



NMIMS Global Access

School for Continuing Education (NGA-SCE)

Course: Operations Management

Internal Assignment Applicable for June 2022 Examination

Assignment Marks: 30

Instructions:

- *All Questions carry equal marks.*
- *All Questions are compulsory*
- *All answers to be explained in not more than 1000 words for question 1 and 2 and for question 3 in not more than 500 words for each subsection. Use relevant examples, illustrations as far as possible.*
- *All answers to be written individually. Discussion and group work is not advisable.*
- *Students are free to refer to any books/reference material/website/internet for attempting their assignments, but are not allowed to copy the matter as it is from the source of reference.*
- *Students should write the assignment in their own words. Copying of assignments from other students is not allowed.*
- *Students should follow the following parameter for answering the assignment questions.*

For Theoretical Answer	
Assessment Parameter	Weightage
Introduction	20%
Concepts and Application related to the question	60%
Conclusion	20%

For Numerical Answer	
Assessment Parameter	Weightage
Understanding and usage of the formula	20%
Procedure / Steps	60%
Correct Answer & Interpretation	20%

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1. List down briefly the various inventory management techniques prevalent in the industry. Discuss how some of these techniques would be applicable to an Automobile Service Shop in



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effective management of their inventories; i.e Spares, Consumables, etc (assume several inventories of your choice). **(10 Marks)**

2. Explain in detail the various types of plant layout concepts that area available in operations management. Give examples on where each of these types can be employed respectively. Briefly explain a layout applicable for a Retail store format, highlighting the good points and bottlenecks, if any. **(10 Marks)**

3. A restaurant chain is planning to open up a new mid sized multi cuisine restaurant. Considering their expertise and knowledge in the food and beverages services, they are confident of getting into the new restaurant operation. You are required to suggest the team on the following points:

a. Suggest a site location for the restaurant, assuming it to be Metro city (you can assume a city of your choice). Give your reasons for the same **(5 Marks)**

b. What strategy would the restaurant adopt for an Aggregate Operation Plan of resources given a time frame of a year? **(5 Marks)**
