

Cygnus Management Insight Hotel Industry

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Cygnus

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SYNOPSIS

Hotel industry in India has been doing well in the recent times due to upsurge in the economic activity in the last few years. Growth can be witnessed both in star category hotels and budget hotels. In fact, the severe shortage in the total number of rooms available across the country is attracting new hotel chains into the market. The situation has led to a rise in competition and leading players are all the more focused on operating well-managed establishments. Being a service industry, the success of hotel management lies in providing the best services to the customers. As a result, efficient management of hotel or hospitality service is the main focus of leading hotel chains in the country. With the addition of hotel rooms in the country, more and more qualified professionals will be required to manage these hotels.

In the backdrop of this scenario, Cygnus Research has come out with an Insight on Hotel Management. This report comprises 3 chapters – House Keeping, Front Office, and Food & Beverages. Roles and responsibilities of the personnel in various departments, issues in each department and application of technology for various activities are discussed.

The report will be useful to all students enrolled in hotel management courses, people connected with the hotel industry and investors looking for broad understanding of hotel management.

No of pages: 150

No of figures: 13

No of tables: 00

CONTENTS

EXECUTIVE SUMMARY	15
HIGHLIGHTS	17
1. HOTEL HOUSEKEEPING	19
1.1 Purpose & Objectives.....	19
1.1.1 Beautification of Hotel Premises	19
1.1.2 Maintain Cleaning Agents & Equipment	19
1.1.2.1 Electrical & Electronic Equipment.....	19
1.1.2.2 Containers.....	20
1.1.2.3 Brushes	20
1.1.2.4 Mops & Brooms.....	20
1.1.2.5 Cleaning Agents.....	20
1.1.3 Cleaning Different Types of Surfaces	21
1.1.4 Hygiene & Sanitation	21
1.1.4.1 Food Protection	21
1.1.4.2 Grooming & Personal Hygiene.....	22
1.1.4.3 Waste Disposal	22
1.1.4.4 Pest Control	22
1.2 Functions (Services)	22
1.2.1 Cleaning Guest-Rooms	23
1.2.2 Cleaning Public Areas	23
1.2.3 Other Housekeeping Services.....	23
1.3 Organisation of Housekeeping Department.....	23
1.3.1 Job description	24
1.3.1.1 Executive Housekeeper.....	24
1.3.1.2 Deputy Head Housekeeper	24
1.3.1.3 Floor Housekeeper	24
1.3.1.4 Room Attendant	25
1.3.1.5 Linen Room Attendants	25
1.3.1.6 Cloakroom Attendant.....	25
1.3.1.7 Laundry Attendant	26
1.3.1.8 Valets	26

1.3.2 Qualities of Housekeeping Staff.....	26
1.3.2.1 Honesty	26
1.3.2.2 Courtesy.....	26
1.3.2.3 Cooperation.....	26
1.3.2.4 Tact & Diplomacy.....	27
1.3.2.5 Eye for Detail	27
1.3.2.6 Grooming & Personal Hygiene	27
1.3.2.7 Physical Fitness	27
1.3.3 Co-ordination with Other Departments	28
1.3.3.1 Co-ordination with Front Office	28
1.3.3.2 Co-ordination with Security Department	28
1.3.3.3 Co-ordination with Food & Beverage Section	29
1.3.3.4 Co-ordination with Stores Department.....	29
1.3.3.5 Co-ordination with Other Departments.....	29
1.4 Areas of Focus	29
1.4.1 Guest Rooms	30
1.4.1.1 Bedroom.....	30
1.4.1.2 Bathroom.....	32
1.4.1.3 Balcony	32
1.4.2 Public Areas	32
1.4.2.1 Office	32
1.4.2.2 Terrace.....	32
1.4.2.3 Elevator & Escalator	33
1.4.2.4 Lobby	33
1.4.2.5 Shopping Arcade	33
1.4.2.6 Hotel Restaurants & Bars	33
1.4.2.7 Others.....	34
1.5 Linen Room	34
1.5.1 Types of Linen Rooms	34
1.5.1.1 Centralised Linen Rooms	34
1.5.1.2 Decentralised Linen Rooms.....	35
1.5.2 Types of Linen	35
1.5.2.1 Bathroom Linen.....	35
1.5.2.2 Bedroom Linen.....	36
1.5.2.3 Restaurant Linen.....	36

