Marketing for Hospitality and Tourism 6th Edition Kotler Test Bank

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MULTIPLE CHOICE.	Choose the one al	ternative that best completes the statem	ent or
answers the question.			
1) The fact that services cannot be seen, tasted, felt, or smelled relates to			
which service	characteristic?		
A) perishal	oility	B) intangibility	
C) insepara	ability	D) variability	
2) FF (2)
2) The fact that a business traveler will have a very positive check-in			2)
•		notel and then a very negative check-in	
•		ue related to which service	
characteristic		5	
A) variability		B) inseparability	
C) perishal	oility	D) intangibility	
		and only sell 150 rooms tonight, you	3)
can't stockpil			
	is to sell tomorrow.	This is a problem with the	
of services.			
A) insepara	-	B) perishability	
C) variabil	ity	D) intangibility	
4) We as custom	ners cannot take serv	vice on a "test drive," meaning we	4)
		use them. This is a problem with the	-)
of t		ase them. This is a problem with the	
A) insepara		B) variability	
C) intangil		D) perishability	
c) intuitgit	, inity	D) perioral mity	
5) Because servi	ces are characterize	d by the issue of inseparability, service	5)
	l often have to:	1	,
A) lower th			
	e customers.		
C) reduce i			
	ze the inseparability	issue.	
·	_	link in the service-product chain?	6)
	service value		
	l and productive ser		
	ngly intangible serv		
D) nealthy	service profits and	growth	
7) Perhaps the b	est measure of serv	ice quality is:	7)
A) low em	oloyee turnover.	B) customer retention.	
C) profitab	ility.	D) total sales.	
Q\ IA7hich of 11-	following statemen	to ic EALCE2	Q)
	following statemen	business strategy and information	8)
	_	••	
	ogy to better unders		
_		e switching costs high.	
costume		inique and lasting relationships with	
		pitality industry appears to be strong.	

9) A casino employee's uniform or a restaurant's fancy front lobby are a means of:	9)	
A) overspending on the part of the service provider.		
B) tangibilizing the service.		
C) paying attention to the perishability of the service.		
D) creating overly high expectations on the part of the customer.		
10) Studies have shown the best way to deal with service failure is to:	10)	
A) give the unhappy customer timely information regarding the	10)	
failure.		
B) refund the customer's money whenever a failure occurs.		
C) replace the unhappy customer with a happier one.		
D) ignore the failure in the hopes the customer will forget about it.		
TRUE/FALSE. Write 'T' if the statement is true and 'F' if the statement is false.		
	11)	
11) In general, government-run tourism promotion organizations have not	11)	
assumed responsibility for the quality of the services they promote.		
12) It is no longer possible for one restaurant to sue another over the "trade	12)	
dress" issue.	12)	
diess issue.		
13) Empowering employees in part means giving them the authority to tend	l 13)	
to customer needs.	13)	
to customer needs.		
14) The perichability of a corvice is especially a problem when demand	14)	
14) The perishability of a service is especially a problem when demand	14)	
fluctuates.		
15) So long as a company sate high standards for corvice quality it is not	15)	
15) So long as a company sets high standards for service quality, it is not	13)	
necessary to evaluate its actual performance.		
16) Bill Marriott would say that the first set of people you need to satisfy are	16)	
your customers.	. 10)	
your customers.		
17) To reduce uncertainty caused by service intangibility, buyers look for	17)	
whatever tangible evidence they can find that will provide information	17)	
about the service.		
about the service.		
18) Within the realm of Customer Relationship Management (CRM)	18)	
switching costs are only monetary in nature.	10)	
switching costs are only monetary in nature.		
19) Most restaurant kitchens would be considered examples of invisible	19)	
organizations.		
organizations.		
SHORT ANSWER. Write the word or phrase that best completes each statemer	nt or answers	
the question.	01 411077 613	
•		
services. What are they? Describe each.		
services. Trime are they: Describe each.		
21) Describe three steps hospitality firms can take to reduce 21) _		
variability and create consistency.		

22) Successful service companies focus their attention on both their	22)
employees and customers. They understand the service profit	
chain, which links service from profits with employee and	
customer satisfaction. List and describe the five links that	
make up the service profit chain.	
23) Resolving customer complaints can sometimes be a difficult	23)
scenario in the hospitality industry. Service quality will always	,
vary, depending on the interactions between employees and	
customers. Problems inevitably will occur. As the manager of	
a high volume establishment what measures will you take to	
resolve customer complaints?	
24) How can managing the customer relationship be used to	24)
enhance revenues and retain customers?	,

- 1) B
- 2) A
- 3) B
- 4) C
- 5) B
- 6) C
- 7) B
- 8) D
- 9) B
- 10) A
- 11) TRUE
- 12) FALSE
- 13) TRUE
- 14) TRUE
- 15) FALSE
- 16) FALSE
- 17) TRUE
- 18) FALSE
- 19) TRUE
- 20) Service intangibility; unlike physical products, services cannot be seen, tasted, felt, heard, or smelled before the are purchased. In the hospitality industry, many of the products sold are intangible experiences or great memories. To reduce the uncertainty caused by service intangibility, buyers look for tangible evidence that will provide information and confidence about the service.
 - Service inseparability; in most hospitality services, both the service provider and the customer must be present for the transaction to occur. The food in a restaurant may be superior, but if the service is off customers will not be satisfied. Service inseparability also means that customers are part of the product.
 - Service variability; Services are highly variable, their quality depends on who provides them and when and where they are provided. There are several causes of service variability. Services are produced and consumed simultaneously, which limits quality control. Fluctuating demand makes it difficult to deliver consistent products during periods of peak demand. The thigh degree of contact between the service provider and the guest means that product consistency depends on the service providers skills and performance at the time of the exchange.
 - Perishability; services cannot be stored for future use, an empty seat or room is revenue lost forever. Because of this perishability, some hospitality businesses are charging guests that hold reservations even when they fail to arrive.
- 21) Invest in good hiring and training procedures; recruiting the right employees and providing them with excellent training is crucial.
 - Standardize the service-performance process throughout the organization; diagramming the service delivery system in a service blueprint can simultaneously map out he service process, the points of customer contact and the evidence of service from a customers point of view.
 - Monitor customer satisfaction; Employee suggestion and complaint systems, customer surveys, and comparison shopping. hospitality companies have the advantage of knowing their customers.
- 22) 1. Healthy service profits and growth—superior service firm performance.2. Satisfied and loyal customers—satisfied customers who remain loyal, repeat purchase, and refer other customers.
 - 3. Greater service value more effective and efficient customer value creation and service

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deliv ied and productive service employees—more satisfied, loyal, and hard-working ery. employees.

- 4. 5. Internal service quality—superior employee selection and training, a high-quality work Satisf environment, and strong support for those dealing with customers.
 - 23) In order to have effective complaint resolution managers must empower frontline service employees--to give them the authority, responsibility, and incentives they need to recognize, care about, and tend to customers needs. Empowered employees can act quickly and effectively to keep service problems from resulting in lost customers. In complaint resolution there are two important factors. First, resolve complaints quickly and second, seek out complaints--fix them before they happen. Most customers do not complain--they just never come back, so empowering service employees with the authority to deal with complaints will enhance communication with customers and management--giving management information necessary to reduce or maybe even eliminate complaints.
 - 24) Customer relationship management is a managerial philosophy and practice that has received widespread acceptance in many industries. It combines marketing, business strategy, and information technology to better understand the customers, to custom develop products for key customers, and to develop closer relationships with key customers.