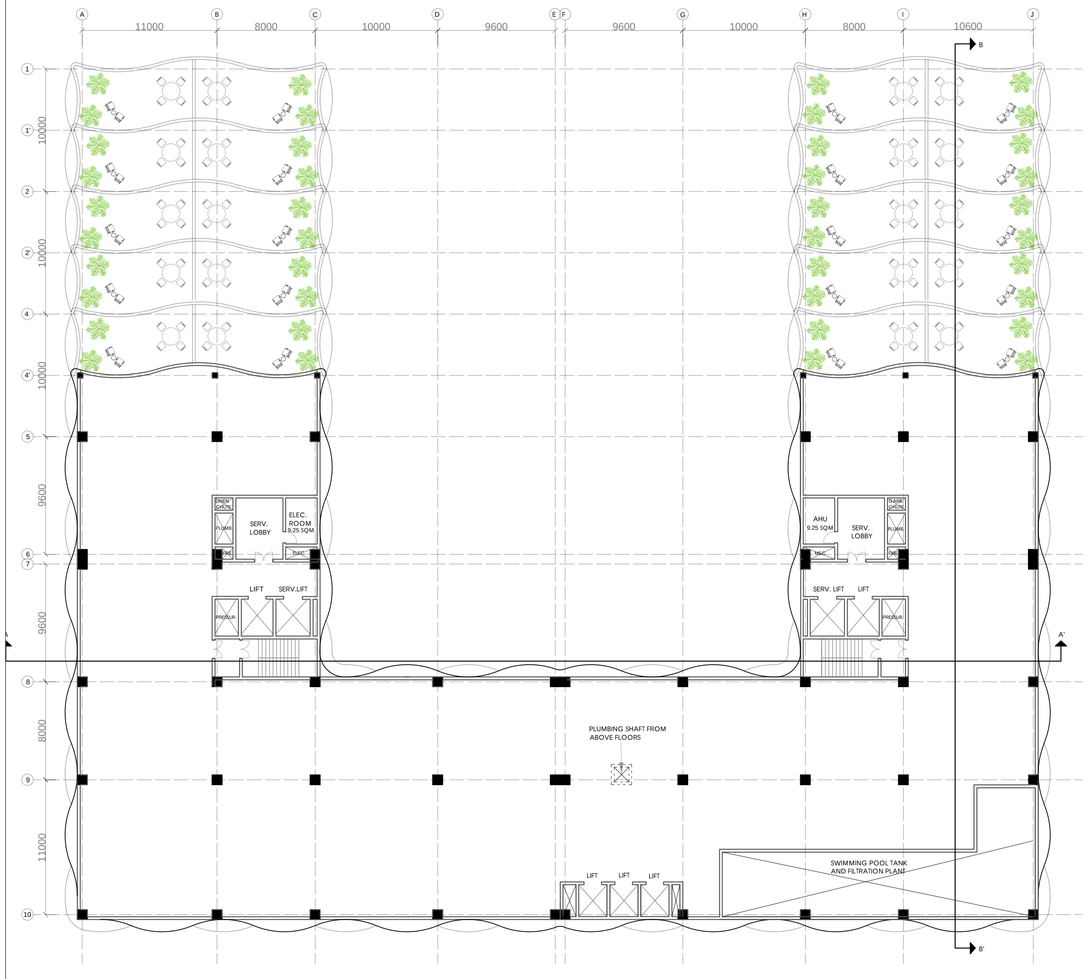
SEM -IX SEC-B

SCALE -
1:200

14



SERVICE FLOOR (ABOVE FIRST FLOOR AND BELOW SECOND FLOOR)



SERVICE FLOOR (ABOVE SIXTH FLOOR AND BELOW SEVENTH FLOOR)

