

## M.Sc. INTERNATIONAL HOSPITALITY AND TOURISM MANAGEMENT

Type: Semester End Assessment					Date: 06 <sup>th</sup> January 20	023
Ba	tch and Semester: 2022- 24,	Semester 1	Total Marks: 40	)	Time Duration: 2 Ho	urs
Course Name: Advanced Revenue Management for Hospitality					Course Code: IHTC40	04
Ins	tructor: Mr. Frazer Rodrigue	s				
This paper contains 01 page in addition to the cover page						
Ful	Name of the Student:					
Permanent Registration Number: Class:						
Ma	rks Obtained:	Faculty Signatu	ure:Inv	vigilator Signature:		
-	Main Answer sheet	Number of	Supplements	Total number o	of Answer sheets	
	01					

- Carefully read each question at the outset of the paper. All queries must be addressed to the faculty within the first 10 minutes of the examination.
- Students are expected to maintain complete silence in the examination hall and should not interact or communicate with their peers.
- Students will carry only their essential stationery like pens, pencils, ruler and simple calculators into the examination hall.
- Bags, eatables, drinks, etc. will not be allowed inside the hall with the exception of a bottle
  of water.
- Cell phones, electronic data banks, scientific calculator and smart/beeping watches are prohibited in the examination hall.
- Students will answer the examination with only blue/ black ball point pens unless informed differently by faculty. Avoid usage of green or red ink pens on the answer sheet.
- Dictionaries will not be allowed into examination hall unless informed differently by faculty.



## **Answer All Questions**

- Q.1) Knowledge of Revenue Management Principles gives insights to effectively match prices with buyer's perceptions of value and willingness to pay. Describe. (10 Marks)
- Q.2) Describe the factors affect value perceptions in Food Services.

(10 Marks)

- Q.3) Psychological pricing is a pricing and marketing strategy based on the theory that certain prices have a psychological impact. Describe. (10 Marks)
- Q.4) In the Hospitality industry, service quality is perceived by most guests as more crucial to value than product quality. Elaborate the link between quality, service, value and price. (10 Marks)