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**FACTORS INFLUENCING CUSTOMERS' SATISFACTION  
TOWARDS SUBAIDAH RESTAURANT IN UUM**



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**MASTER OF SCIENCE MANAGEMENT**

**UNIVERSITI UTARA MALAYSIA**

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SUBAIDAH RESTAURANT IN UUM**



**UUM**  
Universiti Utara Malaysia

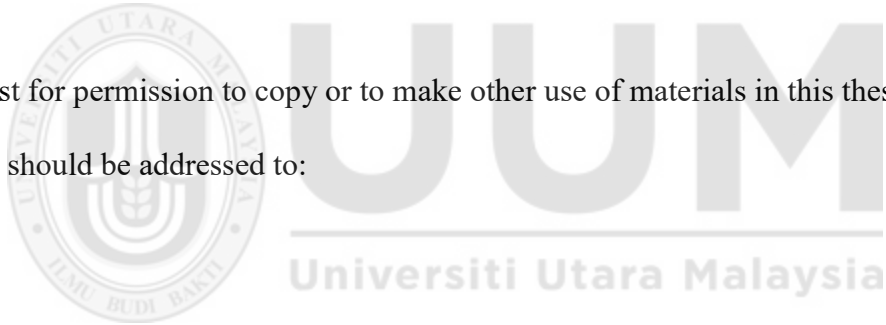
**NASIRU SAIDU**

**Thesis Submitted to  
School of Business Management,  
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In Partial Fulfillment of the Requirement for the Award of Master of Sciences  
(Management)**

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## ABSTRACT

The purpose of this study is to investigate the influencing factors of customer satisfaction in restaurant industry, Since the restaurant sector is one of the fastest growing sectors in malaysia, it is a paramount important to investigate the customers' perception on restaurant factors influencing customers satisfaction. A total of 327 questionnaires were collected from the customers of Subaidah restaurant in UUM. Partial Least Squares Structural Equation Modeling (PLS-SEM) was used to test the study hypotheses. The findings of this study show that Service quality, Food quality, Physical environment, Restaurant facility and Halal elements are positively and significantly influence overall customer's satisfaction. While Food price influence on overall customer's satisfaction was not supported by the result of the hypotheses. Findings of this study provide more insight to managers of hospitality industry especially in the development of restaurant industry that will give some managerial implication and useful direction for restaurateurs. Moreover the findings of this research can also be extremely important in the basis of providing solutions and information for restaurants managers and scholars in the area of customer satisfaction with the specific interest in catering and hospitality industry.

**Keywords:** Customer's satisfaction, food quality, service quality, price, physical environment, restaurant facility, halal elements.

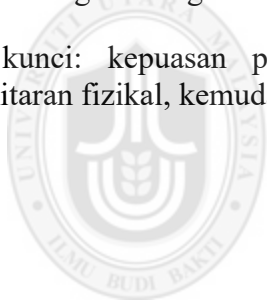


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## ABSTRAK

Tujuan kajian ini adalah untuk menyelidik faktor yang mempengaruhi kepuasan pelanggan dalam industri restoran, memandangkan sektor ini merupakan sektor yang paling pesat berkembang di Malaysia. Berdasarkan hal ini, penyelidikan tentang persepsi pengguna terhadap faktor yang mempengaruhi kepuasan pelanggan di restoran adalah penting. Sebanyak 327 borang soal selidik dikumpulkan daripada pelanggan restoran Subaidah di UUM. Pemodelan Persamaan Kuasa Dua Terkecil Separa Berstruktur (PLS-SEM) digunakan untuk menguji hipotesis kajian. Dapatan kajian menunjukkan bahawa kualiti perkhidmatan, kualiti makanan, persekitaran fizikal, kemudahan restoran dan unsur halal mempengaruhi keseluruhan kepuasan pelanggan secara positif dan signifikan.. Walau bagaimanapun, pengaruh harga makanan terhadap keseluruhan kepuasan pelanggan tidak disokong oleh hasil daripada hipotesis. Hasil kajian ini memberikan gambaran lebih baik kepada pengurus industri hospitaliti terutamanya dalam pembangunan industri restoran. Hal ini akan memberikan beberapa implikasi dalam pengurusan dan memberikan arah tuju yang berguna kepada pengusaha restoran. Selain itu, dapatan kajian juga boleh menjadi sangat penting sebagai asas dalam menyediakan penyelesaian, dan memberikan maklumat untuk pengurus restoran dan para sarjana tentang aspek kepuasan pelanggan khususnya dalam bidang catering dan industri hospitaliti.

