

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR 2018-2019

COURSE : 6th Semester of 3-year B.Sc. in H&HA
 SUBJECT : Accommodation Management - II
 TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

- Q.1. What are the elements of design? Explain how each of these elements contributes to create a design? (10)
- Q.2. What are the factors to be considered while designing hotels that can cater to the need of differently abled guest?
OR
 With the help of diagram, enumerate the types of joints used in making furniture and explain their mechanism. (10)
- Q.3. List all tasks that the Executive Housekeeper needs to do for an upcoming property opening in three months. (10)
- Q.4. Elaborate on the commonly used fire warning systems and fire-fighting equipment found in hotels.
OR
 Classify fires and write a note on fire extinguishers. (10)
- Q.5. Identify different types of carpets and explain how they are maintained.
OR
 What are the different types of flooring found in hotels? Specify the area and utility of each. (10)
- Q.6. What are the different types of colour schemes? Explain with neat diagram. (10)
- Q.7. Plan and draw a hotel suite guestroom and chalk out a lighting plan for the same. (10)
- Q.8. Explain the term:
 (i) SMP (ii) Smart cards (iii) L&F (iv) Eyeball spot light (v) Bidet (5x2=10)
- Q.9. Differentiate between:
 (a) Redecoration and refurbishing. (b) Diffuse lighting and direct lighting.
 (c) Venetian blinds and vertical blinds. (d) Swag and valance.
 (e) Terrazzo and granolithic flooring. (5x2=10)
- Q.10. Fill in the blanks:
 (a) _____ is the detailed list prepared on the basis of a physical inspection by housekeeper during takeover of the renovated area.
 (b) _____ is the study of people's efficiency in relation to their working environment.
 (c) Coffee table should be _____ cm in height.
 (d) _____ planning done for uncertain events.
 (e) _____ is a guest can easily turn by just walking out of the hotel without settling his or her account.
 (f) The recommended height of W.C. is _____ cm.
 (g) _____ is the process of renewing and updating a hospitality property to offset the ravages of use and modify spaces to meet the needs of changing markets.
 (h) _____ is the process of restoring a property to its exact original design using authentic materials.
 (i) O.H.S.M.S. stands for _____.
 (j) _____ is a report that lists every job function performed in the housekeeping department and lists potential hazards, safe methods, tips and *how to* for each task involved in the jobs. (10x1=10)
