

## LIST OF TABLES

<b>Table</b>		<b>Page</b>
1	Frequency distribution by types and levels of hotels understudy	55
2	Frequency distribution by levels and characteristics of chain hotel	55
3	Frequency distribution by types and levels of interviewed hotel from survey	56
4	The causes of sample groups which unable to render complete information	56
5	The general information of interviewed sample groups	58
6	Positions and functions in Thai kitchen	60
7	Frequency distribution between sex and staff position	63
8	Frequency distribution between staff positions and age	64
9	Frequency distribution between staff positions and educational levels	65
10	Frequency distribution between staff positions and fields of study	66
11	Frequency distribution between staff positions and experience	67
12	The relationship between staff positions and general characteristics of Thai kitchen staff	68
13	Skill characteristics of Thai kitchen staff at management and job levels	69
14	Personal characteristics of Thai kitchen staffs at management and job levels	72
15	Problems and solutions in management and production of Thai kitchen in context of hotel business	97
16	Management system : service capacity in the hotels	120
17	Structure systems : available of equipment	123













