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Fine dining 12 steps of service restaurant

I am getting ready to open a new restaurant. I have the best location, in a busy downtown area with lots of foot traffic. The problem is the space I am leasing is really small. I mean really small in the space I am leasing is really small. I mean really small in the space I am leasing is really small. I mean really small in the space I am leasing is really small i most of the space I have? Let's begin: I personally prefer a smaller dining room to a larger one (which makes me think of a cafeteria), however, as a restaurant owner, I was always trying to maximize space by fitting in as many people as possible without sacrificing comfort, customer service or ambiance. It may take some finagling, but I'm sure you can decide on a good dining room floor plan that is accommodating to customers and staff. Very small dining rooms, while offering instant coziness, can be somewhat of a puzzle when it comes to fitting in all the necessary pieces. The dining room, no matter type of concept you are planning, is the heart of your restaurant. A typical restaurant dining room design includes seating, wait stations, and storage. For very small spaces, like yours, it may be tempting to cram more seats than is comfortable into your dining room. It results in port service, making it hard for staff to maneuver between tables and hard for customers to enjoy their meal. The rule of thumb with setting up restaurant tables is that each table should be between 24 and 30 inches apart. You may want to consider restaurants booths, as a space saving option in your dining room. Just like restaurant chairs, booths come in a variety of shapes, sizes, and color. They can be customized to fit any restaurant design. Flexibility is key to small dining rooms. Allowing tables to be moved together for larger parties or broken apart for smaller parties are much more accommodating. No matter what your table set up, make sure that there is a clear path in and out of the dining room, for staff and customers. Try to keep any prep or hostess stations out of the dining room. Not only will it take up precious space, but it also makes the dining room look cluttered and doesn't offer a good view for customers. Staggering restaurant reservations can also help you turn tables more efficiently. Many fine dining restaurants only set at certain times. For example, they might have a five o'clock seating, a seven o'clock seating and nine o'clock seating and nine o'clock seating and nine o'clock seating. This way they can control the number of meals the kitchen is putting out at any given time. Read more about taking restaurant reservations. Before buying any furniture for your new restaurant, draw up a floor plan of the dining room, to scale. Try different configurations of tables and chairs. It will give you a better idea of how many seats you will be able to comfortably fit, and still allow enough room for staff to maneuver between tables. Finally, your budget will play a role in what you choose for restaurant seating. Commercial seating, like other commercial grade restaurant equipment, is expensive because it is designed to last a long time. The good thing about a small dining room is you won't need to buy a lot of tables and chairs, which can consume a bulk of your start-up budget. Ichiran Ramen, which just opened its first U.S. location in Brooklyn, is something like Japan's Waffle House. Open 24 hours a day, this chain of ramen shops offers diners a delicious, if factory-made, bowl of porky tonkotsu broth long after the Tokyo subway stops running. But its most unique selling point is what the company calls its Flavor Concentration Booths. Your ramen is served, not at a counter, but within a personal cubicle, disturbed through minimal contact with your server. The sales pitch is that this allows you to focus on the experience of the ramen. However, it's a stealthy bit of experience design, too. Ichiran is the perfect destination for a selfconscious solo diner. This Ramen Restaurant Is A Seriously Solitary Dining Experience When I ask Brian Ashcraft, a friend, former colleague, and published cultural expert who lives in Japan what he thinks of Ichiran, he recognizes the gimmick at play. After all, ramen shops have shared counters by design, he points out, and most people are used to the "together alone" experience that is silent slurping (or just sitting on your laptop at the local Starbucks). No doubt, he's right. But in a world in which more and more people go out to eat by themselves, Ichiran may be onto something. Its implicit message is less about escaping strangers, than celebrating the sensation that is eating out as a party of one: It can feel great to be alone. Quality dining room service is one of the most vital components of your restaurant. The virtues of