### TM254331F

Reg. No	
Name :	

## MASTER'S DEGREE (C.S.S) EXAMINATION, MARCH 2025 2020, 2021, 2022 ADMISSIONS SUPPLEMENTARY R.M.I.D SEMESTER IV - ELECTIVE COURSE RM4E02TM20 - Hospitality Management

Time: 3 Hours

Maximum Weight: 30

### Part A

# I. Answer any Eight questions. Each question carries 1 weight

(8x1=8)

- 1. Mention the functions of front office department.
- 2. Brief on the Job description of Front Office manager.
- 3. What is manning?
- 4. Comment on need for bookkeeping and records in housekeeping.
- 5. What is meant by finishing process in laundry?
- 6. Classify the different types of linen in hospitality institutions.
- 7. Write in brief about integrated waste management.
- 8. State the benefits of IWM.
- Short note on the care of wooden furniture in a standard guest room.
- 10. Mention the purpose of table setting.

#### Part B

## II. Answer any Six questions. Each question carries 2 weight

(6x2=12)

- 11. What is concierge and guest services provided by them?
- 12. Define the role and duties of a hostess, and state the skills need to be acquired.
- 13. State the Hierarchy of Housekeeping department in a medium hotel.
- 14. Describe the different types of training provided for the staff in the hospitality business.
- 15. Define condemnation. Who all responsible for the procedure?
- 16. Give an exhaustive list of Linen and Guest supplies-provided to hotel guest rooms.
- 17. State the importance of training in fire prevention and control for a hospitality property. Discuss on the major fire safety procedures.
- 18. Present your observations on the role of plants and flowers in hospitality areas.

### Part C

## III. Answer any Two questions. Each question carries 5 weight

(2x5=10)

- 19. Describe the types of rooms, room rates and tariff structures.
- 20. Elaborate on the job hierarchy of the housekeeping department in a large hotel.
- 21. Elaborate on the method of distribution and control of linen and uniforms in hospitality.
- 22. Debate on the role and importance of Interior decoration in hospitality institutions, with examples from various rooms/areas of the same.