

TABLE OF CONTENTS

	page
COVER PAGE	
TITLE PAGE	
Final Assignment Statement and Upload Agreement.....	ii
APPROVAL PAGE BY FINAL PAPER ADVISOR.....	iv
APPROVAL PAGE BY FINAL PAPER DEFENSE COMITTEE	v
ABSTRACT...	vi
ABSTRAK.....	vii
PREFACE.....	viii
TABLE OF CONTENTS.....	x
LIST OF FIGURES.....	xiii
LIST OF TABLES.....	xiv
LIST OF APPENDICES.....	xvii
CHAPTER I INTRODUCTION	
1.1 Background of the Study	1
1.2 Problem Limitation	8
1.3 Problem Formulation.....	9
1.4 Objective of the Research.....	9
1.5 Benefit of the Research	9
1.5.1 Theoretical Benefit	9
1.5.2 Practical Benefit	10
CHAPTER II LITERATURE REVIEW AND HYPOTHESIS	
DEVELOPMENT	
2.1 Theoretical Background	11
2.1.1 Hospitality Management	11
2.1.2 Hospitality Industry	12
2.1.3 Marketing.....	13

2.1.4	Price Fairness	14
2.1.4.1	Definition	14
2.1.4.2	The Influence of Price Fairness.....	14
2.1.4.3	Indicators of Price Fairness	15
2.1.5	Physical Environment	15
2.1.5.1	Definition	15
2.1.5.2	Indicators of Physical Environment	16
2.1.6	Customer Patronage	17
2.1.6.1	Definition	17
2.1.6.2	Indicators of Customer Patronage	18
2.1.7	The Effect of Price Fairness on Customer Patronage	18
2.1.8	The Effect of Physical Environment on Customer Patronage	37
2.1.9	The Effect of Price Fairness and Physical Environment on Customer Patronage	19
2.2	Previous Research.....	20
2.3	Hypothesis Development	24
2.4	Research Model	24
2.5	Framework of Thinking.....	26

CHAPTER III RESEARCH METHODOLOGY

3.1	Research Design	27
3.2	Population and Sample	28
3.2.1	Population.....	28
3.2.2	Sample	28
3.3	Data Collection Method	29
3.3.1	Primary Data.....	29
3.3.2	Secondary Data.....	31
3.4	Operational Definition and Variable Measurement.....	32
3.4.1	Operational Definition.....	32
3.4.2	Variable Measurement	34
3.5	Data Analysis Method.....	34

3.5.1	Test of Research Instrument	35
3.5.2	Descriptive Statistics	36
3.5.3	Classical Assumption Test.....	40
3.5.4	Multiple Linear Regression Analysis.....	41
3.5.5	Hypothesis Test	42

CHAPTER IV RESEARCH RESULT AND DISCUSSION

4.1	General View of Simhae Restaurant – Mataram Branch, Medan	45
4.1.1	Brief Overview	45
4.1.2	Company Vision and Mission	46
4.1.3	Organizational Structure	46
4.2	Research Result.....	48
4.2.1	Result of Research Instrument Test	48
4.2.1.1	Validity Test Result	48
4.2.1.2	Reliability Test Result	50
4.2.2	Descriptive Statistics.....	52
4.2.2.1	Respondent Characteristics	52
4.2.2.3	Mean, Median, Mode, Variance, and Standard Deviation	69
4.2.3	Result of Data Quality Testing	74
4.2.3.1	Classical Assumption Test	74
4.2.4	Result of Hypothesis Testing	78
4.2.4.1	T-Test (Partial Test).....	78
4.2.4.2	F-Test (Simultaneous Test)	79
4.2.4.3	Determination Test	80
4.3	Discussion	80

