## SWISSAM HOSPITALITY BUSINESS \& CULINARY ARTS SCHOOL

## ACCOMODATION OPERATIONS

3. Venues cleaning. Reporting.

- Other venues cleaning.
- Trolleys' types \& pantries.
- Reporting.


## Guestroones \& Anenities. cieaning

1. Room types (6). Room (HSK) status (4+2). FO status (2). Service status (2). Reservation status (7).
2. Why do we need room discrepancy report?
3. What is the priority in HSK assignments (7)? Which room to clean first?
4. Handicap room.
5. What amenities must be (not) in the room?
6. Room cleaning types (6) and sequence (6).
7. Any questions on assignment?

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Other venues cleaning

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Other venues cleaning

## Lobby

To consider:

- Weather forecast
- Lobby non-peak hours 10:30 pm - 7:00 am
- Guest socializing
- Hotel events
- Cleaning every hour OR daily



## To do list

- Vacuuming carpets
- Polishing marble floor
- Dusting furniture and table fixtures
- Polishing door knobs \& railings, wooden furniture
- Dusting and cleaning door jambs
- Removing finger prints or spots from walls, windows and glass
- Sweep tile and hardwood floors
- Washing windows \& curtains
- Dusting vents


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Other venues cleaning

## Elevators

To consider:

- Weather forecast
- Traffic
- Maintenance support



## To do list

- Vacuum carpet / mop floor
- Polish hand rails
- Clean glass \& mirrors
- Doors inside \& out
- Buttons
- Marketing materials update
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Other venues cleaning

## Public restrooms

To consider:

- Cleaning every hour - checklist
- Hotel events
- Make sure rest room is vacant
- Proper signs



## To do list

- Sanitation \& safety
- Mop floor
- Polish mirror
- Doors inside \& out
- Waste bins
- Soap \& lotion
- Towels \& toilet paper


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Other venues cleaning

## Swimming pool

To consider:

- Cleaning every hour - checklist
- Water cooler
- Wet towels \& dirty linen - restock
- Proper signs
- Mold
- Comfortable temperature



## To do list

- Sanitation \& safety
- Mop floor
- Waste bins
- Cleaning \& straightening lounge furniture
- Report any unsafe or unsanitary areas


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Other venues cleaning

## Gym

To consider:

- Cleaning every day
- Water cooler
- Soiled linen - restock
- Engineering maintains the equipment
- Comfortable temperature



## To do list

- Sanitation \& safety
- Waste bins
- Report any unsafe areas
- Cleaning mirrors \& glass areas
- Sweeping \& mopping floors
- Dusting equipment \& fixtures
- Spot-cleaning walls
- Cleaning \& straightening any furniture


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Other venues cleaning

## Restaurants

To consider:

- Cleaning after closing
- Shampooing on weekly or monthly basis


## To do list

- Clean phones
- Wipe down hostess station
- Spot-clean walls
- Wipe window sills
- Dust/polish furniture
- Clean upholstery
- Vacuum carpets
- Sweep \& mop floors


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## Events

To consider:

- Clean immediately after function
- Shampooing on a frequent basis
- High-level cleaning may require an outside service
- Third party participants



## To do list

- Spot-clean walls
- Wipe window sills
- Clean upholstery
- Vacuum carpets
- Sweep \& mop floors
- Clean, dust \& polish furniture
- Carpet stain removal


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Other venues cleaning

## Back office

To consider:

- During the evening or early morning
- Staff vacation - general cleaning
- Do not touch any personal belonging
- Staff locker rooms
- Storage areas
- Security issues key



## To do list

- Spot-clean walls
- Wipe window sills
- Vacuum, sweep \& mop floors
- Clean, dust \& polish furniture
- Carpet stain removal


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Other venues cleaning

## Exterior hotel area

To consider:

- Weather / Season
- Parking, Beach, Lawns, Patio, Entrance
- Outside furniture \& heaters
- Smoking areas
- Plants



## To do list

- Spot-clean walls
- Clean windows
- Clean, dust \& polish furniture
- Sand removal
- Pick up any garbage (papers, leaves, plastic bags, etc.)


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Other venues cleaning

## Major cleaning rules

| Item |
| :--- |
| - Doors |
| - Floor |
| - Walls |
| - Ceiling |
| - Furniture |
| - Fixtures |
| - Equipment |
| - Waste bins |
| - Decorations |
| - Soiled linen |


| What to do |
| :--- |
| - Vacuuming |
| - Polishing |
| - Dusting |
| - Removing finger prints / |
| $\quad$ webs |
| - Washing |
| - Swiping |
| - Wiping |
| - Stain removal |
| - Sanitizing |
| - Restocking |

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## Other venues cleaning

## Group task!



Try to explain advantages and disadvantages of using electric hand dryer and paper towels in public toilet.

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## Group task!



## Paper towels

- Need space to stock
- Not eco friendly
- Bacteria are transferred from hands to towel when rubbing
- Faster to dry hands
- Used to refresh face skin
- Used to hold door knob

- Dusty air
- Spread germs
- Cause queue
- Less expensive
- No waste


## Frequency Schedule:

- indicates how often hotel premises shall be cleaned.


Areas that must be cleaned on a daily or weekly basis become a part of a routine cleaning cycle.

