

UNIVERSITY

UNIVERSITY EXAMINATIONS

EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF CATERING AND HOTEL MANAGEMENT

BCHM 430: HOTEL FACILITIES AND OPERATIONS MANAGEMENT

STREAMS: BCHM Y4S1

TIME: 2 HOURS

DAY/DATE: TUESDAY 11/12/2018

2.30 P.M. – 4.30 P.M.

INSTRUCTIONS:

- Section A is compulsory.
- Answer any two (2) questions from section B
- Do not write on this paper.

SECTION A: COMPULSORY (30 MARKS)

Question one

- (a) Explain the importance of studying facility/property management for the Hotel Manager.
- (6 marks) (b) Explain any 6 factors to consider when making the decision to renovate. (6 marks)
- (c) Citing examples, discuss any *six* (6) precautions to be taken when handling electrical equipment. (6 marks)
- (d) Explain *three* (3) methods of heat transfer found in facility/property management.

(6 marks)

- (e) Explain the following terminologies
 - (i) Plumbing fixture
 - (ii) Access chamber in plumbing
 - (iii) Stop valve
 - (iv) Hard water
 - (v) Renovation
 - (vi) Facility maintenance

(6 marks)

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SECTION B: ANSWER ANY TWO (2) QUESTIONS (40 MARKS)

Question two

(a)	Briefly explain any <i>five</i> (5) effects of preventive maintenance giving exam Hospitality Industry.	ples within the (10 marks)
(b)	Discuss <i>five</i> (5) types of maintenance found in property management.	(10 marks)
Question three		
(a) (b)	Explain the advantages and disadvantages of any <i>two</i> (2) types of drainage Explain the water regeneration process, which takes place during water tre	(10 marks)
Question four		
(a)	Evaluate any <i>five</i> (5) principal uses of refrigeration in hospitality industry. (10 marks)	

(b) Discuss *five* (5) types of fires and their extinguishers. (10 marks)