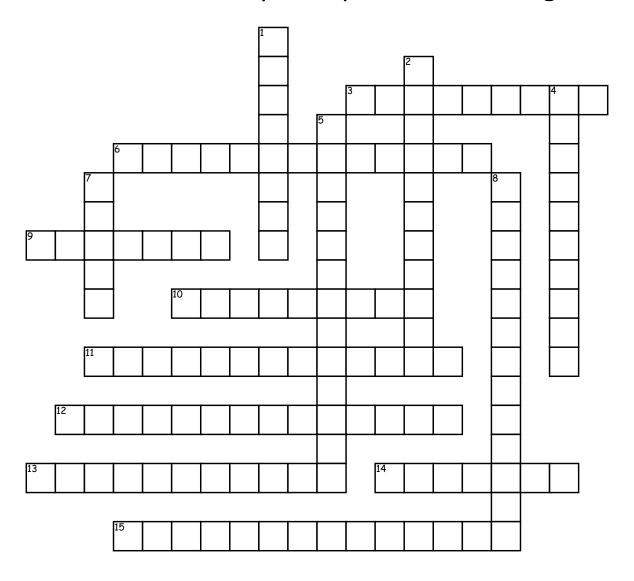
## Introduction to Hospitality Service Management



## Across

- 3. A guest only have the right to a service of the hospitality product only for a certain period of time; at when a service is performed, there is no corresponding transfer of \_\_\_\_\_.
- **6.** Service experience may vary due to different service providers and customers with different needs and requirements.
- 9. \_\_\_\_\_ is anything that can be offered to a market for attention, acquisition, use, or consumption and that might satisfy a want or need.
- 10. The hospitality industry business is the creation of \_\_\_\_\_ experiences through furnishing services.

- 11. Services cannot be stored on a shelf, touched, tasted or tried on for size and physical objects (goods) accompany services.
- 12. Products and services produced on site have to be consumed there. There is no taking them home and consumed later. Just memories are taken home.
- 13. Product \_\_\_\_ or lack of consistency is a major cause of customer disappointment in the hospitality.
- 14. \_\_\_\_ is the action, activity or experience provided by staff for the guests' pleasure, benefit or enjoyment of the hospitality experience.
- 15. Concerns with the quality of life as measured by services such as health, education and recreation

## **Down**

- 1. \_\_\_\_ Services includes lodging industry, restaurants industry, and tourism industry.
- 2. Service \_\_\_\_ includes the décor, atmosphere, and the room service tray presentation.
- 4. Energy and machines multiply the output per labor hour.
- 5. service cannot be stored for future sale, and will be expire when not needed or used by the customer.
- 7. \_\_\_\_ is anything that can be offered to a market for attention, acquisition, use, or consumption and that might satisfy a want or need.
- 8. Working with muscle power and tradition.