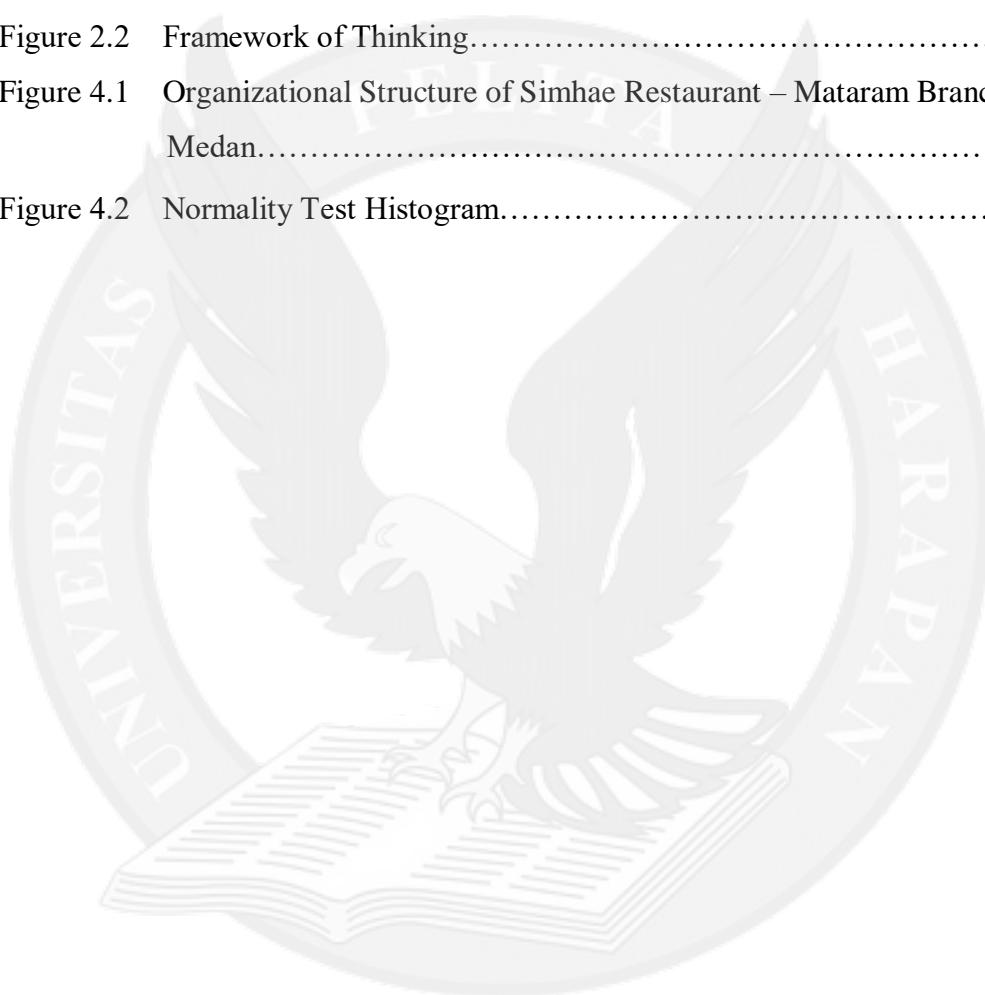
CHAPTER V CONCLUSION

5.1	Conclusion	86
5.2	Recommendation	87

REFERENCES	91
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LIST OF FIGURES

	page
Figure 1.1 Sales of Simhae Restaurant – Mataram Branch, Medan (2020- 2022)	4
Figure 2.1 Research Model	25
Figure 2.2 Framework of Thinking.....	26
Figure 4.1 Organizational Structure of Simhae Restaurant – Mataram Branch, Medan.....	46
Figure 4.2 Normality Test Histogram.....	74



LIST OF TABLES

	page
Table 1.1 Sales of Simhae Restaurant – Mataram Branch, Medan (2020- 2022)	4
Table 1.2 Customer Online Reviews	5
Table 1.3 Preliminary Study – Price Fairness.....	6
Table 1.4 Preliminary Study – Physical Environment.....	7
Table 2.1 Previous Research.....	23
Table 3.1 Operational Variable X ₁	32
Table 3.2 Operational Variable X ₂	33
Table 3.3 Operational Variable Y.....	33
Table 3.4 Likert Scale.....	34
Table 4.1 Validity Test for Price Fairness, Physical Environment and Customer Patronage.....	50
Table 4.2 Reliability Test Result – Variable X ₁	51
Table 4.3 Reliability Test Result – Variable X ₂	51
Table 4.4 Reliability Test Result – Variable Y.....	52
Table 4.5 Number of Respondents Based on Gender.....	52
Table 4.6 Number of Respondents Based on Age.....	53
Table 4.7 Number of Respondents Based on Last Education.....	53
Table 4.8 Number of Respondents Based on Frequency of Purchasing.....	54
Table 4.9 Q1: Simhae Restaurant – Mataram's menu have affordable prices.....	54
Table 4.10 Q2: The price set by this restaurant are accordance to the type of food itself.....	55
Table 4.11 Q3: The set prices are all match with the quality of food or beverages served.....	55
Table 4.12 Q4: The set prices reflect the value of food and beverages that this restaurant offers to customer.....	56

