SUBJECT CODE: BHM314 EXAM DATE: 20.11.2014

## NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA ACADEMIC YEAR – 2014-2015

COURSE : 5th Semester of 3-year B.Sc. in H&HA

SUBJECT : Accommodation Management - I

TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Explain the following terms (any two):

- (a) Area inventory list
- (b) Frequency schedule
- (c) Performance standard
- (d) Time and motion study

(2x5=10)

Q.2. Explain the term "Training". "Training is a continuous process" justify.

OR

Differentiate between Training and Induction. Explain different types of training imparted to housekeeping employees.

(4+6=10)

Q.3. Explain the different methods of purchase in a hotel. How can stock control minimise pilferage?

(5+5=10)

Q.4. Explain the various types of budget with an example for each type. How can a well prepared budget help in controlling expenses in the housekeeping department of a hotel?

(4+6=10)

- Q.5. Prepare **two** posters for the staff in the housekeeping department of a hotel, each containing visual instructions for:
  - (i) Saving Electrical Energy
  - (ii) Saving Water

(5+5=10)

Q.6. Calculate the staff strength of the housekeeping department of a hotel in a large city having 300 rooms.

(10)

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Q.7. What are the various factors one should look into before awarding a contract job for the housekeeping department of a hotel?

OR

Compare the advantages and disadvantages of contract services in a hotel.

(10)

- Q.8. compare the styles of housekeeping operation to be adopted for:
  - (a) A hospital with 250 beds.
  - (b) An University Residence Hall.

(5+5=10)

Q.9. Why is training on First-aid necessary? Give the contents of a First-aid box.

(5+5=10)

- Q.10. Explain any two:
  - (a) How will you calculate par stock for non-recycled items?
  - (b) Differentiate between capital budget and operating budget.
  - (c) Suggest ways of saving water in laundry operations.
  - (d) What is SOP and how it is beneficial for housekeeping department?

(2x5=10)

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