Q17 Using a scale where 1 = strongly disagree and 5 = strongly agree, please reach of the following statements.	ate you	r level (of agi	reemen	t with	h	BU	1
	1	2	3	4		5	Bournemouth	
There are staff training schemes for new and serving members of staff							University	
Staff are encouraged to develop new skills at whatever level in the business							FoolOppel Division on Comment	
Staff are encouraged to observe good working practice in other businesses							FeelGood Business Survey	
We have regular team meetings] [
Staff are encouraged to discuss stress and work issues with their supervisor or another member of staff] [Health and wellbeing are increasingly the focus of product development in tourist destirused the term 'FeelGood' to embrace all aspects of this trend and would appreciate you	
The remuneration scheme rewards hard work and performance over basic pay							survey in order to get a destination overview of the current importance of 'FeelGood' but	usiness to
Tips are distributed to all staff as an addition to their basic pay							Bournemouth in order to guide future strategic action.	
There is an area where staff can rest at appropriate times							Destination FeelGood offers the opportunity for connecting different destination stakeho	olders with
We have a clear health and safety policy which is regularly discussed with staff							specific aim of facilitating innovation in healthy lifestyle products while contributing to a	
Staff have easy access to medical facilities							tourism economy. The concept of wellness tourism is an area where strategic priority is	
We have a well-developed incentive programme							many European destinations and there is momentum building locally in this topic area.	
We have regular competitions and fun events for staff] [
We provide late night transport for our workers] [Section A: All respondents to answer	
We have a policy for dealing with difficult customers] [
Staff rotas/shifts are rarely changed at short notice							Business name Your name	
Staff have some degree of autonomy in their job roles] [
Staff are encouraged to make suggestions for improvements/changes in the way things are carried out] [Q1 Please indicate the type of business you work for or operate. (Please select one option of	* *
New staff are allocated an informal 'buddy/mentor'] [Hotel (open all year) Hotel (open seasonally)	
Management are regularly appraised for their leadership skills] [Guest house (open all year) Guest house (open seasonally)	
Our business has a philosophy that is clear and constantly reinforced with all staff] [B&B (open all year) B&B (open seasonally)	
							Restaurant (open all year)	
							Visitor attraction (open all year)	,
							Health fitness centre (open all year) Health fitness centre (open seasor	• •
Thank you for completing this survey. Please return to: The Bournemouth University, Talbot Campus, Fern Barrow					oup,	7	Other (open all year) (please specify below)	pecify below)
							Q2 How many members of staff does your business employ? (Please select one option per r	•
							Full-time	7
							Part-time	†
							Seasonal	
							Q3 What percentage of staff at your business are paid at the minimum wage?	
							0% 1 - 10% 11 - 20% 21 - 30% 31 - 40% 41 - 5	50% ¬
								_
							Q4 Does your business offer training and development opportunites to staff?	
							Yes No.	





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Section A: All respondents to answer								
Busi	ness name			Your name				
Q1	Please indicate th	e type of busine	ess you work for	or operate. (Ple	ease select one	option only)		
	Hotel (open all year))		Hotel (o	pen seasonally).			
	Guest house (open	all year)		Guest h	ouse (open seas	onally)		
	B&B (open all year)			B&B (or	oen seasonally)			
	Restaurant (open al	I year)		Restaur	ant (open seaso	nally)		
	Visitor attraction (op	en all year)		Visitor a	Visitor attraction (open seasonally)			
	Health fitness centre	e (open all year)		Health f	itness centre (op	en seasonally)		
	Other (open all year) (please specify	below)	Other (d	open seasonally)	(please specify be	low)	
Q2	How many member	ers of staff does	your business	employ? (Please	e select one op	tion per row)		
		0	1 - 5	6 - 10	11 - 25	26 - 50	50+	
	Full-time							
	Part-time							
	Seasonal							
Q3	What percentage	-		d at the minimu	m wage?			