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MANIT BHOPAL

SUBMITTED TO -
DR. NAKUL DHAGAT SIR

PROJECT:
5 STAR HOTEL, BHOPAL

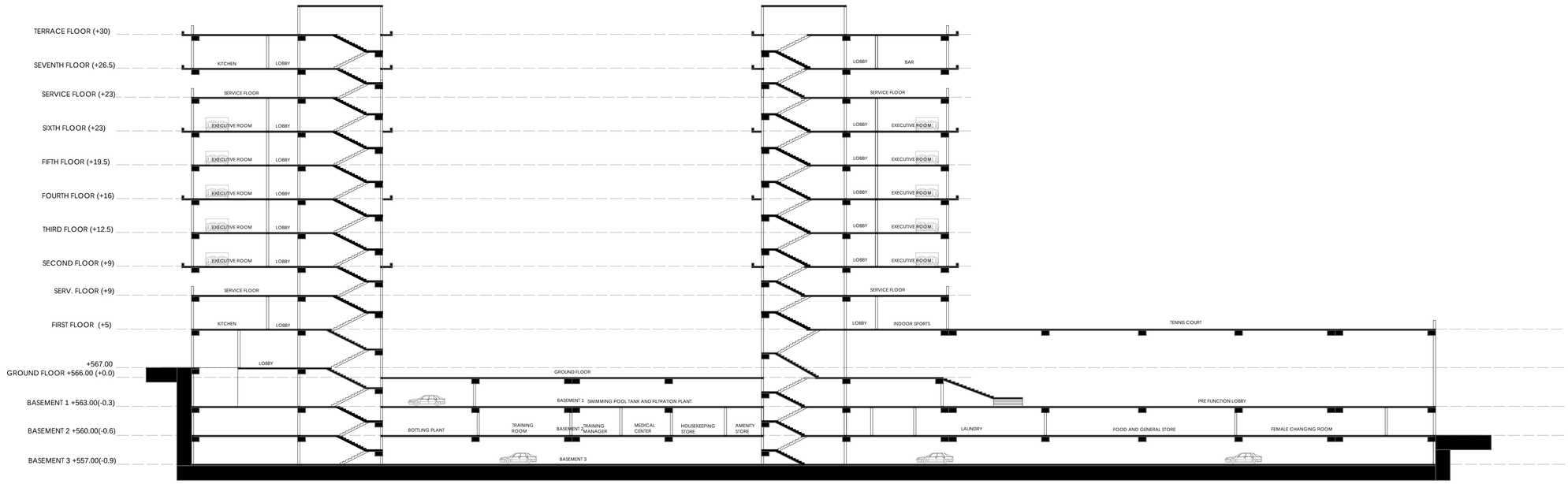
SERVICE FLOORS PLANS

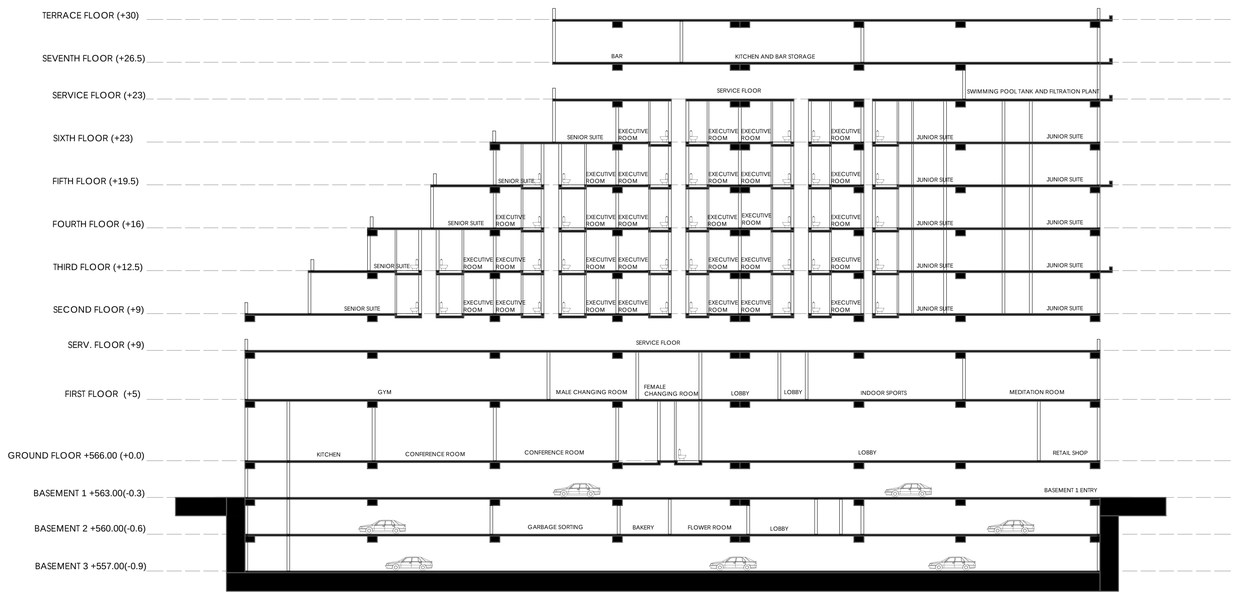
SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

SCALE -
1:250

15





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MANIT BHOPAL

SUBMITTED TO -
DR. NAKUL DHAGAT SIR

PROJECT:
5 STAR HOTEL, BHOPAL

SECTIONS

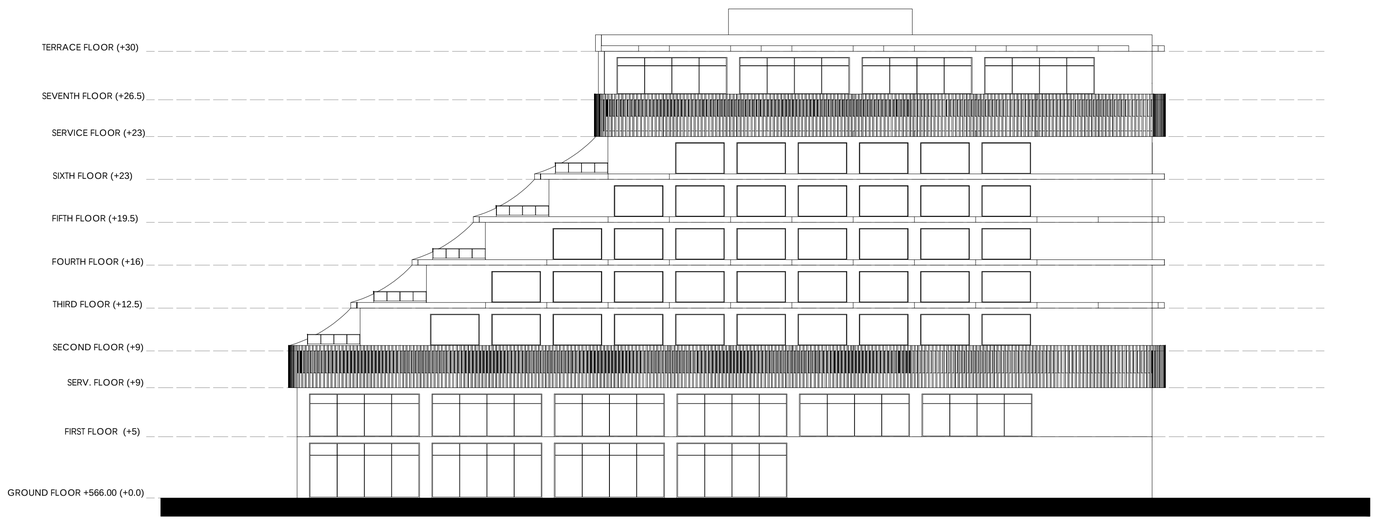
SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