Kata kunci: kepuasan pelanggan, kualiti makanan, kualiti perkhidmatan, harga, persekitaran fizikal, kemudahan restoran, unsur halal.



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## LIST OF ABBREVIATIONS

CS – Customer satisfaction

FQ – Food Quality

SQ- Service Quality

PR – Price

PE – Physical environment

FA – Facility

UUM – Universiti Utara Malaysia

PhD – Doctor of philosophy

PI – Purchase intention

PLS-SEM – Partial least square- structural equation modeling

SPSS – Statistical package for social sciences

UK – United Kingdom

USA – United States of America

UUM - University Utara Malaysia

JAKIM- Jabatan Kemajuan Islam Malaysia

# CHAPTER ONE

## Introduction

### 1.1 Background of the Study

The chapter discusses and presents the background of the study and current research problem that arise on services offered by restaurant businesses. In addition, the chapter had outlined the objectives of the study which were derived from the research problem. Conclusively, the terms used in the discussion of service and product quality were defined.

Customer satisfaction is a dimension that measures the products and services provided by the business firm to meet the customer's anticipation and this has been acknowledged as a key performance pointer for business organization. Satisfaction is the feelings of being contented with something. In other words, it is a feeling of achievement of getting what one wants from products or services (Advanced learners dictionary 1999). This shows that customer's satisfaction is the ability for the customers to obtain what he wants or desire from the products or services. Customer satisfaction is a customer's contentment response. It is a decision that a product or service characteristic, or the product or service itself, delivers a pleasant point of consumption correlated satisfaction (Oliver's 1997). On other the hand it is the whole level of satisfaction among service or a product involvement.

Customer satisfaction is the soul of business and the capacity to make customers satisfy is a key for several reasons. For instance it is understand that disappointed customers are likely to criticize the establishment or search for restore from them extra frequently in order to ease intellectual disharmony and fizzled consumption experience (Oliver, 1987; Nyer,

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## APPENDICES

### Appendix A: Questionnaire



Dear respondent,

I am a student of School of Business Management, University Utara Malaysia (UUM) carrying out a research in partial fulfillment for the award of Msc Management on the topic “Factors Influencing Customer Satisfaction towards Subaidah restaurant in UUM Kedah Malaysia”.

It will be highly appreciated if you could spare out some few minutes to fill this questionnaire. Please note that there is no right or wrong answers; only your personal opinions matter. All information and responses provided will be treated with utmost confidentiality and used strictly for academic research purposes.

Thank you for your kind response.

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Part A. Demographic Information

1. Gender

Male

Female

2. Marital Status

Married

Single

Divorced

Others

3. Age

Below 21 years old

21 – 25 years old

26 – 30 years old

31 – 35 years old

36 – 40 years old

More than 40 years old

4. Ethnic Group

Malay

Chinese

Indian

Others

5. Educational Qualification

Ph.D

Master's Degree

Bachelor Degree

Diploma

Matriculation

Other (Please specify) \_\_\_\_\_

6. Occupation

Student

Unemployed

Non- executive

Executive/professional

Business owner

Other (Please specify) \_\_\_\_\_

**Section B Restaurant Patronizing Patterns**

1. On average, how often do you dine at Subaidah restaurant?

About once a day

Several times a day

Once a week

A few times a week

Once a month

A few times a month

Other (Please specify)

2. On average, how much you normally spend when you eat in Subaidah restaurant?

Less than 5 RM

RM 5 – RM 10

RM 11 – RM 15

RM 16 – RM 20

RM 21 and Above.