	0%	1 - 10%	11 - 20%	21 - 30%	31 - 40%	41 - 50%	50+%	
Q4	Does your busines							
Q5	For who, if anyone Senior management	e, does your bus Middle mans		gular health che	ecks? (Please t No on		l don't know	
Q6	Does your busines			ks and working		don't know		

Section B: Accommodation providers only	Section E: All respondents					
Please only answer Section B if your business is an accommodation provider (hotel / guest house / B&B).	Q13 Using a scale where 1 = not at all important and 5 = very important, please indicate to what extent each of the					
Q7 How many guest rooms does your business have?	following services and products are important to your business.					
1 - 5 6 - 10 11 - 25 26 - 50 50+	Information and advice for customers on jogging, cycling, swimming and other outdoor activities					
Q8 Please indicate whether your business has the following, and if so, who can use them. (Please tick all that apply in each row)	Facilities and equipment for customers wanting to engage in outdoor activities such as hire bikes, canoes, jogging equipment					
N/A, my business does not have Open to guests Open to non-guests this facility	Support for customers wanting to engage in more formal participation sports such as golf and tennis					
Restuarant	Advice on walking routes and scenic walks in the area					
Gym	Providing facilities for meditation and reflection, with specialist staff knowledgeable of techniques such as Yoga					
Pool	Offering seminars and instruction sessions for customers on healthy lifestyles					
Spa	Offering seminars and events on healthy eating, diet and nutrition					
Section C: Restaurants only	Paying guest speakers and specialists to provide support					
·	Providing beauty therapy services and facilities					
Please only answer Section C if you indicated that your business is a restaurant in Q1.	Spa facilities and other therapeutic services for rest and relaxation					
Q9 Please provide the following details regarding the restaurant you work for.	Organised events for customers to attend art exhibitions and other cultural events					
Number of covers	Providing information on menus about the nutritional value of the food and drink on offer, such as calories, levels of fat, sugar salt etc.					
Most expensive main food item	Providing areas for rest and relaxation with friends or family					
Least expensive main food item	Providing access of the services and facilities listed above to staff					
Average spend per head (£) Q10 Does your restaurant use locally sourced products?	Q14 Using a scale where 1 = strongly disagree and 5 = strongly agree, please rate your level of agreement with each of the following statements. 1 2 3 4 5					
Yes, all of our products are locally sourced	FeelGood factors are essential components of my offer to the market					
Yes, most of our products are locally sourced	I recognise the importance of FeelGood factors but am unsure which aspects to prioritise for investment					
Q11 If you answered yes to the previous question, do you incorporate locally sourced products in your marketing?	If I include health and fitness images in my marketing it makes little difference to my business performance					
Yes	My customers seem to be more aware of health and fitness as part of their routine					
Section D: Businesses with catering facilities	My customers appreciate the importance of an environment that helps them relax and unwind					
Please only answer Section D if your business has catering facilities.	Physical exercise and activities in the local area are important to my customers					
	Customers want easy access to beauty and cosmetic services					
Q12 Using a scale where 1 = strongly disagree and 5 = strongly agree, please rate your level of agreement with each of the following statements.	We offer facilities for customers to engage in mind challenging games and activities					
1 2 3 4 5	Competitors seem to be offering more health and fitness type facilities and activities					
My customers have a very good awareness of the type of food that contributes to health and fitness	I think customers are willing to pay a premium for accommodation that offers health and wellness facilities / services					
Our menus contain details of nutritional values such as levels of salt, sugar, and calories						
There are a range of non-meat dishes on the menu	Q15 Does your business operate a website?					
All menus should provide details of where the food comes from	Yes					
Customers are interested in local foods						
Organic food is an important requirement for many of my customers We try to develop menus that combine healthy nutritional balance and exceptional customer	Q16 Please indicate which of the following health and well-being themes your website features. (Please tick all that apply)					
experience Using menus drawn from different countries and cultures, e.g. Italian, Indian, American, French are	Physical activity 'Food for the brain' heritage and culture					
very popular with my customers	Participation sports Beauty and cosmetic therapy					
We are innovative in our approach to menu and dish design	Environmental and outdoor therapy					
Our customers are increasingly asking about allergen information	Meditation and reflection					
We embrace the use of new technology for ordering and keeping track of our stores	Education Exhibitions and venues					