I.6 The Uniform Room.....	37
I.6.1 Types of Uniforms.....	37
I.6.2 Linen & Uniform Room Equipment & Accessories	37
I.6.2.1 Trolleys	37
I.6.2.2 Ladders.....	38
I.6.2.3 Cupboard.....	38
I.6.2.4 Racks.....	38
I.6.2.5 Hampers	38
I.6.2.6 Linen Bags.....	38
I.6.2.7 Folding Tables.....	38
I.6.2.8 Plastic Bags.....	38
I.6.3 Storage Conditions	39
I.6.4 Exchange of Linens & Uniforms.....	39
I.6.5 Discarded Linens & Uniforms	39
I.7 The Laundry Section	40
I.7.1 Guest Laundry Process	40
I.7.1.1 Call Handling	40
I.7.1.2 Valet Service.....	40
I.7.1.3 Sorting & Marking.....	41
I.7.1.4 Spotting	41
I.7.1.5 Washing/Dry-Cleaning	41
I.7.1.6 Hydro-Extraction/Tumbler	41
I.7.1.7 Ironing & Packaging.....	42
I.7.1.8 Final Checking	42
I.7.1.9 Delivery to Guest.....	42
I.7.2 Types of Pressing Irons	42
I.7.2.1 Hot-Head Press	42
I.7.2.2 Steam Press.....	42
I.7.2.3 Shirt Press.....	43
I.7.2.4 Hand Press.....	43
I.7.2.5 Flat Irons or Calendar Machines.....	43
I.7.3 Stain Removal (Spotting)	43
I.7.3.1 Spotting Devices	43
I.7.4 Types of Stains.....	45
I.7.4.1 Absorbed Stains	45

1.7.4.2	Built-up Stains	45
1.7.4.3	Compound Stains	45
1.8	Gardening & Interior Decoration	46
1.8.1	Landscaping.....	46
1.8.2	Types of Gardens.....	47
1.8.2.1	Outdoor Gardens	47
1.8.2.2	Indoor Gardens	49
1.9	Occupational Hazards & Safety Measures	49
1.9.1	Accidental Falls	49
1.9.2	Cuts & Bruises.....	50
1.9.3	Cramps & Back Pains.....	50
1.9.4	Hazardous Chemicals	50
1.9.5	Electrocution.....	51
1.9.6	Poor Work Practices	51
1.9.7	First Aid	52
1.10	Administration of Housekeeping Department	52
1.10.1	Employee Attendance	52
1.10.2	Briefing	53
1.10.3	Discipline	54
1.10.4	Cost Control.....	54
1.10.5	Employee Scheduling	55
2.	FRONT OFFICE.....	57
2.1	Introduction to Front Office	57
2.1.1	Importance of Front Office.....	57
2.1.2	Functions of Front Office	58
2.1.2.1	Mail Handling.....	58
2.1.2.2	Message Handling.....	58
2.1.2.3	Change of Room	59
2.1.2.4	Key Control	59
2.1.3	Front Office Personnel & Their Role.....	60
2.1.3.1	Front Office Manager.....	60
2.1.3.2	Assistant Front Office Manager	60
2.1.3.3	Lobby Manager	61
2.1.3.4	Reservation Assistants	61

2.1.3.5	Receptionists/Registration Assistants	61
2.1.3.6	Information Assistants	62
2.1.3.7	Business Centre Manager	62
2.1.3.8	Business Centre Secretary	62
2.1.3.9	Bell Captain	63
2.1.3.10	Bellboys	63
2.1.4	Basic Characteristics of Front Office Staff.....	63
2.1.4.1	Friendly & Tactful	63
2.1.4.2	Multilingual	64
2.1.4.3	Service Oriented	64
2.1.4.4	Creative Problem Solvers	64
2.1.4.5	Action Oriented	64
2.1.4.6	Techno Savvy.....	65
2.1.4.7	Commission Oriented	65
2.1.4.8	Multi-Skilled Abilities	65
2.1.4.9	Physical Fitness	65
2.1.4.10	Grooming	66
2.1.5	Sections of Front Office Department	66
2.1.5.1	Reservation	66
2.1.5.2	Reception.....	67
2.1.5.3	Information Counter	67
2.1.5.4	Telecommunication Centre	67
2.1.5.5	Business Centre	67
2.2	Reservation	67
2.2.1	Role of Reservation Agent.....	68
2.2.2	Walk-in Guests.....	69
2.2.3	Types of Reservation	69
2.2.3.1	Confirmed Reservation	69
2.2.3.2	Non-Confirmed Reservation.....	69
2.2.3.3	Group Reservation.....	70
2.2.4	Sources of Reservation	70
2.2.4.1	Tour Operators	70
2.2.4.2	Travel Agencies	70
2.2.4.3	Airlines	70
2.2.4.4	Corporate Houses	71