SCALE -
1:250

16





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MANIT BHOPAL

SUBMITTED TO -
DR. NAKUL DHAGAT SIR

PROJECT:
5 STAR HOTEL, BHOPAL

ELEVATION

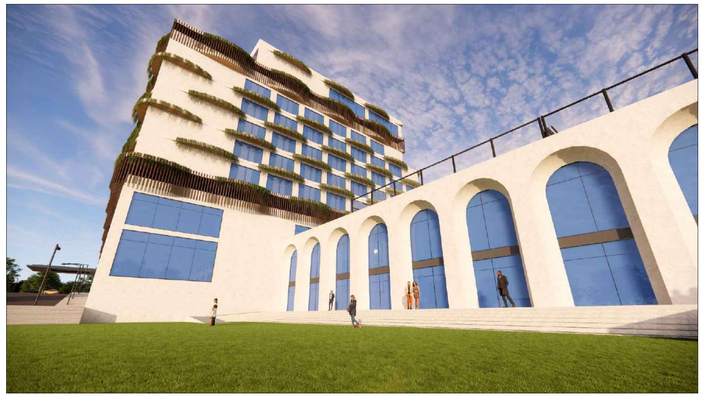
SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

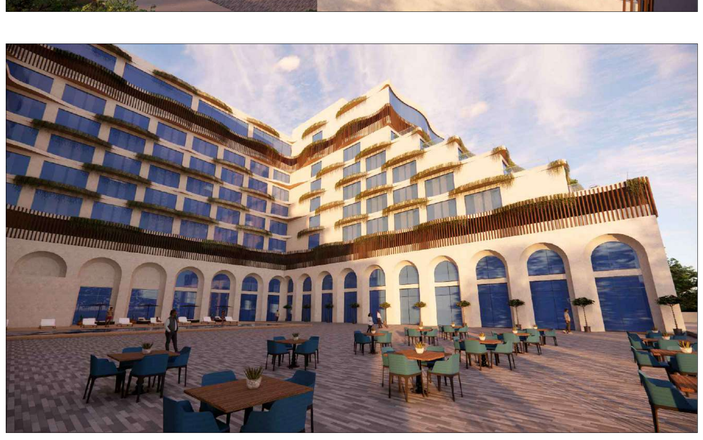
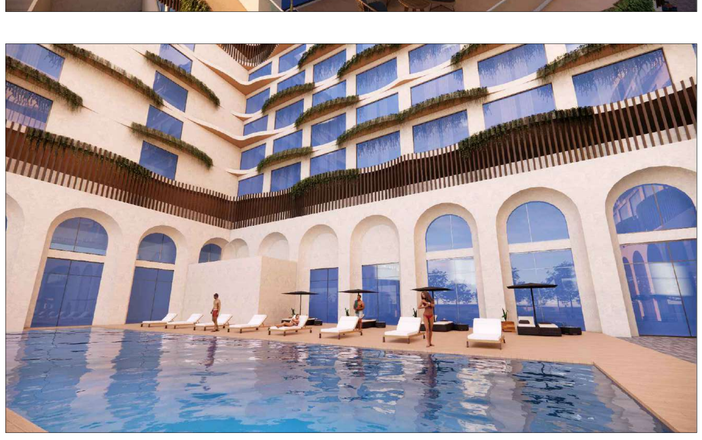
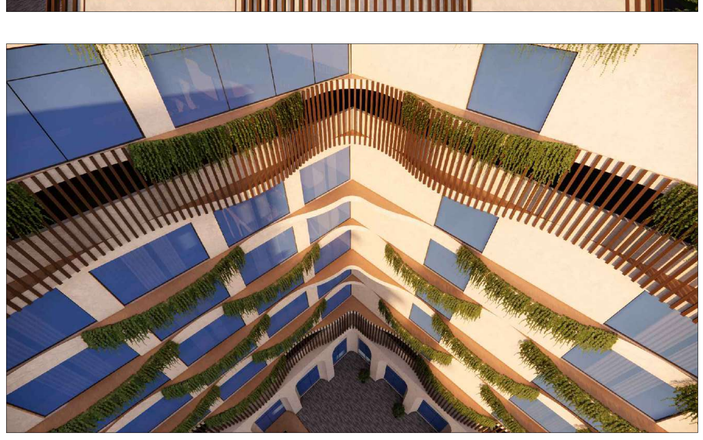
SCALE -
1:250

17











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SUBMITTED TO -
DR. NAKUL DHAGAT SIR