3. Which of the following best describe the purpose of your dining at Subaidah restaurant?

Business

Convenient meal

Social reason

Family/friend gathering

4. Choose one important factor that you consider before deciding to dine in Subaidah restaurant.

Food	<input type="checkbox"/>
Service	<input type="checkbox"/>
Cost of meal	<input type="checkbox"/>
Physical environment	<input type="checkbox"/>
Facility	<input type="checkbox"/>
Halal elements	<input type="checkbox"/>



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**SECTION C**, Customers' perceptions of food quality, service quality, price, physical environment, Facility, Halal element and overall customer satisfaction of Subaidah restaurant.

Please indicate the extent to which you agree with each of the following statements regarding.

<b>STRONGLY DIS-AGREED</b>							<b>DIS-AGREED</b>		<b>NEUTRAL</b>			<b>AGREED</b>		<b>STRONGLY AGREED</b>		
SD							D		N			A		SA		
S/N	FOOD QUALITY / ITEMS										SD	D	N	A	SA	
FQ1	The quality of food served in Subaidah satisfy you well															
FQ2	Subaidah restaurant offers excellent and hygienic food															
FQ3	Subaidah restaurant offered fresh food.															
EQ4	Subaidah restaurant food presentation was visually attractive															
FQ5	Subaidah restaurant aroma of the food was enticing															

<b>STRONGLY DIS-AGREED</b>							<b>DIS-AGREED</b>		<b>NEUTRAL</b>			<b>AGREED</b>		<b>STRONGLY AGREED</b>		
SD							D		N			A		SA		
S/N	SERVICE QUALITY / ITEMS										SD	D	N	A	SA	
SQ1	Subaidah restaurant Employees served me food exactly as i ordered															
SQ2	Subaidah restaurants Employees provided prompt and quick service															
SQ3	Subaidah restaurant employees are well Dressed															
SQ4	Subaidah restaurant employees made me feel comfortable in dealing with them															
SQ5	Subaidah restaurant employees are always willing to help me															
SQ6	Subaidah restaurant employees makes you feel special															

<b>STRONGLY DIS-AGREED    DIS-AGREED    NEUTRAL    AGREED    STRONGLY AGREED</b>									
<b>DIS-AGREED</b>									
SD	D	N	A	SA					
S/N	PRICE / ITEMS				SD	D	N	A	SA
P1	Subaidah restaurant food price reflects the food image								
P2	I am willing to pay higher price at Subaidah restaurant								
P3	Subaidah restaurant food served must be a good value for my money.								
P4	Cheap price for my meal is important to satisfaction								

<b>STRONGLY DIS-AGREED    DIS-AGREED    NEUTRAL    AGREED    STRONGLY AGREED</b>									
<b>DIS-AGREED</b>									
SD	D	N	A	SA					
S/N	PHYSICAL ENVIRONMENT / ITEMS				SD	D	N	A	SA
PE1	Physical cleanliness of Subaidah restaurant attracts me to patronize.								
PE2	Subaidah restaurant had attractive interior design and decoration								
PE3	Subaidah restaurant has a cheerful and enchanting atmosphere								
PE4	Subaidah restaurant has available packing space								
PE5	Subaidah restaurant has attractive and enticing presentation of food.								
PE6	Subaidah restaurant has an appealing physical facilities								