2.2.4.5	Embassies & Consulates	71
2.2.4.6	Free Individual Travellers	71
2.2.4.7	Hotel Websites	71
2.2.4.8	Government Offices	72
2.2.4.9	Referral Hotels	72
2.2.5	Modes of Reservation	72
2.2.5.1	E-Mail	72
2.2.5.2	Post	72
2.2.5.3	Telephone	73
2.2.5.4	Fax	73
2.2.5.5	Personal Visit	73
2.2.6	Types of Reservation System	73
2.2.6.1	Cardex System	73
2.2.6.2	Card System	74
2.2.6.3	Diary System	74
2.2.6.4	Whitney System	75
2.2.6.5	Computer System	75
2.2.6.6	Central Reservation System	75
2.2.6.7	Instant Reservation	76
2.2.7	Types of Rooms	76
2.2.7.1	Single Room	76
2.2.7.2	Double Room	76
2.2.7.3	Twin Room	77
2.2.7.4	Triplet	77
2.2.7.5	Single suite	77
2.2.7.6	Double suite	77
2.2.7.7	Duplex suite	77
2.2.7.8	Studio Rooms	77
2.2.7.9	Cabana Rooms	78
2.2.8	Cancellation	78
2.2.8.1	Cancellation Procedure	78
2.3	Reception & Registration	79
2.3.1	Reception	79
2.3.1.1	Role of Reception	79
2.3.2	Registration	79

2.3.3	Registration Methods	80
2.3.3.1	Bound Book	80
2.3.3.2	Loose Leaf Register	80
2.3.3.3	Individual Registration	80
2.3.4	System of Registration	80
2.3.4.1	Manual System	80
2.3.4.2	Semi-Automatic System	81
2.3.4.3	Automatic System	81
2.3.4.4	Express Check-in System	81
2.4	Front Office Accounting	81
2.4.1	Billing Systems	82
2.4.1.1	Tabular Ledger.....	82
2.4.1.2	Electronic Billing Machines.....	82
2.4.1.3	Computerised Billing Systems	82
2.4.2	Modes of Payment.....	83
2.4.2.1	Cash Payment.....	83
2.4.2.2	Personal Cheques.....	83
2.4.2.3	Credit Cards	83
2.4.2.4	Debit Cards	84
2.4.2.5	Miscellaneous Charge Orders/Vouchers.....	84
2.4.2.6	Company Accounts	84
2.4.2.7	Promotion Vouchers	84
2.4.2.8	Advance Deposits	84
2.5	Bell Desk & Concierge Services	85
2.5.1	Bell Desk	85
2.5.1.1	Bell Desk Procedures	85
2.5.1.2	Functions of Bell Desk	87
2.5.2	Concierge Services.....	89
2.5.2.1	Transport Services	89
2.5.2.2	Personnel.....	91
2.6	Telecommunication	93
2.6.1	Telephone Exchange.....	93
2.6.1.1	Type of Exchanges.....	93
2.6.1.2	Other Communication Equipment.....	94
2.6.1.3	Responsibilities of Telephone Operator	95

