

Roll No.

Total No. of Pages: 02

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Master of Hotel Management & Catering Technology (Sem. – 2)

ACCOMMODATION OPERATION-II

Subject Code: MHM-204-18

M Code: 76022

Date of Examination : 19-12-2022

Time: 3 Hrs.

Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

1. Explain briefly the following term:

- a) Threshold level
- b) Waste management
- c) Linen chute
- d) Seconds
- e) Spotting
- f) Evening service
- g) Spring cleaning
- h) What is Fire triangle?
- i) Room occupancy report
- j) Housekeepers report

SECTION-B

2. What is the order of cleaning rooms that GRAs should follow?
3. What are the public areas in a Hotel? Why is their cleaning and maintenance important?
4. How are the par levels for staff uniforms established?
5. Enumerate the activities carried out in the Tailor room.
6. Discuss the different stages in wash cycle.

SECTION-C

7. What are Pests? Discuss the general methods of pest control.
8. Explain the process of Dry cleaning in detail. What are the various Dry cleaning agents typically used?
9. Mention First aid procedure for the following:
 - a) Burns and scalds
 - c) Choking
 - b) Heart attack
 - d) Electric shock

NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.