

Unit-5

Hotel Guest Room

Main points

- Floor Pantries and Corridor

CLEANING OF CORRIDORS

- A long corridor should be divided into sections for cleaning.
- For staircases, it should be divided into halves and one half should be cleaned first and the other half can be used for movement.
- Cleaning signs should be placed to indicate that cleaning is in progress.
- Carpets should be vacuumed every day and shampooing once in six months or as per schedule.
- The wall skirting should be cleaned.

FLOOR PANTRIES

- **FLOOR PANTRIES**: It is a service room provided on each floor for GRAs to store cleaning agents, equipment, guest supplies, guest room linen and maid's trolley.
- **LINEN CHUTE**: It is a passage in the form of a tunnel for sending soiled linen from the floor pantries of all floors to a central place in laundry.
- Floor pantry is present in each floor for the GRA to have easy access to the supplies and linen. It should be away from the guest view and located near the service landing area.

Exercise

- What is floor pantry?
- Draw the layout of corridor and floor pantry?

LINK

➤ www.youtube.com

Thank you

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