



National Open University of Nigeria
Plot 91, Cadastral Zone, Nnamdi Azikiwe Expressway, Jabi, Abuja
Faculty of Agricultural Sciences
October/November, 2016

Programme: Catering and Tourism Management

Course Code: HCM313

Course Title: Restaurant Entrepreneurship

Credit Unit: 3

Total Score: 100 Marks

Time Allowed: 3 Hours

Instruction: Answer any five (5) Questions, All Questions carry equal Marks

1.
 - a. Explain the factors that may contribute to the entrepreneur's decision according to cooper 5 marks
 - b. Graphically illustrate a model of contemporary business 5 marks
 - c. Define the following
 - i. Entrepreneur 2 marks
 - ii. Total quality management 2 marks
 - iii. Budget 2 marks
 - iv. Small scale business 2 marks
 - v. Hospitality 2 marks
2.
 - a. Mention and discuss the five checklists for an intending investor going into business. (3marks each)
 - b. What is the formula for computing Break Even Point (BEP)? (2 marks)
 - c. Mention three techniques used in determining time value of money in cash flow analysis. (3 marks)
3.
 - a. In a tabular form, mention four characteristics and their respective traits of would-be entrepreneurs according to Honolulu(1977).(2marks each)
 - b.
 - i. Define a business plan. (2 marks)
 - ii. List 5 features of an approvable business plan. (5 marks)
 - c. highlight 5 uses of budget. (5 marks)
4. List and describe the 10 parts of a business plan (2 marks each).
- 5a. What is feasibility studies? (5 marks)
- b. Briefly explain any 5 steps how to conduct a feasibility studies. (2 marks)
- c. Mention 5 types of financing. (5marks)

6. a. Mention and discuss the four different legal forms of business organization (2.5 marks each)
b. List the four basic ways of getting more money for a business. (2 .5 marks each)
7. a. Highlight five objectives of inventory control (2marks each)
b. State the procedures for establishing an efficient inventory control system (2marks each)