



SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **BHM 2302 PREMISES AND FACILITIES MANAGEMENT**
Semester & Year : May-August 2016
Lecturer/Examiner : Ms. Dewi Pratomo
Duration : 3 Hours

INSTRUCTONS TO CANDIDATES

1. **This question paper consists of 3 parts:**
PART A (50 marks) : FIVE (5) short answer questions. Answers are to be written in the Answer Booklet provided.
PART B (30 marks) : ONE (1) scenario question. Answers are to be written in the Answer Booklet provided.
2. **Candidates are not allowed to bring any unauthorized materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.**
3. **This question paper must be submitted along with all used and/or unused rough papers and/or graph paper (if any). Candidates are NOT allowed to take any examination materials out of the examination hall.**
4. **Only ballpoint pens are allowed to be used in answering the questions, with the exception of multiple choice questions, where 2B pencils are to be used.**

WARNING: The University Examination Board (UEB) of BERJAYA University College of Hospitality regards cheating as a most serious offence and will not hesitate to mete out the appropriate punitive actions according to the severity of the offence committed, and in accordance with the clauses stipulated in the Students' Handbook, up to and including expulsion from BERJAYA University College of Hospitality.

Total Number of pages = 4 (Including the cover page)

PART A : DEFINITIONAL AND SHORT ANSWER QUESTIONS (50 MARKS)

INSTRUCTION(S) : **FIVE (5)** questions are definitional and extended short answer questions. Answers are to be written in the Answer Booklet provided

1. Explain each of the following AND provide a hotel or hospitality example of each :
(10 marks)
 - a. Physical Hazard
 - b. Facilities Management

2. A well-conceived and well managed fire safety program can reduce the frequency and severity of fires. Describe and give example of the **5 (FIVE)** elements of a fire safety program
(10 marks)

3. Analyse the relation between Facility management and the Food & Beverage Department
(10 marks)

4. Discuss **FIVE (5)** examples of the duty of care of the employer under OSHA and give an example of each for the hospitality industry
(10 marks)

5. Discuss **FIVE (5)** best industry practices in relation to Sustainable Development for a Guest Rooms, laundry and housekeeping:
(10 marks)

END OF PART A

PART B : SCENARIO QUESTION (30 MARKS)

INSTRUCTION(S): **THREE (3)** scenario questions. Answers are to be written in the Answer Booklet provided.

According to David Stipanuk (2006), 'risk management requires an integrated effort to reduce the causes and effects of safety and security-related incidents of all types' (Hospitality Facilities Management & Design, AHLIE; USA, p.123).

Using an example of a safety or security hazard encountered in the business of your choice, apply the following **FIVE (5)** steps to the hazard chosen: hazard classification, risk classification, risk mapping, control classification and control strategies. Use a table of risk mapping, assess the risk and **APPLY** the risk analysis on these type of hazard below:

1. Physical Hazard
2. Ergonomic Hazard
3. Biological hazard

(30 marks)

END OF PART B