



**NATIONAL OPEN UNIVERSITY OF NIGERIA
FACULTY OF AGRICULTURAL SCIENCES
SECOND SEMESTER EXAMINATION
JANUARY/FEBRUARY, 2018**

Course Title: RESTAURANT ENTREPRENEURSHIP

Course Code: HCM 313

Credit Unit: 2

Total Score: 70 Marks

Time Allowed: 3 Hours

INSTRUCTION:

Answer Compulsory question 1 (25marks) and any Three (3) questions (15marks each).

1a. What are the effective inventory-control system numerous benefits?

(6 marks)

1b. There are a number of reasons why the small firms survive side by side with the large business and commercial establishments. Discuss (9 marks)

1c. Designing the business plan can help greatly in keeping information to follow in a logical pattern in order to present materials in a sequence using headings so that the reader can survey your plan and navigate without difficulty. Explain 10 marks

2 What do you understand by securing prevention of audit and review system in restaurant entrepreneurship management? 15 marks

3. Procedures for establishing an efficient inventory control system is vital to restaurant operations. Discuss 15 marks

4. What are the disadvantages of partnership in business operation? 15 marks

5. What Kind of Questions do we ask in a feasibility study? 15 marks

6. Explain why the use of budgets are paramount to successful business operation? 15 marks