2.7	Safety & Precautions	97
2.7.1	Emergency Situations	97
2.7.1.1	Room Break-Ins	98
2.7.1.2	Bomb Threat	98
2.7.1.3	Fire	99
2.7.1.4	Deaths.....	99
2.7.1.5	Accidents	100
2.7.1.6	Vandalism.....	100
2.7.1.7	Thefts	101
2.7.1.8	Illness & Epidemics	102
2.7.1.9	A Drunken Guest	103
2.8	Application of Computers.....	103
2.8.1	Computerised Reservation Systems.....	103
3.	FOOD & BEVERAGE SERVICES	104
3.1	Catering Industry.....	104
3.1.1	History, Growth & Development.....	104
3.1.2	Types of Catering Units	105
3.1.2.1	Commercial Catering Units	106
3.1.2.2	Transport Catering Units	107
3.1.2.3	Welfare Catering Units	109
3.1.3	Career Opportunities	110
3.2	F&B in Hotel Industry.....	110
3.2.1.	F&B Service Areas	110
3.2.1.1	Restaurant.....	111
3.2.1.2	Coffee Shops	111
3.2.1.3	Banquets	111
3.2.1.4	Room Service	112
3.2.1.5	Hotel Bars.....	112
3.2.1.6	Night Club / Discotheques	112
3.2.1.7	Lounges	112
3.2.2	F&B Service Department.....	113
3.2.2.1	F&B Manager	113
3.2.2.2	Restaurant Manager / Dining Room Manager.....	114
3.2.2.3	Head Waiter / Supervisor.....	114

3.2.2.4	Waiter/Waitress	115
3.2.2.5	Station Waiter	115
3.2.2.6	Busboy.....	115
3.2.3	F&B Service Equipment	115
3.2.3.1	Furniture.....	115
3.2.3.2	Linen	116
3.2.3.3	Tableware.....	116
3.2.3.4	Glassware & Chinaware.....	116
3.2.3.5	Disposables	116
3.2.3.6	Other Equipment	117
3.2.4	Types of Services	118
3.2.4.1	Table Service	118
3.2.4.2	Self Service	121
3.2.4.3	Assisted Service	121
3.2.4.4	Single-Point Service	122
3.2.4.5	Specialised Service.....	123
3.2.5	Coordination with Other Departments.....	123
3.2.5.1	Housekeeping Department.....	124
3.2.5.2	Front Office	124
3.2.5.3	Food Production Department.....	125
3.2.5.4	Kitchen Stewarding Department	125
3.2.5.5	Stores Department.....	125
3.2.5.6	Security Department	126
3.2.5.7	Other Departments.....	126
3.3	F&B Management.....	126
3.3.1	Production & Service Operations.....	126
3.3.1.1	Quality Management.....	126
3.3.2	F&B Control.....	128
3.3.2.1	Planning & Budgeting	129
3.3.2.2	Types of Budgets	129
3.3.2.3	Types of Control	130
3.3.3	Human Resource Development	131
3.3.3.1	Recruitment & Selection	131
3.3.3.2	Training.....	131
3.4	Hotel Menu.....	132

3.4.1	Types of Menu.....	133
3.4.1.1	The A La Carte Menu	133
3.4.1.2	The Table d’Hôte Menu	133
3.4.1.3	The Combination Menu	133
3.4.1.4	The Cyclic Menu	133
3.4.2	Planning	134
3.4.2.1	Factors to Consider While Planning a Menu	134
3.4.3	Services	135
3.4.3.1	Breakfast Services	135
3.4.3.2	Room Services.....	136
3.4.3.3	Banquet Services	137
3.4.3.4	Buffets	139
3.4.3.5	Alcoholic Beverages.....	140
3.4.3.6	Non-Alcoholic Beverages	143
3.4.4	Service Sequence	145
ANNEXURE 1 (GLOSSARY)		146
ANNEXURE 2 (ABBREVIATIONS)		147
ANNEXURE 3 BIBLIOGRAPHY (REFERENCES).....		148

LIST OF FIGURES

Figure 1.1: Organisation Chart of a Housekeeping Department

Figure 1.2: Co-ordination with Other Departments

Figure 1.3: Areas of Focus

Figure 1.4: Types of Gardens

Figure 2.1: Front Office Personnel

Figure 2.2: Sections of Front Office Department

Figure 2.3: Classification of Emergency Situations in a Hotel

Figure 3.1: Types of Catering Units

Figure 3.2: Organisational Hierarchy of the F&B Service Department

Figure 3.3: Types of F&B Services

Figure 3.4: Coordination with Other Departments

Figure 3.5: Types of Alcoholic Beverages

Figure 3.6: Types of Non-Alcoholic Beverages