CODE: AO/01/MAY/18/NC

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NOIDA ACADEMIC YEAR 2017-2018

	SUBJECT TIME ALLOWED			 2nd Semester of 3-year B.Sc. in H&F Foundation Course in Accommodati 03 Hours MAX 			odation Op		
	. 144.	(Marks allotted to each question are given in brackets)							
	Q.1.	Draw a neat layout of a suite room in a five star hotel and label the ar OR Explain any ten types of rooms available in hotels.							as.
									(10)
	Q.2.	Write step-by-step bed making procedure for morning service in hote OR							
		Explain types of mattress used in guest room.						(10)	
	Q.3.	Write (a) (d)	the cleaning p Corridor Lobby	rocedu (b) (e)	re for the follow Elevator Chandeliers OR	wing: (c)	Swimmin	g pool	(5x2=10)
		List ar (i) (iv)	n y five amenit LivIng room Mini bar	ies pla (ii)	ced in the follo Toilet	wing ar (iii)	reas: War drob e		(4x 2 ½ =10)
	Q.4.	Explain lost and found procedures in hotels with relevant formats. OR							
		What is key control? Write key handling procedures in star hotel. (10)							
	Q.5. Explain different types of pests. What are the pest control measures ta housekeeping department in hotel? OR								taken by the
		Give checklist for the cleaning of a check-out room with details.							(10)
	Q.6.	Define (a) (d) (g) (j)	e the following Bidet Fumigation Dutch wife Façade	(any to (b) (e) (h) (k)	en): Vanity unit Valet bag Faucet Room discre	(c) (f) (i) epancy		corner vn service	(10x1=10)

Page 1 of 2