## SEMESTER 2nd MINOR COURSE

## HCT222N: HOSPITALITY AND CATERING TECHNOLOGY (HOUSE KEEPING OPERATIONS

**CREDITS: THEORY= 04; PRACTICALS = 02** 

Course Outcomes: This course aims to prepare students to meet the challenges associated with the housekeeping department of a standard hotel. It will further enhance them to understand typical operations of cleaning, inventories, inventory management system and explain management functions of a house keeping department.

**Learning Objectives:** After the completion of this course, the students are expected to have a clear understanding and knowledge of housekeeping operations of a hotel.

# (A) Theory

- Unit 1: Housekeeping department organization, importance of housekeeping department, role of housekeeping in guest satisfaction & repeat business, layout of the housekeeping department.
- **Unit 2:** Organization chart of housekeeping department- hierarchy in small, medium, large & chain hotels. Identifying housekeeping responsibilities, personality traits of housekeeping personnel, duties & responsibilities of housekeeping staff.
- **Unit 3:** Functional areas of the housekeeping department- uniform/ linen room, flower room, laundry, tailor room, housekeeping store. Job description of functional areas of housekeeping.
- Unit 4: Interdepartmental relationship with front office, food & beverage service, food production, security, maintenance, stores, accounts & personnel department. Use of computers in housekeeping.

### (B) Practical

#### Unit 5:

One day field trip followed by reporting & presentation of housekeeping department of reputed national hotel chains & local hotel brands.

#### Unit 6:

One day field visit followed by reporting& presentation of housekeeping department of reputed international hotel chains.

# Suggested readings

- 1. Aleta A. Nitschke William D. FryeManaging Housekeeping Operations with Answer Sheet (AHLEI), 3rd Edition American Hotel & Lodging Association, Central Michigan University
- 2. <u>Clayton W. Barrows</u>, <u>Tom Powers</u>, <u>Dennis R. Reynolds</u>, Introduction to Management in the Hospitality Industry, 10th Editionwiley publications.
- 3. Barbara Kanegsberg, Handbook for Critical Cleaning: Cleaning Agents and Systems, Second Edition, CRC press.
- 4. Vallen, Jerome J. Vallen, Check in check out managing hotel operations, Gary K. 2009, Pearson