PROJECT:
5 STAR HOTEL, BHOPAL

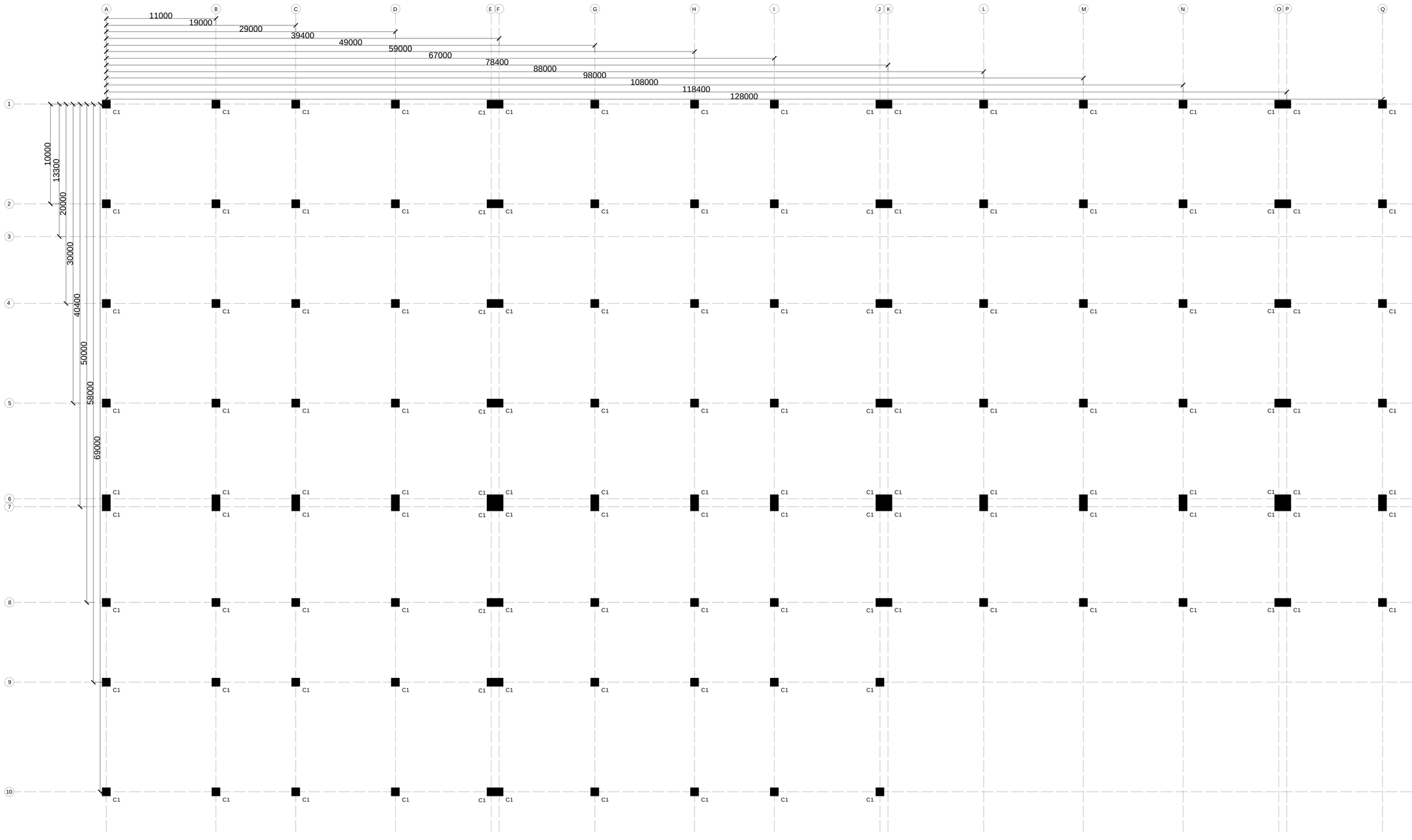
VIEWS

SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

SCALE -

17A



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DR. NAKUL DHAGAT SIR

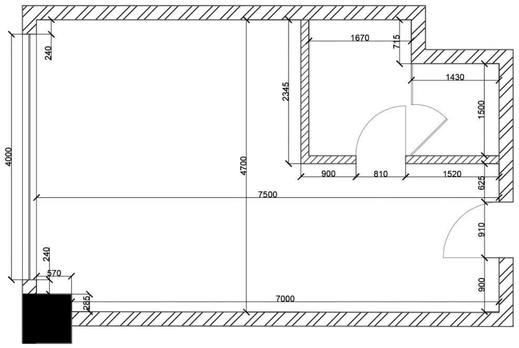
PROJECT:
5 STAR HOTEL, BHOPAL

COLUMN LAYOUT- BASEMENT 2

SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

SCALE -
1:200



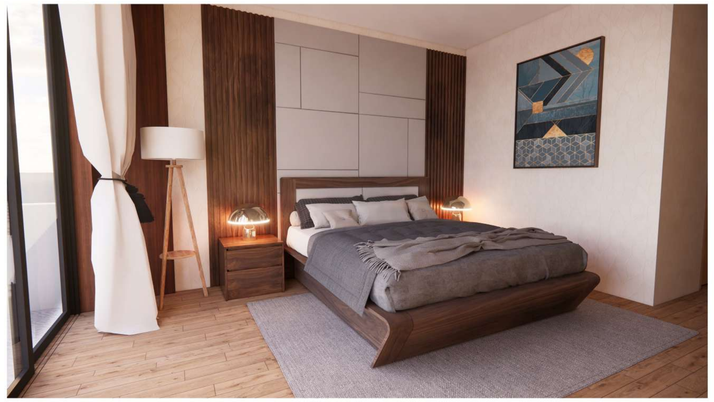
230 MM THK WALL

130 MM THK WALL

BRICKWORK PLAN
SCALE- 1:50

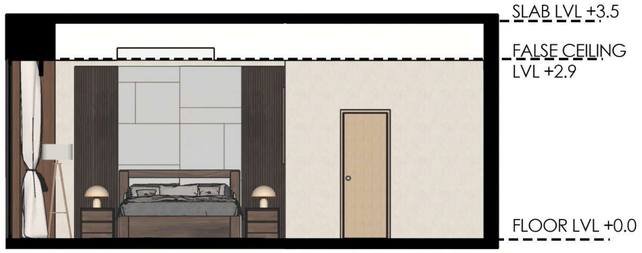


PRESENTATION PLAN SCALE- 1:50

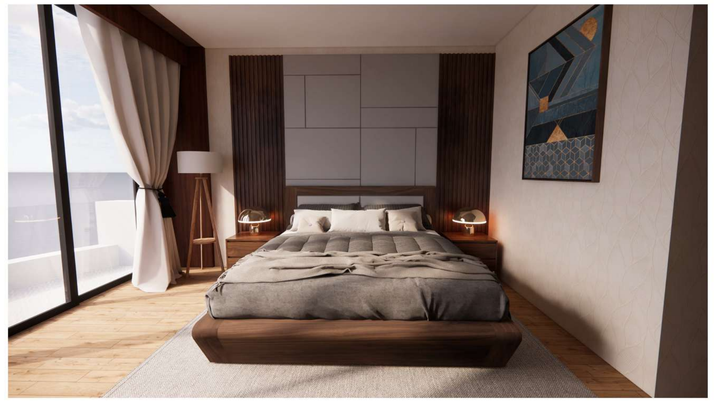


