INTERNATIONAL UNIVERSITY OF EAST AFRICA

'Learning to Succeed'

FACULTY OF BUSINESS MANAGEMENT

END OF SEMESTER EXAMINATIONS - DECEMBER 2025

PROGRAMME: BTHM
YEAR/SEM: YEAR 3/SEMESTER 1
COURSE CODE: BTHM 3108
NAME: HOTEL EQUIPMENT AND DESIGN

DATE:
TIME:

INSTRUCTIONS TO CANDIDATES:

SECTION A

Answer all one question

Question 1:

Sunrise Hospitality Group is planning to launch a new 150-room luxury hotel in a Hoima city. The management aims to provide guests with world-class facilities, modern interior design, and an efficient layout that enhances both guest experience and operational efficiency for the upcoming AFCON matches in 2026.

As part of the planning team, you are required to contribute to the hotel's design and equipment selection. You need to consider factors such as functionality, aesthetics, sustainability, safety, and cost-effectiveness.

Question:

Based on the case above, answer the following:

a) Identify and explain the key stages of the hotel planning process that the Sunrise Hospitality Group should follow before the construction of the hotel begins. (10 marks)

b) Recommend appropriate equipment and furniture for the guest rooms, lobby, and back-of-house areas, justifying your choices with respect to functionality, durability, and guest satisfaction. (10 marks)

c) Discuss the role of interior design in enhancing guest experience and operational efficiency in a luxury hotel. Include examples of design elements that can contribute to both aesthetics and functionality. (10 marks)

d) Highlight potential challenges that may arise during the hotel planning process related to equipment selection and design, and suggest strategies to mitigate these challenges. (10 marks)

Question 2:

Pearl of Africa Hotels is planning to renovate its 5-star property to improve guest satisfaction and increase occupancy rates. The management wants to upgrade the guest rooms and suites to meet

modern standards of comfort, luxury, and functionality. They aim to incorporate state-of-the-art equipment, smart technology, ergonomic furniture, and a contemporary design that reflects the brand’s identity.

As a hospitality consultant, you have been hired to advise on the design and equipment of the guest rooms and suites.

Question:

Based on the case above, answer the following:

a) Identify and explain the key factors to consider when designing guest rooms and suites in a luxury hotel. Include aspects related to comfort, functionality, aesthetics, and safety. (10 marks)

b) Recommend suitable equipment, furniture, and fixtures for the guest rooms and suites. Justify your choices in terms of durability, guest experience, operational efficiency, and cost-effectiveness. (10 marks)

c) Discuss how technology and smart solutions can enhance the guest experience in modern hotel rooms and suites. Provide examples of equipment or systems that could be integrated. (10 marks)

d) Identify potential challenges in implementing the proposed equipment and design for the guest rooms and suites, and suggest strategies to overcome these challenges. (10 marks)

SECTION B

Answer any three questions

Question 1:

a)Define hotel design (05 marks)

b) Explain its significance in the hospitality industry.(15 marks)

Question 2:

Discuss how well-planned hotel design can impact guest satisfaction, operational efficiency, and brand image. (20 marks)

Question 3:

Identify and explain key factors that should be considered during site selection for a hotel

Question 4:

Differentiate between guest areas and back-of-house areas in a hotel. Provide at least three examples of each and explain their functions.(20 marks)

Question 5:

a) Define the concept of flow in hotel design

b)Explain why efficient flow of guests, staff, and supplies is critical in hotel operations.(20 marks)

Question 6:

a) Define the role of the reception area in a hotel

b). Explain its importance in shaping guest experience and first impressions.(20 marks)

Question 7:

Highlight potential challenges in planning and equipping guest rooms and suites(20 marks)

Question 8:

Discuss the factors affecting Design and Equipment Selection(20 marks)

Question 9:

How does the equipment used in a kitchen affect food service quality? (20 marks)

Question 10:

a).Define Zoning in a Hotel and describe the common hotel zones. (10 marks)

b).Explain the purpose of zoning in a Hotel.(10 marks)

Question 11:

Analyze the F&B Service Areas in a Hotel.(20 marks)

Question 12:

What are the key aspects that should be considered when designing the lobby space.(20 marks)