Table 4.13	Q5: I believe that the price set is in line with the restaurant's brand.....	56
Table 4.14	Q6: I think the amount I paid was reasonable considering the brand of this restaurant.....	57
Table 4.15	Q7: I am satisfied with the price, considering the dining Experience that I received.....	57
Table 4.16	Q8: I am happy with the price that they set, since the values that I received also worth it.....	58
Table 4.17	Q9: The interior design of this restaurant is unique.....	58
Table 4.18	Q10: The decoration inside this restaurant is properly done to create comfortable experience for customers.....	59
Table 4.19	Q11: The room temperature in the restaurant is good enough.....	59
Table 4.20	Q12: I feel comfortable with the temperature set inside this restaurant.....	60
Table 4.21	Q13: The noise level in the restaurant is enough for good dining experience.....	60
Table 4.22	Q14: The level of noise is just right that customers feel comfortable to stay longer.....	61
Table 4.23	Q15: The cleanliness at this restaurant is properly maintained....	61
Table 4.24	Q16: The dining establishment of this restaurant is hygienic and cozy.....	62
Table 4.25	Q17: All employees of this restaurant are neat and well-dressed.....	62
Table 4.26	Q18: Each staff is properly groomed and attired.....	63
Table 4.27	Q19: I would consider this restaurant for my future dining occasion.....	63
Table 4.28	Q20: This restaurant deserves to be my preference for dining.....	64
Table 4.29	Q21: I would like to share only compliments about this restaurant.....	64
Table 4.30	Q22: I would like to recommend this restaurant to my relatives, friends, and colleagues.....	65

Table 4.31	Q23: I would suggest this restaurant for any occasions or events.....	65
Table 4.32	Q24: I am willing to come back again to this restaurant in the near future.....	66
Table 4.33	Q25: I would like to revisit this restaurant again.....	66
Table 4.34	Q26: I am planning to explore more menus from this restaurant again.....	67
Table 4.35	Q27: I would try other menus offered by this restaurant in the near future.....	67
Table 4.36	Q28: I am willing to repurchase from this restaurant again.....	68
Table 4.37	Q29: I am open to making another purchase from this Restaurant in the future.....	68
Table 4.38	Measurement Score of Descriptive Statistics.....	69
Table 4.39	The Interval Class for Price Fairness.....	70
Table 4.40	The Interval Class for Physical Environment.....	71
Table 4.41	The Interval Class for Customer Patronage.....	71
Table 4.42	Description for Price Price Fairness, Physical Environment and Customer Patronage Per Question.....	72
Table 4.43	Description for Price Fairness.....	73
Table 4.44	Description for Physical Environment.....	73
Table 4.45	Description for Customer Patronage.....	73
Table 4.46	One Sample Kolmogorov-Smirnov Test.....	75
Table 4.47	Heteroscedasticity Test.....	76
Table 4.48	Multicollinearity Test.....	76
Table 4.49	Multiple Linear Regression Test.....	77
Table 4.50	T-test Hypothesis Testing.....	78
Table 4.51	F-test Hypothesis Testing.....	79
Table 4.52	Determination Test.....	80

LIST OF APPENDICES

Appendix A: Questionnaire.....	A-1
Appendix B : Data Tabulation (Pre-Test)	B-1
Appendix C: Data Tabulation (Main Test)	C-1
Appendix D: SPSS Output Result For Validity Test.....	D-1
Appendix E: Descriptive Statistics	E-1
Appendix F: R-Table	F-1
Appendix G: T-Table	G-1
Appendix H: F-Table	H-1
Appendix I: Company Confirmation Letter.....	I-1
Appendix J: Photo Documentation.....	J-1