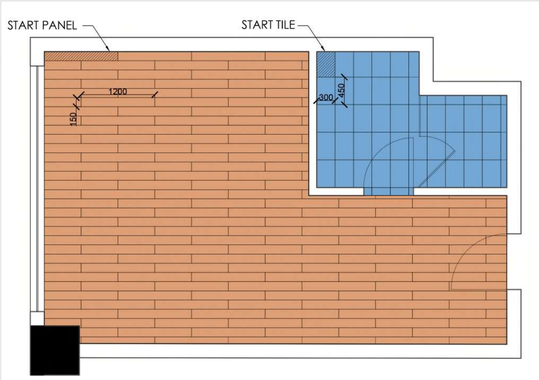


SECTION 1 SCALE- 1:50

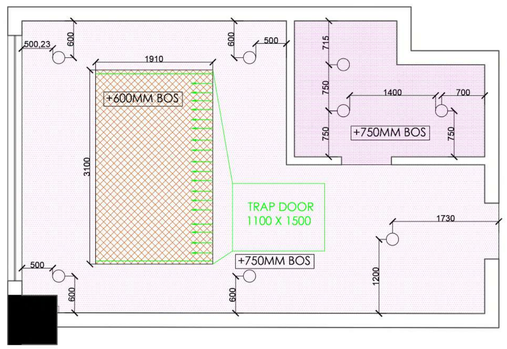


SECTION 2 SCALE- 1:50

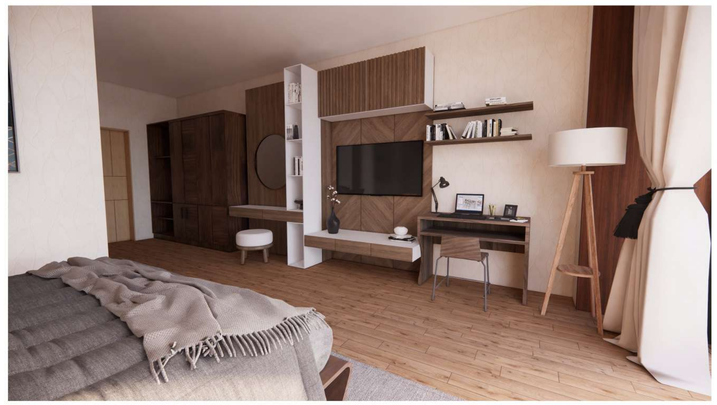




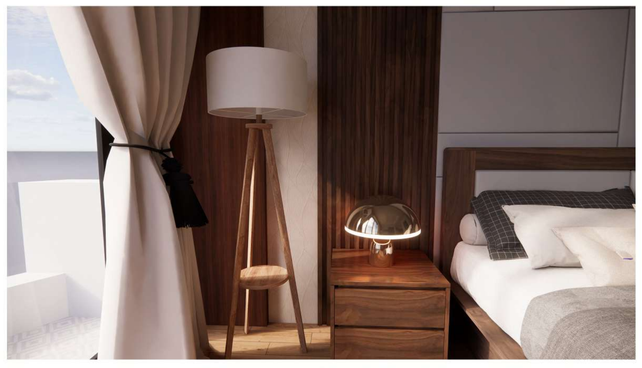
FLOORING LAYOUT SCALE- 1:50



FALSE CEILING LAYOUT SCALE- 1:50









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MANIT BHOPAL

SUBMITTED TO -
DR. NAKUL DHAGAT SIR

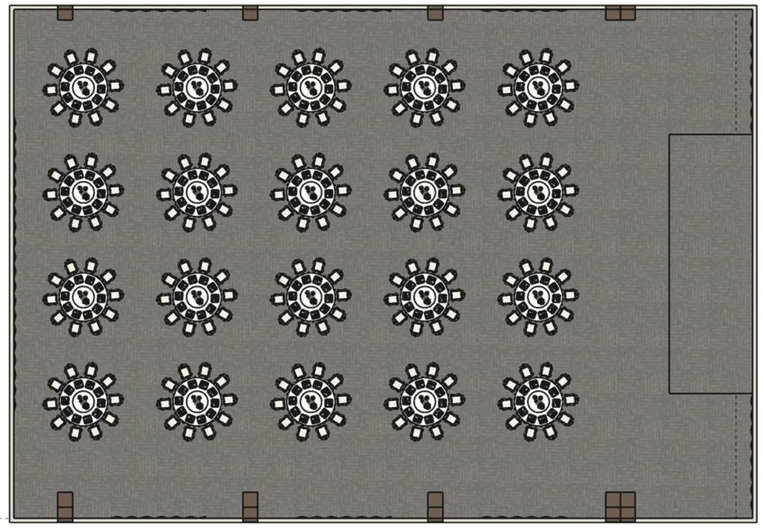
PROJECT:
5 STAR HOTEL, BHOPAL

ELECTIVE 1-
EXECUTIVE ROOM

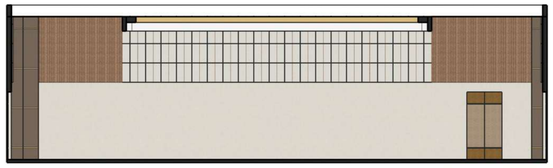
SHUBHAM BHONDAVE
211110231

SEM -IX **SEC**-B