Other items which must be cleaned monthly or less frequently are inspected on a daily basis but they become part of scheduled special cleaning projects.

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Other venues cleaning

## Frequency Schedule

## Routine cleaning cycle

- Daily:
- Ashtrays
- Waste bins
- Disinfect telephone, door knobs, buttons, handrails
- Remove finger print
- All glass surfaces and windows
- Carpet and furniture upholstery vacuuming
- Sweep and mop lobby floor


## Special cleaning projects

- Weekly:
- Wash down wall in restrooms
- Polish drinking fountains
- Clean guest elevator tracks
- Clean vents
- Clean outside guest elevators (twice a week), etc.
- Monthly:
- Wax floor
- Wash windows
- Shampoo carpets (twice a month), etc.
- Yearly:
- Façade / furniture cleaning
- Mattress rotation, laundry curtains (twice a year)
- Shower head cleaning, etc.


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## Preventive maintenance:

- A systematic approach to maintenance in which situations are identified and corrected on a regular basis. This will help to control costs and keep larger problems from occurring.


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## Preventive maintenance example

Preventive maintenance: The best way to give carpets a longer life is by a preventive maintenance programme. It is better to forestall damage than respond to it. Carpets are shampooed periodically; aired to keep them dry to avoid mildew; furniture moved so that they do not create permanent indents; underlay provided to protect carpets from surface water seepage and pests; pest control programmes; using runner and mats in heavy traffic areas; and regular vacuuming of carpets.


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## Routine maintenance:

- Activities related to the general upkeep of the property that occur on a regular basis.


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## Routine maintenance example

Replacement fused light bulbs, furniture polishing, whitewashing wooden floors, grass cutting, snow shoveling, leaves sweeping.

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Trolleys' types \& pantries

## Trolleys - different types


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Trolleys' types \& pantries

## Housekeeping trolley

- Bed sheets in one shelf, towels
 in another, bathroom amenities in a separate drawer.
- Heavy - down, light - up.
- Well organized and well stocked before starting each shift. Maid is responsible to load trolley at the end of her shift for tomorrow.
- Secure.


## Laundry trolley



- Separate for clean and dirty.
- Separate for textile purpose (SPA, restaurant, rooms).

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Trolleys' types \& pantries

## Minibar trolley



- Should be kept locked.
- Items inventoried.


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Trolleys' types \& pantries


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Trolleys' types \& pantries

## Trolleys - how to select

## Environment

- Floor gradient
- Stairs
- Space /

Storage availability


Workers

- Characteristics (height, age, gender, etc.)
- Cart should be light weight, easy to clean and easily manoeuvrable


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Trolleys' types \& pantries

## Pantries


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## SWISSAM HOSPITALITY BUSINESS \& CULINARY ARTS SCHOOL

Trolleys' types \& pantries

## Pantries


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## Home task!

Student name and group:
SPECIALCLEANING PROJECT

|  |  | Weekly | Twice a month | Monthly | Twice a year | Yearly |
| ---: | :--- | :--- | :--- | :--- | :--- | :--- |
| WEEK | MONTH |  |  |  |  |  |
| 1 January |  |  |  |  |  |  |
| 2 |  |  |  |  |  |  |
| 3 |  |  |  |  |  |  |
| 4 |  |  |  |  |  |  |
| 5 | February |  |  |  |  |  |
| 6 |  |  |  |  |  |  |
| 7 |  |  |  |  |  |  |
| 8 |  |  |  |  |  |  |
| 9 | March |  |  |  |  |  |
| 10 |  |  |  |  |  |  |
| 11 |  |  |  |  |  |  |
| 12 |  |  |  |  |  |  |
| 13 |  |  |  |  |  |  |

Compose special cleaning project for a hotel of 70 rooms. Be ready to justify your decision. Excel file you will find in Intranet. Please submit your work 48 hours prior to next lesson.

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## Reporting \& check lists

HOUSEKEEPING MONTHLY REPORT


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Reporting \& check lists

## Pest control

| PEST CONTROL SHEET |  |  |  |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Date | Time | Description of Pest <br> problem | Location of Pest <br> Found | Date of pest <br> treatment <br> Appointment | Job Completed on <br> date | Staff Accompanied | Signature |

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Reporting \& check lists

## Logbook

## GUEST CALL REGISTER

| Sr.No. | Date | Room <br> No. | Guest <br> Name | Call/Request | Time to <br> Deliver | Forwarded <br> To | By | Status |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
|  |  |  |  |  |  |  |  |  |

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Reporting \& check lists

## Guest loan

## GUEST LOAN REGISTER

| Sr.No. | Date | Room <br> No. | Guest <br> Name | Req | Time to <br> Deliver | Time to <br> Recover | Delivered <br> By | Recovered <br> By | Status |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |

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Reporting \& check lists

## Lost \& Found

| LOST AND FOUND REGISTER |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Sr.No. | Date | Item | Description | Found By | Found At | Picked up By | Addr | Contact Number | Sign |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |

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## Group assignment status



Please be ready for presentation by the end of November, 2016. All details you may find in Intranet.

## Racoondatetioning sequence and cleaning types.

## Resume

1. Public areas in a hotel.
2. Difference between preventive and routine maintenance.
3. Pantry allocation.
4. Housekeeping reporting system.
5. Home task! 48 hours prior to next lesson.

## m <br> Thank you!

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