

OPTIONAL PAPER : HOTEL MANAGEMENT

UNIT – I

Organization of maintenance department – Role Importance of Maintenance Department in Hotel Industry with Emphasis on its Relationship with other Department Organizations – Duties and Responsibilities of the Maintenance Department.

UNIT – II

Electricity – Fundamentals of Electricity – Definition of Insulation, conductors, current potential differences – Power and Energy and their units and relationships.

UNIT – III

Fuels – Types of Fuels – Comparative study of Fuels used in the Catering Industry – Calculation of amount of fuels used in the Catering Industry.

UNIT – IV

Refrigeration and Air Conditioning – Basic Principle – Boiling and Intent Heat Compression Type Refrigeration System – Defrosting – Types of Refrigerant Units. Conditions for Comfort.

UNIT – V

Fire Fighting Systems – Causes of Fire and Extinguishers (Portable and Stationery) Fire Detectors (Smoke and Temperature) Repair and Maintenance – External and Internal wall Finishes – Different types of Paints.

Books for References:

1. Practical Maintenance and Equipment of Hoteliers, Licenses and Caterers – D.C.Cladwell Bar and Rockliff, London.
2. Services and Maintenance for Hotels and Residential Establishments Rosemary – Hurst – Heinemarx, London.
3. Managing Hospitality Engineering Systems by MichealH.Redix and David M.Stipanerk – The Educational Institute of the American Hotel and Hotel Association.