



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

COURSE CODE: HCM 439

CREDIT UNIT: 2

COURSE TITLE: HOTEL PLANNING AND INTERIOR DECORATION

TIME ALLOWED: 2HRS

Instructions: 1. Attempt question number one (1) and any other three (3) questions.

2. Question number 1 is compulsory and carries 25 marks, while the other questions carry 15 marks each.

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

QUESTION ONE

A. Define the following terms:

i. Planning. **5mks** ii. Interior designer. **7mks** iii. Interior design education. **5mks**

B. Lack of conscious planning leads to some related problems. Mention two (2) of them. **2mks**

C. Define the under listed:

i. Complementary colours ii. Harmonious colours iii. Hue iv. Value v. Intensity or chroma vi. Analogous colour **6mks**

QUESTION TWO

A. Write short notes on the underlisted planning terms:

i. Rules **3mks** ii. Procedures **3mks** iii. Standards **3mks**

B. Briefly describe the types of textures. **6mks**

QUESTION THREE

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**

QUESTION FOUR

A. State the five (5) elements of design 5mks

B. Suggest what the under listed colours symbolise:

i. White ii. Black iii Red iv. Yellow v. Green 10mks

QUESTION FIVE

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

QUESTION SIX

A. Define project design 5mks

B. Analyse with explanation, any two (2) out of the four (4) areas that are involved in the feasibility study of an effective planning for customer need 10mks