SCALE -



PRESENTATION PLAN



SECTION 3



SECTION 4



SECTION 1

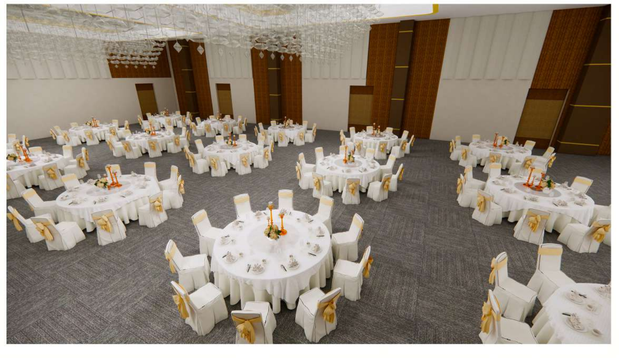


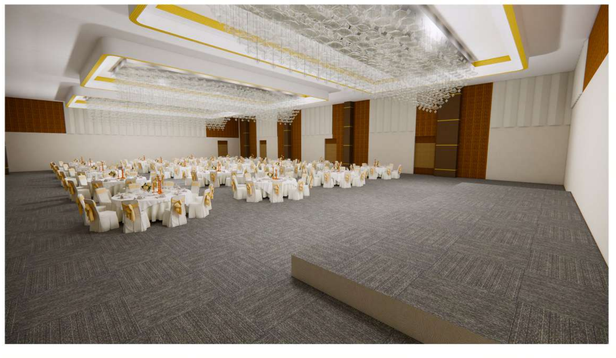
SECTION 2











MATERIALS -

THICK CARPET

MDF PANELS ON WALLS

WOOD CLADDING

NOTE-

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MANIT BHOPAL

SUBMITTED TO -
DR. NAKUL DHAGAT SIR

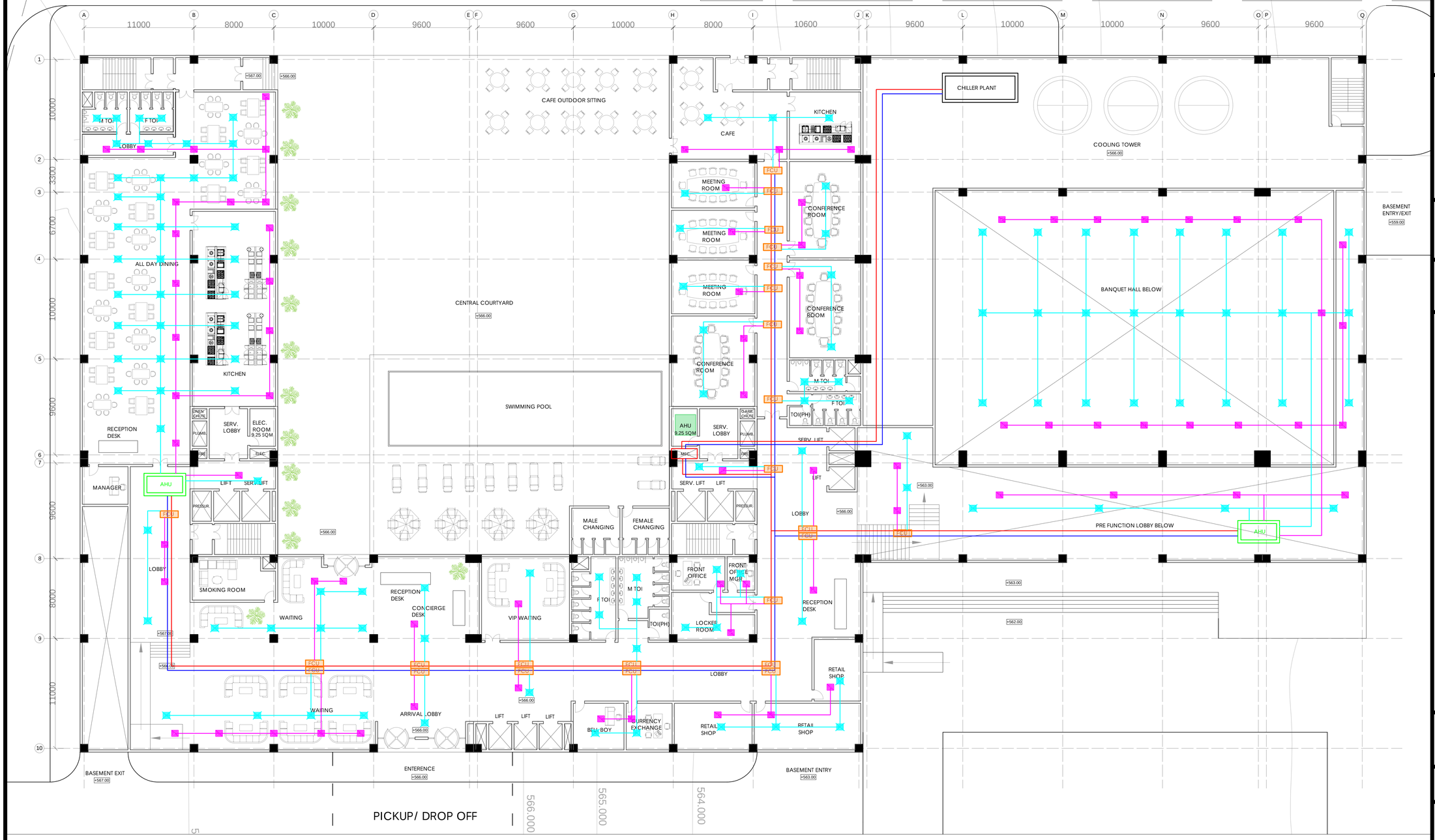
PROJECT:
5 STAR HOTEL, BHOPAL

ELECTIVE 1- BANQUET HALL

SHUBHAM BHONDAVE
211110231

SEM -IX **SEC**-B

SCALE -



GROUND FLOOR

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PROJECT:
5 STAR HOTEL, BHOPAL

