

**NATIONAL OPEN UNIVERSITY OF NIGERIA**

**University Village, Nnamdi Azikwe Express Way, Jabi, Abuja**

**Faculty of Agricultural Sciences**

**June/July 2017 Examination**

**Course Code: HCM 439 Credit Unit: 2**

**Course Title:** **Hotel Planning And Interior Decoration Time Allowed: 2hrs**

**Instructions: 1. Answer four questions.**

**2. Question one (1) is compulsory**

**3. Present all your points in a coherent and orderly manner.**

1. a. In five (5) points, define ‘planning’5mks

b. State five (5) things that would take the hotel business to high levels of productivity and profitability.5mks

c. Write short notes on the underlisted planning terms:

1. Policies 5mks
2. b.Rules 3mks
3. c.Methods1mk
4. d.Procedures3mks
5. e.Standards 3mks

2. a. Identify the five (5) functional areas that casino operation jobs fall into.5mks

b. i. What do you understand by ‘’interior design’’5mks

ii. List five(5) types of interior design 5mks

3. a. State the five (5) elements of design 5mks

b. Differentiate between primary and tertiary colours 10mks

4. For a successful food and beverage operation, there must be adequate number of potential customers within a reasonable distance who would patronize it.Discuss. 15mks

5. a. Identify and explain three (3) things a feasibility report for a food and beverage operation should cover.9mks.

b. Outline six (6) things an architect must consider before firming up design for a food and beverage operation.6mks

6. Analyse the five (5) basic elements of a marketing planning process.15mks