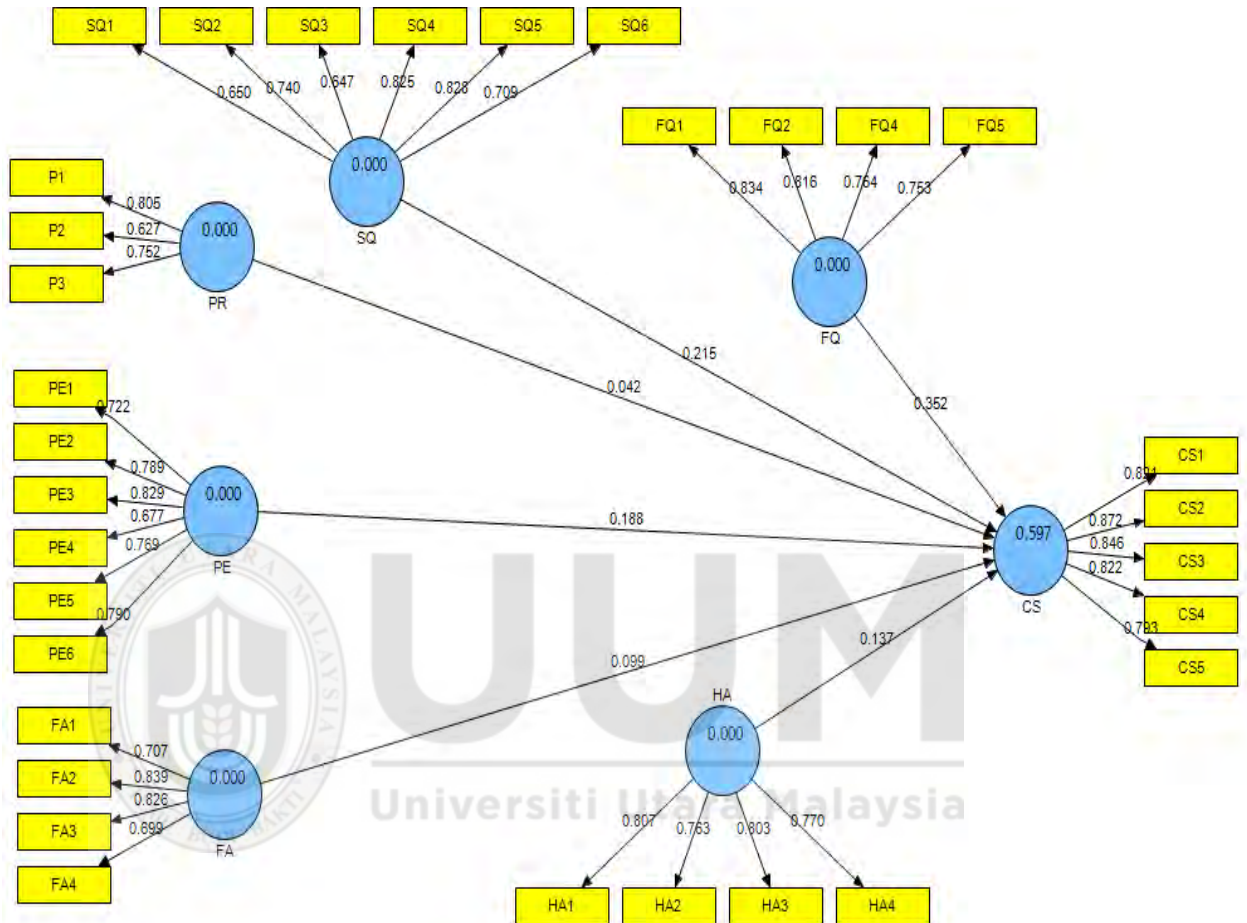
<b>STRONGLY DIS-AGREED    DIS-AGREED    NEUTRAL    AGREED    STRONGLY AGREED</b>									
<b>DIS-AGREED</b>									
SD	D	N	A	SA					
S/N	FACILITY / ITEMS				SD	D	N	A	SA
FA1	Subaidah restaurant background music is pleasing								
FA2	Subaidah restaurant has a good design and layout								
FA3	Subaidah restaurant has an appropriate color scheme								

