

NATIONAL OPEN UNIVERSITY OF NIGERIA

University Village, Nnamdi Azikiwe Expressway, Plot 91, Cadastral Zone, Jabi, Abuja Dept. of Agricultural Economics and Extension, Faculty of Agricultural Sciences, 2024_2 EXAMINATION_

Course Code: HCM 313

Course Title: **RESTAURANT ENTREPRENEURSHIP** Credit Unit: 2 Units

Total Score: **70 Marks** Time Allowed: **2hours**

INSTRUCTION: Answer compulsory question 1 (30 marks) and any other 2 questions (20 marks each)

1a. Briefly discuss the running of small and medium enterprises. (14½marks)

b. State six (6) each of advantages and disadvantages of Sole Proprietorship (6marks)

c. Explain the sources of capital for large firms (9½marks)

2a. Define Total Quality Management (TQM). 2mks

bi. What is investment appraisal/capital budgeting? (3marks)ii. Explain very briefly the uses of budgets. (6marks)c. State the objectives of inventory control. (9marks)

3a. Explain the following terms:

i. Personnel Strategies (4marks)

ii. Trade Credit (2marks)

iii. Loans (1mark)

iv. Equity Financing. (2marks

v. Business Profits. (1mark)

vi. Conventional corporation. (1mark)

bi. What is Error or defect prevention? (1mark)

ii. Mention its two major elements. (2marks)

iii. List the six (6) methods of Checking system. (6marks)

4ai.What is a feasibility study? (1mark)

ii.State the kind of questions usually asked in feasibility studies. (10marks) b.List the three items the money received from customers must cover (3marks)

c. Explain the term 'Self Analysis' (6marks)