ELECTIVE 2- HVAC

SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

SCALE -
1:200

21



Floor No.	Space	Area (sqm)	BTU required	Area x BTU	PEOPLE	BTU for People (600 PER PERSON)	Extra BTU for ceiling height	Area BTU + People + Ceiling BTU	Tons (12000 BTU = 1 TON)
GROUND	Reception and waiting	905	375	339375	100	60000	16000	415375	34.61458333
GROUND	Banquet	1800	375	675000	1200	720000	16000	1411000	117.5833333
GROUND	Lobby	657	375	246375	200	120000	4000	370375	30.86458333
GROUND	Rest of Space	1575	375	590625	100	60000	4000	654625	54.55208333
GROUND	Lobby	733	375	274875	50	30000	4000	308875	25.73958333
GROUND	All day dining	14000	375	5250000	150	90000	4000	5344000	445.3333333
1st Floor	Lobby	252	375	94500	50	30000	4000	128500	10.70833333
1st Floor	Reception	115	375	43125	50	30000	4000	77125	6.427083333
1st Floor	Lobby	363	375	136125	50	30000	4000	170125	14.17708333
1st Floor	Restaurant	14000	375	5250000	175	105000	4000	5359000	446.5833333
1st Floor	Gym	4800	375	1800000	50	30000	4000	1834000	152.8333333
1st Floor	Indoor Sports	3000	375	1125000	50	30000	4000	1159000	96.58333333
1st Floor	Salon & Massage	1500	375	562500	25	15000	4000	581500	48.45833333
3th Guest Floor	Rooms	2700	592	1598400	100	60000	4000	1662400	138.5333333
4th Guest Floor	Rooms	2400	592	1420800	100	60000	4000	1484800	123.7333333
5th Guest Floor	Rooms	2100	592	1243200	75	45000	4000	1292200	107.6833333
6th Guest Floor	Rooms	1800	592	1065600	75	45000	4000	1114600	92.88333333
Rooftop restraunt	Restaurant	800	375	300000	200	120000	4000	424000	35.33333333
Basement 1	Staff change	331	375	124125	200	120000	4000	248125	20.67708333
Basement 1	Parking	3377	375	1266375	50	30000	4000	1300375	108.3645833
Basement 2	Parking	3153	375	1182375	25	15000	4000	1201375	100.1145833
Basement 3	Parking	3525	375	1321875	25	15000	4000	1340875	111.7395833
								TOTAL	2324.5241

SECOND FLOOR	
ROOM TYPOLOGY	NO.
EXECUTIVE ROOM	28
TWIN BED ROOM	06
JUNIOR SUITE	06
SENIOR SUITE	04
TOTAL	44

RETURN DUCT
AIR SUPPLY DUCT
WATER RETURN
CHILLED WATER SUPPLY
RETURN AIR DUCT
AIR SUPPLY DUCT
AHU
AHU UNIT CEILING
AHU ROOM
FCU
FAN COIL UNIT