FA4	Subaidah restaurant has a nice smell (scent)					
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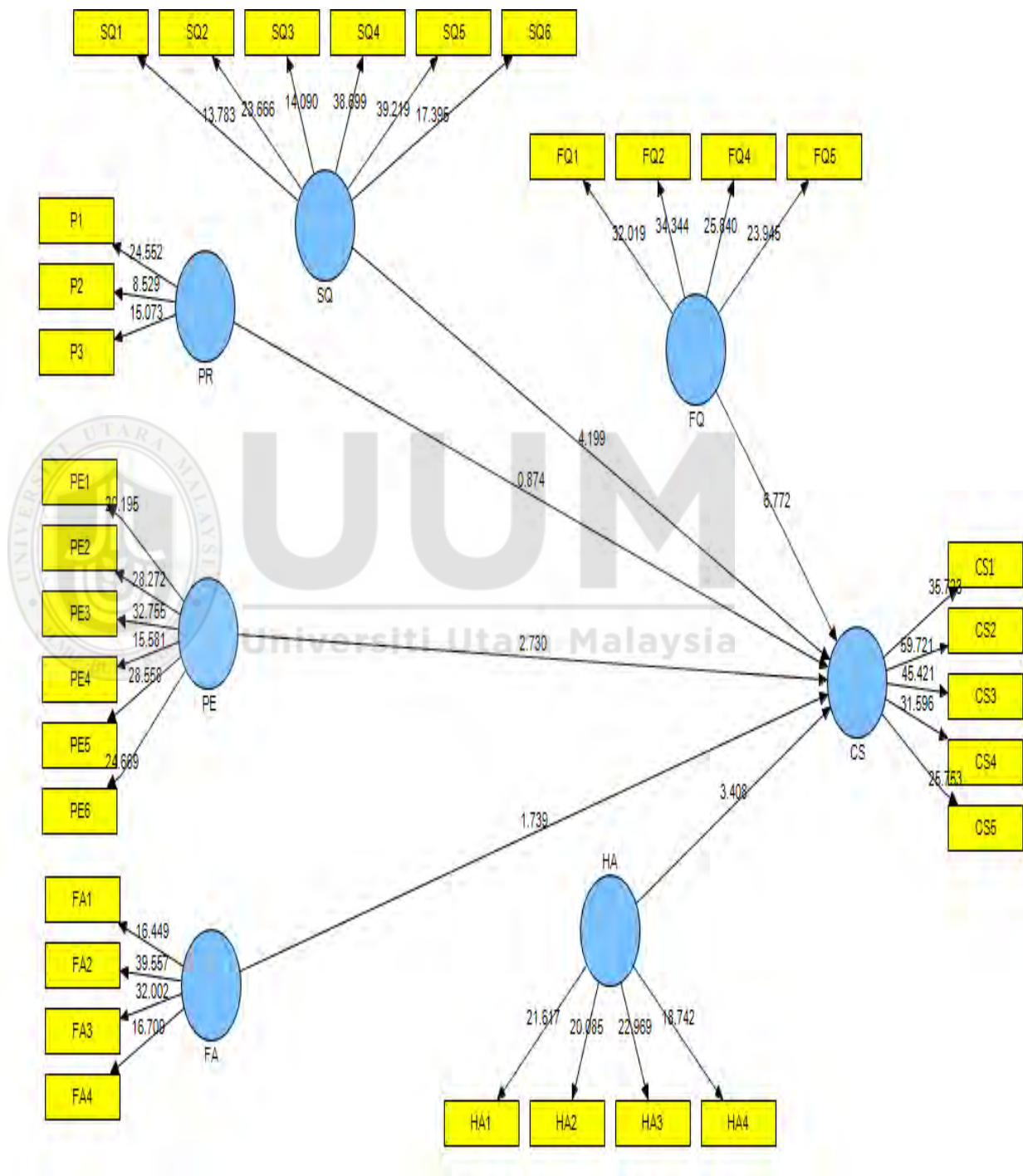
		<b>STRONGLY DIS-AGREED</b>	<b>DIS-AGREED</b>	<b>NEUTRAL</b>	<b>AGREED</b>	<b>STRONGLY AGREED</b>
		SD	D	N	A	SA
S/N	HALAL ELEMENT / ITEMS	SD	D	N	A	SA
HE1	I am willing to pay more for food that has halal elements					
HE2	I will not buy a food product, if doubts are raised about it by my peers and family					
HE3	I don't buy any food with haram ingredients.					
HE4	I don't eat pork or haram meat					

		<b>STRONGLY DIS-AGREED</b>	<b>DIS-AGREED</b>	<b>NEUTRAL</b>	<b>AGREED</b>	<b>STRONGLY AGREED</b>
		SD	D	N	A	SA
S/N	CUSTOMER SATISFACTION / ITEMS	SD	D	N	A	SA
CS1	I am very satisfied with my overall experience in Subaidah restaurant					
CS2	Overall, Subaidah restaurant puts me in a good mood					
CS3	I have really enjoyed myself at Subaidah restaurant					
CS4	I am sure it was the right time to eat at Subaidah restaurant.					
CS5	I truly enjoyed Subaidah restaurant food.					

## Appendix B: Measurement Model



## Appendix C: Structural Model





## Appendix D: Predictive Relevance Model

