

## **Meaning and History of Hotel Industry**

Hotels are establishments offering food, drink and accommodation to guests who appear able and who is willing to pay for services provided. It is therefore an

establishment that provide safe food and accommodation to customers. Various types of hotel exists; commercial, airport, economy, suite or all Suit, residential, casino and resort hotels, as well as conference centers. Hotels like any other hospitality business provides both tangible and intangible service to customers.

The services provided generates revenues that contributes to the earnings of hotels. Revenues are therefore obtains from sales of rooms, provision of banquet halls, restaurant activities, laundry, telephone, internet and travel services.

Departments and Units in the hotel Establishments

1. Kitchen: provides services relating to food.
2. Engineering Rectifies technical problems within the hotel
3. Front desk: Responsible for making reservation, money exchange service, business centre and it usually the first point of contact for visitors.
4. Housekeeping: Provides services with respect accommodation (Preparation of rooms and other accommodation services
5. Travel desk: provides travel services such as arranging transportation, coordinating it, and also provide information on tourism activities.
6. Food and Beverage service: Usually the umbrella department for the provision and Coordination of food and beverages services to guests.
7. Gym/Health club fitness centre sport: Provide services relating to Gyms, swimming pool, health club, beauty parlor, saloon, games facilities sometimes, some of these facilities are provided as complimentary service for staying-in guests
8. Parking shops: Car park services, rental services.
9. Conference departments/units.
10. Out door catering services

## **INTERIOR DECORATION IN FOODSERVICES EESTABLISHMENT**

Decoration is the science and art beautifying premise and the surrounding environment in

manners that will make the premise attractive, comfortable and useful. Such beautification efforts usually involves of both the interior and the exterior. It is therefore perceived/conceived in holistic terms. The principles of art and the design are often embedded into the architectural plan of the entire premises to achieve the desired results.

This is not surprising considering the fact that intangible services offered by the hospitality industry include aesthetically attractive environment that enhances service delivery.

Exterior appeal of hotel often includes;

- The geographical location of the premises to reflect the desired theme
- The desired mood of the environment when the premises is located
- Landscaping activities
- Road network leading to and from the premises
- Location of services equipment and waste disposal facilities
- Overall sustainability of the ecosystem of the environment
- Designed features of the building; the walls, roofs, terrace etc.
- Advertisement consideration

The interior decoration/appeal involves beautifying the interior areas (floors, walls, ceiling to make it comfortable, functional and aesthetically appealing.

Interior and exterior decoration of foodservice premises often include the synergy use basic element of architecture item art principles.

The basic consideration in applying these elements and principles are;

- The overall theme of the design i.e. the desired type and features of the foodservice establishment.
- The nature of service to be provided
- The mood to be created
- The architectural plan
- Taste and class required

- The desired combination of all the elements taking into consideration the overall

theme of the design It is often desirable to engage the service of qualified and seasoned architectural experts when designing medium and large scale foodservice structures because of the cost of constructing such structure and need to avoid mistakes. The foodservice manager or entrepreneur would still need to provide basic information about size, location, impressions, amount to be expended etc. The experts, architect and quantity surveyors would be expected to produce suitable design options within the range of information provided. Art principles that are applied in decorations usually includes, colour, texture, style form patterns etc.

### ***Colour***

Colour play vital role in interior decoration, depending on how it is applied. It can be used to create cheerful welcoming or depressing and dull mood. It also gives the impression of the size of room. Therefore, colour has to be carefully chosen and combined to create the desired mood and effects. The knowledge of colour wheel, triangle and harmony is necessary.

#### 1. Colour Wheel

This is a circular arrangement of colour to show their relationship with each other. Colour wheel consist of primary, secondary and intermediate colours.

- Primary colours are red, yellow and blue. Other colour are derived by mixing primary colour together or with secondary colours.

- Secondary colour are obtained by mixing equal quantities of various combinations

of primary colours together i.e.

Red + Yellow = Orange

Yellow + Blue = Green

Blue + Red = Purple/Violet

- Intermediate (Tertiary) colours are blends of various combinations of primary and secondary colours. Example are red-violet, blue-violet, blue-green, yellow-green, yellow-orange and red-orange.

Orange yellow Yellow Yellow green

Orange Green

Orange red Blue green

Red Blue

Red violet

Violet Blue Violet2. Colour Triangle

This is used to explain the various colour options that are available when white and black colour combines either with each other or with another colour from the colour wheel e.g.

Red + White = Pink (Tint)

Red + black = Maroon (Shades)

Red + black + white = Rose (tone)

Black + white = Grey