the atmosphere, cuisine and location are all diminished if the customers are not treated well. Your hosts, servers and bus staff are your customers' first impression of your business. For the most part, your staff will remain the face of your operation throughout the dining experience. Well-meaning intentions are good to have, but a thorough system needs to be in place to ensure that the guests' needs are met 100% of the time. Hire those who fit your concept and vision. Restaurant themes vary from the intentionally campy to the highly refined, but you must look beyond mere talent when recruiting potential staff. Consider skill level, but also assess applicants' personalities as best you can throughout the interview process, and choose staff who will buy in to your mission statement and philosophy. Train everyone thoroughly and in the same manner. Have a program, and stick with it. Outline your customer service and dining room principles, and leave no stone unturned. At this stage, there is no room for well-meaning generalities; details must be instilled in everyone. Read the guests. This is important for everyone working in the dining room, not just the wait staff. Hosts need to be able to gauge customers to give them favorable seating arrangements and appropriate servers. For example, a business crowd might be better suited for a more meticulous, less verbose waiter. Anticipate the guests' needs. If a group of people is out to celebrate a special event, servers should cater to the needs of the occasion — for example, by making wine or champagne suggestions for anniversary dinners. If it is a business lunch, servers should be prompt and more to the point. React to intangibles. The kitchen is bound to have an off night every now and then, and it is up to the dining room staff to keep their cool and, more important, the guest control of time. Whether or not he wants to stay all evening is his prerogative, but make sure that it is his choice and not the result of the server's failing to present him with the check in a timely manner. Don't hold people hostage. 1 of 11 Food pioneer James Beard once famously said, "Food is our common ground, a universal experience." We couldn't agree more, and that's why you shouldn't skimp when it comes to eating out with your friends and family. Luckily, it's not difficult to fulfill your appetite with the array of choices at your disposal in cities across America. Whether you want a five-star feast or a down-home Southern dish, these restaurants know how to satisfy. 2 of 11 Seattle: Shiro's Sushi Restaurant Chef Shiro Kashiba trained under the legendary Jiro Ono in Tokyo—subject of one of the best food docs ever, Jiro Dreams of Sushi—so it's no wonder Kashiba's Belltown stalwart offers the best raw fish experience in Seattle. Shiro's Sushi Restaurant 3 of 11 Boston: B&G Oysters Barbara Lynch is probably the best chef in Boston and definitely the most popular. Consider this South End joint her highbrow answer to an East Coast oyster bar. B&G Oysters 4 of 11 Los Angeles: Animal Restaurant Vinny Dotolo and Jon Shook's noisy meat hall is a must for adventurous carnivores. If the poutine with oxtail gravy is on the menu when you visit, don't hesitate—just order it. Animal Restaurant Photographer: Cathy Chaplin 5 of 11 Las Vegas: Aburiva Raku When Vegas' top chefs are off the clock, they head to this Japanese barbecue joint to scarf meat on a stick. Embrace the robata grill menu with an order of indulgent foie gras skewers, but don't ignore the noodle options—especially the udon bowl. Aburiya Raku 6 of 11 Phoenix: Barrio Café 7 of 11 Denver: Frasca Food & Wine It's well worth the halfhour drive to Boulder for Frasca's elegant pastas and James Beard-winning wine list. Frasca Food & Wine 8 of 11 Miami: La Camaronera, this unassuming seafood shack and fish market has been drawing lines out the door. Which is why you'd be smart to track down its truck, The Fish Box. La Camaronera 9 of 11 Philadelphia: Stateside Locally sourced ingredients pack a fresh punch at this stylishly casual bar and eatery. Grab the rabbit terrine (with foie gras, nectarine, and beets) and a Four Roses on the rocks and stay a while. Stateside Photo: J. Fusco for Visit Philadelphia[™] 10 of 11 Austin: La Barbecue Cuisine Texicana Franklin's gets all the praise—and for good reason—its brisket is a national treasure—but this fun-loving meat shack is nearly as great thanks to its beef and pork ribs. La Barbecue Cuisine Texicana 11 of 11 New Orleans: Restaurant August Chef John Besh's contemporary French restaurant is located in a stunning 19th-century building in the Central Business District—and the food is equally impressive. Recent highlights included the pecan-smoked beef and Gulf snapper "courtbouillon" with shrimp, blue crab, and jasmine rice. Restaurant August

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