

REDEEMER'S UNIVERSITY
EDE, OSUN STATE.



COLLEGE OF **MANAGEMENT AND SOCIAL SCIENCES**

DEPARTMENT OF **TRANSPORT AND TOURISM STUDIES**

COURSE CODE /TITLE **TTH 304 - HOTEL FACILITY PLANNING DESIGN AND LAYOUT**

SECOND SEMESTER EXAMINATIONS

2015/2016 SESSION

INSTRUCTIONS ON CHOICE OF QUESTIONS TO BE ANSWERED

ANSWER ANY THREE QUESTIONS

TIME ALLOWED 2 HOURS

- 1(a) Give a comprehensive classification of food service operations in the hospitality industry (10 marks)
- (b) Discuss land acquisition process in hotel industry (10 marks)
- 2(a) What do you understand by the term hotel accommodation (5 marks)
- (b) Attempt a detailed classification of hotel with reference to target market (15 marks)
- 3(a) Discuss the factors influencing the location hotel properties (10 marks)
- (b) Differentiate between preparation and service foods in hotel industry (10 marks)
- 4(a) Floor service could be managed by flooring company. Discuss (10 marks)
- (b) Planning is a complex issue in food and beverage vice. Discuss with reference to parties and receiving order. (10 marks)
5. Give a comprehensive account of the following:
- (a) Restaurant Layout
- (b) Hospitality Industry in Nigeria
- (c) Bread and Breakfast.
- (d) Legislative law in food service
- (e) Planning of Special functions.

(20 marks)