## (103)輔仁大學碩士班招生考試試題

考試日期:103年3月7日第3節

## 本試題共 2頁(本頁為第1頁)

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科目: 餐旅管理	<b>系所組:餐旅管理學系碩士班</b>
第一部分:選擇題. 每題2分,共24分 (答錯不信	到扣),請將全部答案寫在彌封答案卷上。
1. What is the fastest growing industry in the w	orld?
a. Computers & Tourism	b. Computers & Education
c. Hospitality & Education	d. Hospitality & Tourism
2. What does TQM stand for?	
a. The quality management	b.Total quality management
c. Total quality movement	d.Total quantity Management
3. The graveyard shift usually runs through wha	at times?
a. 4:00 pm to 12:00 am	b. 8:00 am to 4:30 pm
c. 11:00 pm to 7:30 am	d. 12:00 pm to 8:30 pm
4. Hotels may be classified according to	
a. location	b. price
c. type of service	d. all of the above
5. What is the term used when a company recei profit for its work?	ves a fee, a percentage of gross sales and/or net operating
a. franchising	b. leasing
c. management contract	d. vacation ownership
6. The largest department in a hotel, in terms of	the number of employees, is
a. concierge	b. housekeeping
c. reservations	d. rooms division
	aking the reservation wishes to ensure that the reservation
will be held.	
a. Booked reservations	b. Confirmation numbers
c. Confirmed reservations	d. Guaranteed reservations
	asting technique used to maximize room revenue.
a. demand	b. long-term
c. ROP	d. supply
9. In the housekeeping department	is measured by the person hours per occupied room.
a. budget	<ul><li>b. productivity</li><li>d. shift work</li></ul>

- ※ 注意:1.考生須在「彌封答案卷」上作答。
  - 2.本試題紙空白部份可當稿紙使用。
  - 3.考生於作答時可否使用計算機、法典、字典或其他資料或工具,以簡章之規定為準。

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系所組:餐旅管理學系碩士班

- \_\_\_\_10. What is the modern trend where major lodging companies have properties in each segment of the market, such as luxury, mid-scale, and economy?
  - a. horizontal integration

b. monopoly

c. oligopoly

d. vertical integration

\_\_\_\_11. \_\_\_\_\_ have greatly enhanced a hotels ability to accept, store, and retrieve guest reservations, guest history, requests, and billing arrangements.

a. In-room check-outs

b. Point of Sales terminals (POS)

c. Property management systems (PMS)

d. Split shifts

\_\_12. Which forecast do room service managers analyze in determining the house count, guest mix, convention, group, and others?

a. food and beverage forecast

b. front desk forecast

c. revenue forecast

d. sales forecast

第二部分:解釋名詞(每題5分,共30分)

- 1. First in first out
- 2. rancidity
- 3. Standard Operating Procedure
- 4. gross profit
- 5. employee empowerment
- 6. moist-heat cooking

第三部分: 簡答題測試, 共46分。

- 1. 請寫出並解釋本系的英文系名"RHIM"這個字的英文全名與意義?並寫出餐旅管理學系碩士班畢業生,在餐旅和觀光相關產業可以從事哪些工作? (10分)
- 2. 請問寫出並解釋旅館規劃與管理包括哪十個面向? (16分)
- 3.102 年度食安問題在餐飲業掀起重要的討論議題,請您說明選購海鮮產品時有那些 認證及需注意的事項? (10分)
- 4. 試說明菜單訂價時需考慮的策略? (10分)

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  - 3.考生於作答時可否使用計算機、法典、字典或其他資料或工具,以簡章之規定為準。