C/CB 60:40

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BACHELOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (BHMCT)

EXAMINATION: DECEMBER – 2022

SEVENTH SEMESTER

Subject : - Accomodations (BHM19C-026711)

Date: 05/12/2022		2 Total Marks: 60	Time: 10.00 am to 12.30 pm	
Instructi		1) Each question carries 10 marks. 2) Question No. 1 is Compulsory. Attempt any 05 question	ons from remaining.	
Q. 1.	Answe	er in 2-3 sentences		(10)
	1. Hue	2. Shoji screen 3. Tertiary colours.4. Subfloor 5. Vanity	y counter 6. Chroma	
	7. Fren	nch doors 8. Skirting 9. Secondary backing 10. Pelmets		
Q. 2.	a)Wha	t do you understand by Units of design? List and explain	any 2 units in detail	(05)
	b) Wh	y is a window treatment required? Explain any two hard	window treatments.	(05)
Q. 3.	a) Dra	w and explain structure of a window in detail.		(05)
	b) Exp	plain in brief carpet cleaning methods.		(05)
Q. 4.	List do	own all the architectural/ built in lighting methods and ex	xplain each in brief	(10)
Q. 5.	a) Giv	re any 5 examples of semi-hard flooring.		(05)
	b) Wh	at is Law of chromatic distribution? Explain with examp	les	(05)
Q. 6.	a) List	t and explain classification of lighting with suitable exar	mples	(05)
	b) Hot	tels need to be sensitive about specially- abled guests w	hile planning interiors	s (0 5)
	as v	well as exteriors of the hotel building. Justify		
Q. 7.	Draw a	and explain any 8 pile cuts of carpets. Mention the impor	rtance of pile cuts	(10)
Q. 8.	Give r	easons for the following		(10)
	1.Marl	ble flooring needs to be covered by a sealant.		
	2.Carp	pets are no longer seen as a part of guest room in modern	hotels.	
	3.Loop	ped pile cuts are used in Banquet areas carpets in star hot	tels.	
	4.Bar	rails/handles should be placed along the ramp at the entra	ance of the star hotels.	
	5.Cera	mic tiles need to be fixed on a properly leavened sub flo	or .	