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Total No. of Pages: 02

Total No. of Questions: 09

Master of Hotel Management & Catering Technology (Sem. – 4)

ACCOMMODATION MANAGEMENT

Subject Code: MHM406C-18

M Code: 78022

Date of Examination : 24-12-2022

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) Area inventory list
- b) Performance standard
- c) Duty roaster
- d) Par stock
- e) Boutique Hotel
- f) Capital Budget
- g) Energy conservation
- h) Outsourcing
- i) Lead time quantity
- j) Zero base budgeting

SECTION-B

2. Write a note on Time and Motion study.
3. Discuss the importance of Training in Housekeeping Department.
4. What are the advantages and disadvantages of contract services?
5. Write a note on water conservation in Hotels.
6. What are the special provisions provided for the physically challenged Guest in Hotels?

SECTION-C

7. Discuss in detail the importance of planning Housekeeping operations.
8. Discuss the Budget planning process in detail.
9. Write an essay on the current planning trends in Housekeeping.

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.