NOTE-

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MANIT BHOPAL

SUBMITTED TO -
DR. NAKUL DHAGAT SIR

PROJECT:
5 STAR HOTEL, BHOPAL

ELECTIVE 2- HVAC

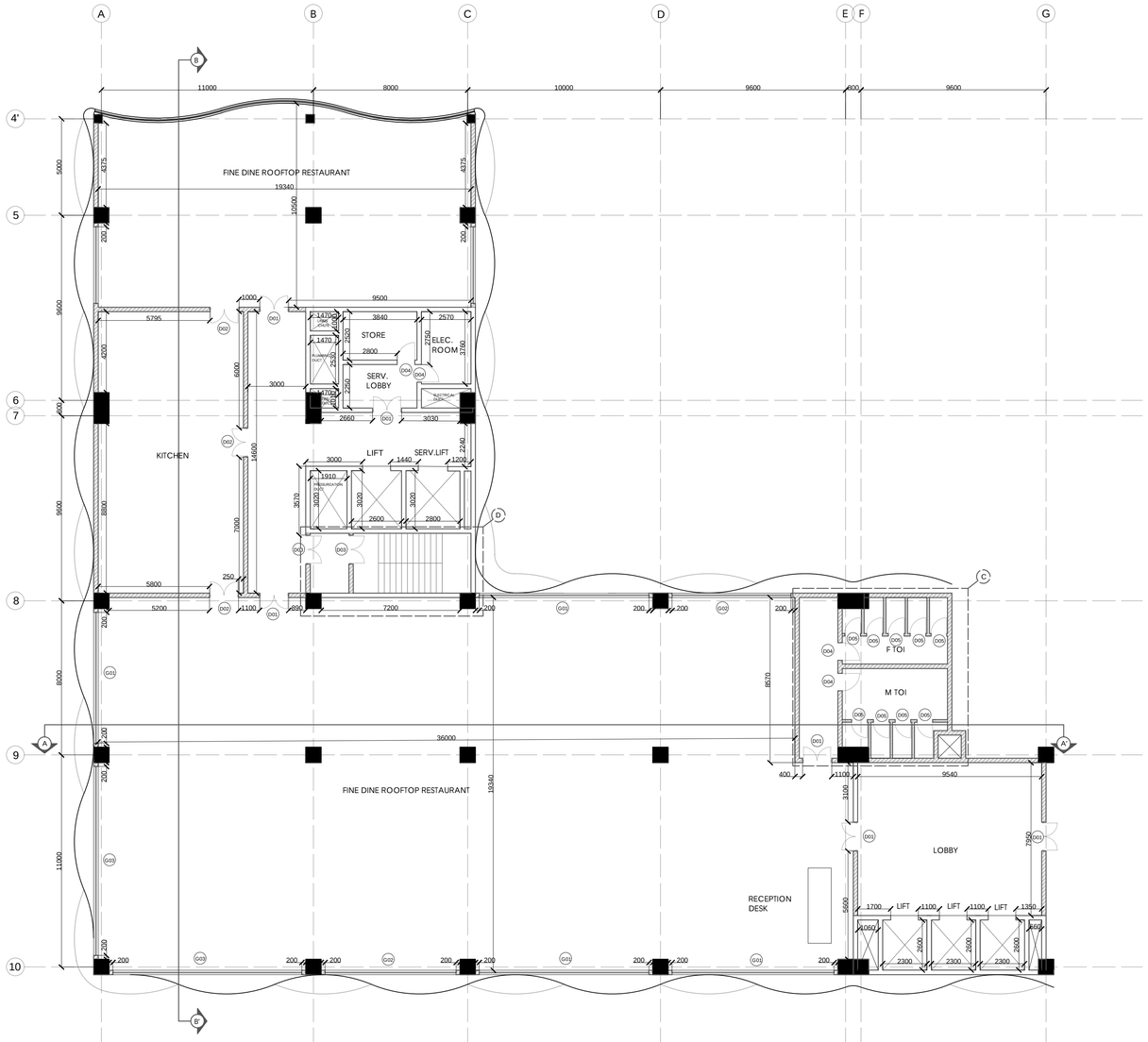
SHUBHAM BHONDAVE
211110231

SEM -IX SEC-B

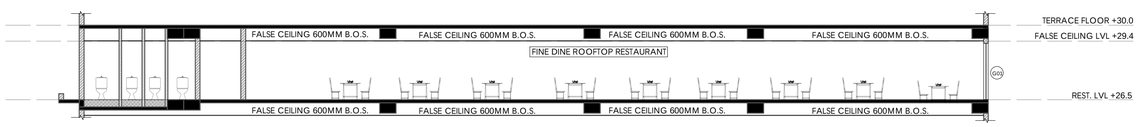
SCALE -
1:200

22

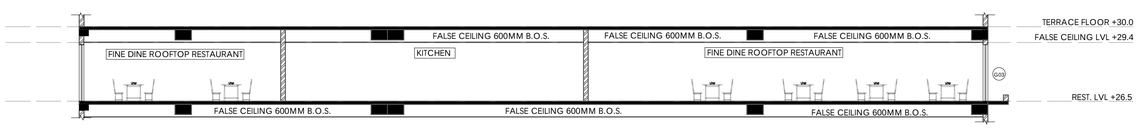
SECOND FLOOR



BRICKWORK LAYOUT SCALE - 1:150

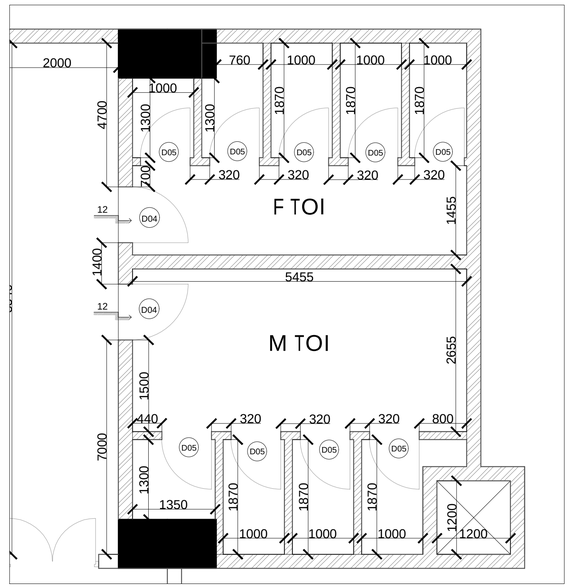


SECTION AA' SCALE - 1:150

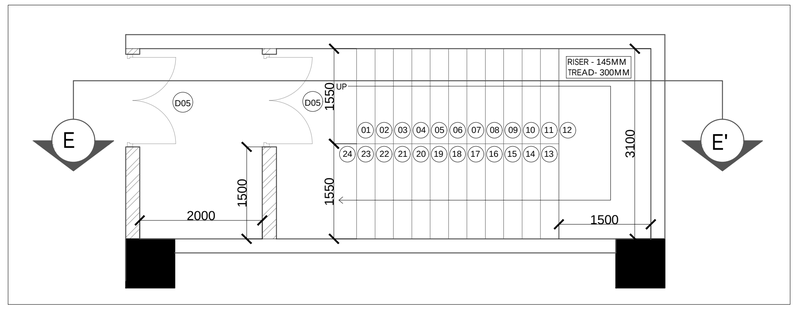


SECTION BB' SCALE - 1:150

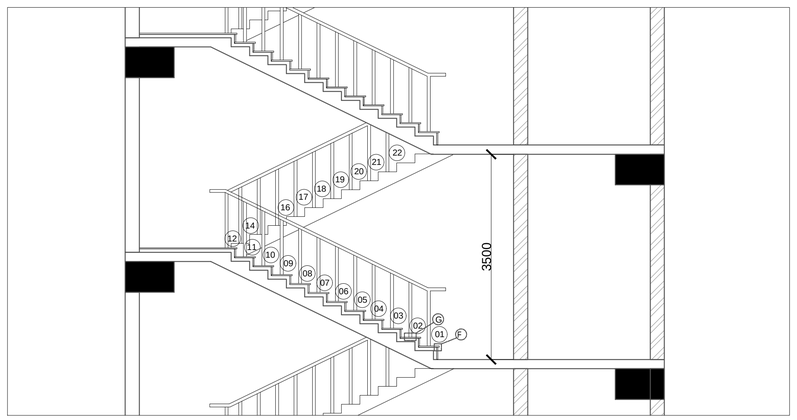
SR.NO.	NAME	WIDTH	SILL	LINTEL	HEIGHT	NOS.	SPECIFICATION
01	D01	1510	0	2100	2100	06	DOUBLE LEAF FLUSH DOOR
02	D02	1510	0	2100	2100	03	DOUBLE LEAF FLUSH DOOR
03	D03	1510	0	2100	2100	02	FIRE ESCAPE DOOR
04	D04	910	0	2100	2100	04	SINGLE LEAF FLUSH DOOR
05	D05	810	0	2100	2100	09	SINGLE LEAF FLUSH DOOR
06	G01	8800	0	2770	2770	04	GLAZING FIXED ON ALU. PANEL
07	G02	6200	0	2770	2770	02	GLAZING FIXED ON ALU. PANEL
08	G03	9800	0	2770	2770	04	GLAZING FIXED ON ALU. PANEL



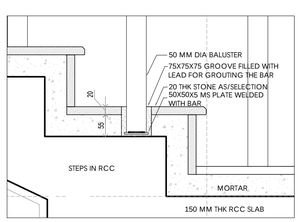
BRICKWORK LAYOUT (DETAIL-C) SCALE - 1:50



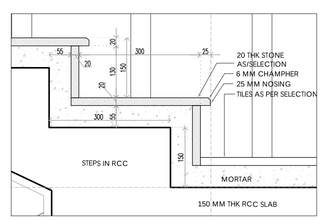
BRICKWORK LAYOUT (DETAIL-D) SCALE - 1:50



SECTION EE' SCALE - 1:50



DETAIL-F SCALE - 1:50



DETAIL-G SCALE - 1:50

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WORKING DRAWINGS

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SEM -IX SEC-B

SCALE -


SITE
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