

**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BSc. In Catering and Culinary arts (2015 & Onwards) (Sem.-3)**

## HOUSE KEEPING

**Subject Code : BSCCA-307**

**Paper ID : [74232]**

**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

**Q1. Define the term :**

- Weekly cleaning.
- VIP amenities.
- Twin room.
- 4 Duties of HK supervisor.
- Vertical coordination.
- Duty roaster.
- R2.
- Guest supplies.
- Role of Housekeeping in hospitality industry.
- Difference between smoking and non-smoking room.

### SECTION-B

- Q2. Explain the various attributes that the housekeeping staff should require.
- Q3. How does the housekeeping department co-ordinate with other departments?
- Q4. What are the various mechanical equipment's used by housekeeping department?
- Q5. Differentiate between daily and spring cleaning.
- Q6. Draw the layout of Double bedroom.

### SECTION-C

- Q7. Draw an Organization structure of a housekeeping department of large hotel. Explain the duties and responsibilities of Executive Housekeeper.
- Q8. Classify the various cleaning agents. Explain the selection criteria of cleaning agents.
- Q9. Explain the different types of rooms with suitable examples.