

## LAMPIRAN

### 1. Gambar/ Foto

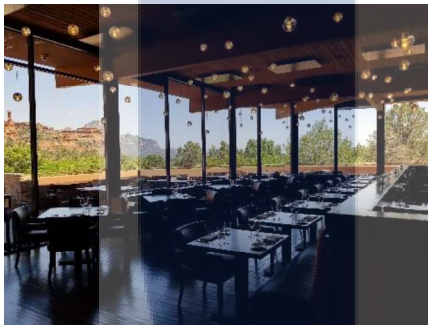
Gambar 1. Bagian luar Che Ah Chi



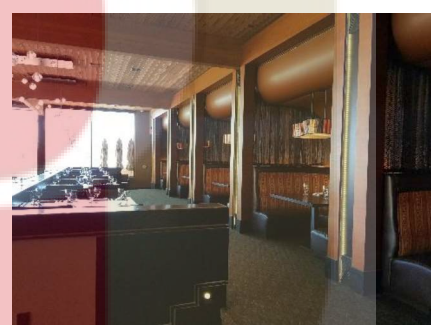
Gambar 2. Bar Che Ah Chi



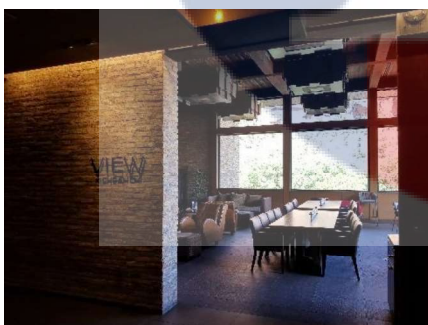
Gambar 3. Bagian dalam Che Ah Chi



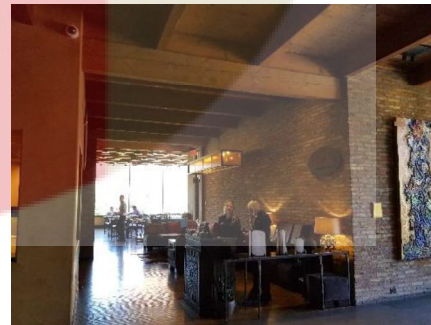
Gambar 4. Booth Che Ah Chi



Gambar 5. Lounge view 180



Gambar 6. Restoran Tii Gavvo



2. Kuesioner

## Questionnaire

Ladies and Gentleman, My name is Mulya Persada, I am a hospitality student who conducting a final assignment research, here is a questionnaire relating to research on “analysing the perception of restaurant guests on restaurant in an Enchantment resort”.

This questionnaire is related to your perception as an Enchantment resort visitor, the result of this questionnaire will not be published, but for research purposes only.

Thank you for your help, willingness to time, and cooperation.

The identity of respondent

Gender:

- a) Male      b) Female

Age:

- a) <21      b) 21-30      c) 31-40      d) 41-50      e) 51>

Education background:

- a) Diploma      b) Bachelor      c) Master      d) Doctor      e) high school graduate

Please fill in and give a sign (X) to each statement you choose in the table below:

VG: Very Good

G: Good

E: Enough

NG: Not Good

NVG: Not Very Good

No	Statement	VG	G	E	NG	NVG
1	Variety of menu choices					
2	Taste of food					
3	Texture of food					
4	Food presentation					
5	The way the waiter/ waitress serves the guest					
6	Reservation facilities at the restaurant					
7	Availability of various types of payments					
8	Availability of food portion size choices					
9	Access to health information					
10	Availability of seats for babies ( baby chair )					
11	Price compatibility with guest satisfaction					
12	Restaurant design					
13	Restaurant decoration					
14	Lighting inside the restaurant					
15	Air temperature inside the restaurant					
16	Furniture completeness inside the restaurant					
17	Noise level inside the restaurant					
18	The behaviour of guests in the restaurant					
19	Employee behaviour					
20	Atmosphere in the restaurant					
21	Employee cleanliness					
22	Employee grooming					
23	Cleanliness of employee uniforms					
24	Cleanliness and tidiness of the menu list					
25	Temperature of serving food and beverages					
26	Cleanliness of the overall area of the restaurant					

