



QP CODE: 24026930



Reg No :

Name :

**B.Sc DEGREE (CBCS) REGULAR / IMPROVEMENT / REAPPEARANCE
EXAMINATIONS, OCTOBER 2024**

Third Semester

B.Sc Culinary Arts and Catering Technology (2017 - 2019 Admissions)B.Sc Hotel Management and
Culinary Arts (2020 Admission Onwards)

Core Course - CU3CRT10 - HOUSE KEEPING OPERATIONS

2017 Admission Onwards

C213EA2A

Time: 3 Hours

Max. Marks : 80

Part A

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Draw the layout of the housekeeping department.
2. What are the duties of linen room supervisor?
3. Draw the hierarchy of large hotel.
4. What is guest message register?
5. What is off-site laundry?
6. What is finishing method in laundry process?
7. What is break in wash cycle?
8. What are the records maintained in linen?
9. Define Work shedule.
10. What is duty roster?
11. What is daily purchasing?
12. What do you mean by purchase procedure?

(10×2=20)

Part B

*Answer any **six** questions.*

*Each question carries **5** marks.*





13. What are the rules to be follow in guest floor?
14. What is the procedure for preparing the evening service?
15. Describe about the special cleaning task to be carried out.
16. Describe about the importance of guest laundry.
17. Draw the linen room and describe about the equipments used in the linen room.
18. Describe about the selection criteria of linen in hotel.
19. Write short note on how to plan a operational budget.
20. Write short note on income statement.
21. Describe about identification and selection of supplier.

(6×5=30)

Part C

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Explain the Responsibilities and functions of housekeeping department.
23. Draw the format of store indent form and explain about it.
24. Explain the guest laundry flow process.
25. Explain how to control the expenses in housekeeping department.

(2×15=30)

