Veggie Heaven

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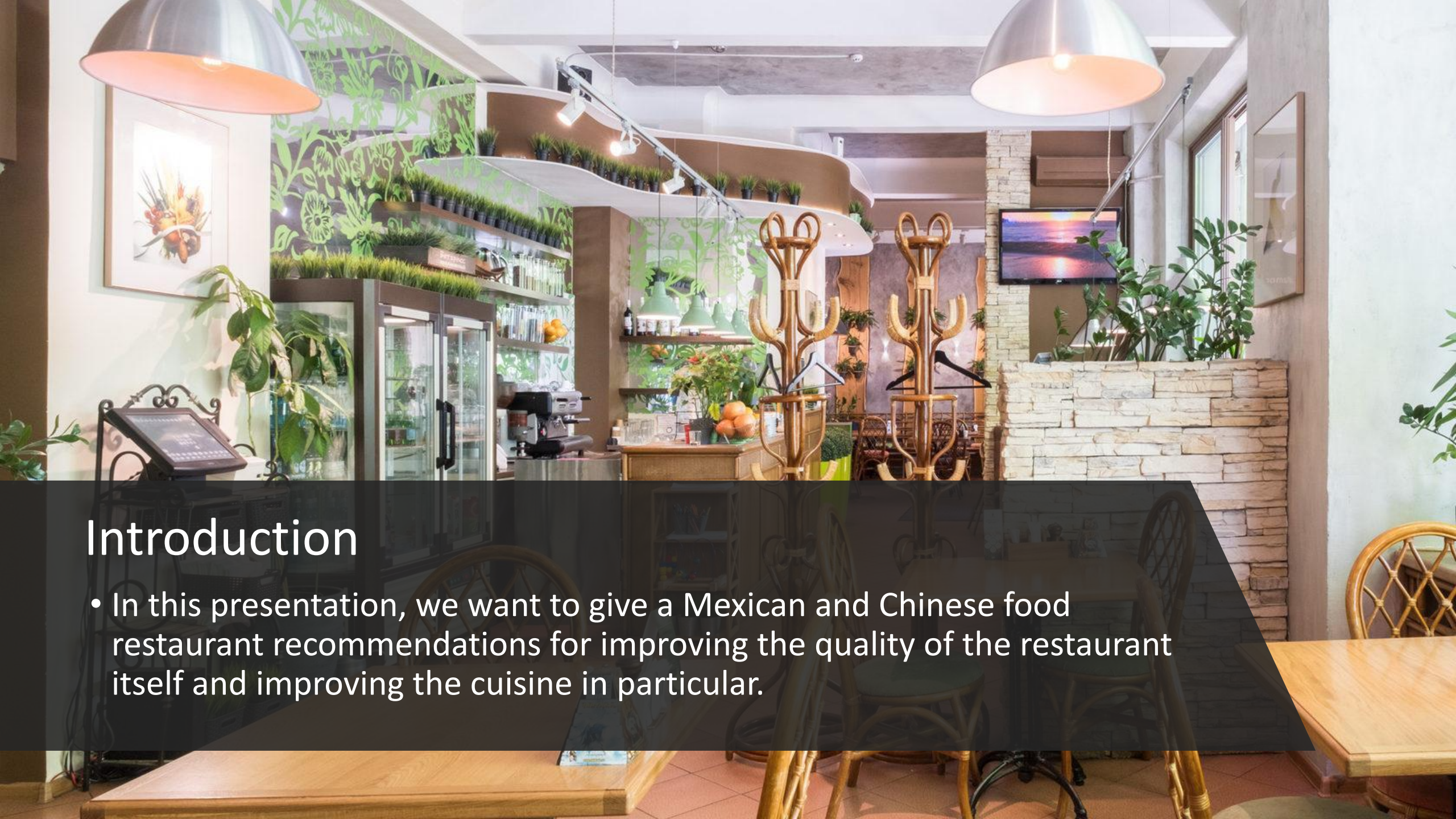


Introduction

- In this presentation, we want to give a Mexican and Chinese food restaurant recommendations for improving the quality of the restaurant itself and improving the cuisine in particular.

FIRST RECOMMENDATION

- To diversify the menu, as well as to overcome the problems of too many visitors, we suggest using a modern solution and dividing the menu into a menu for dining in a restaurant and takeaway food , and perhaps in the future it is also worth integrating a food delivery service , thereby it will be possible to increase the potential range of customers!

SECOND RECOMMENDATION

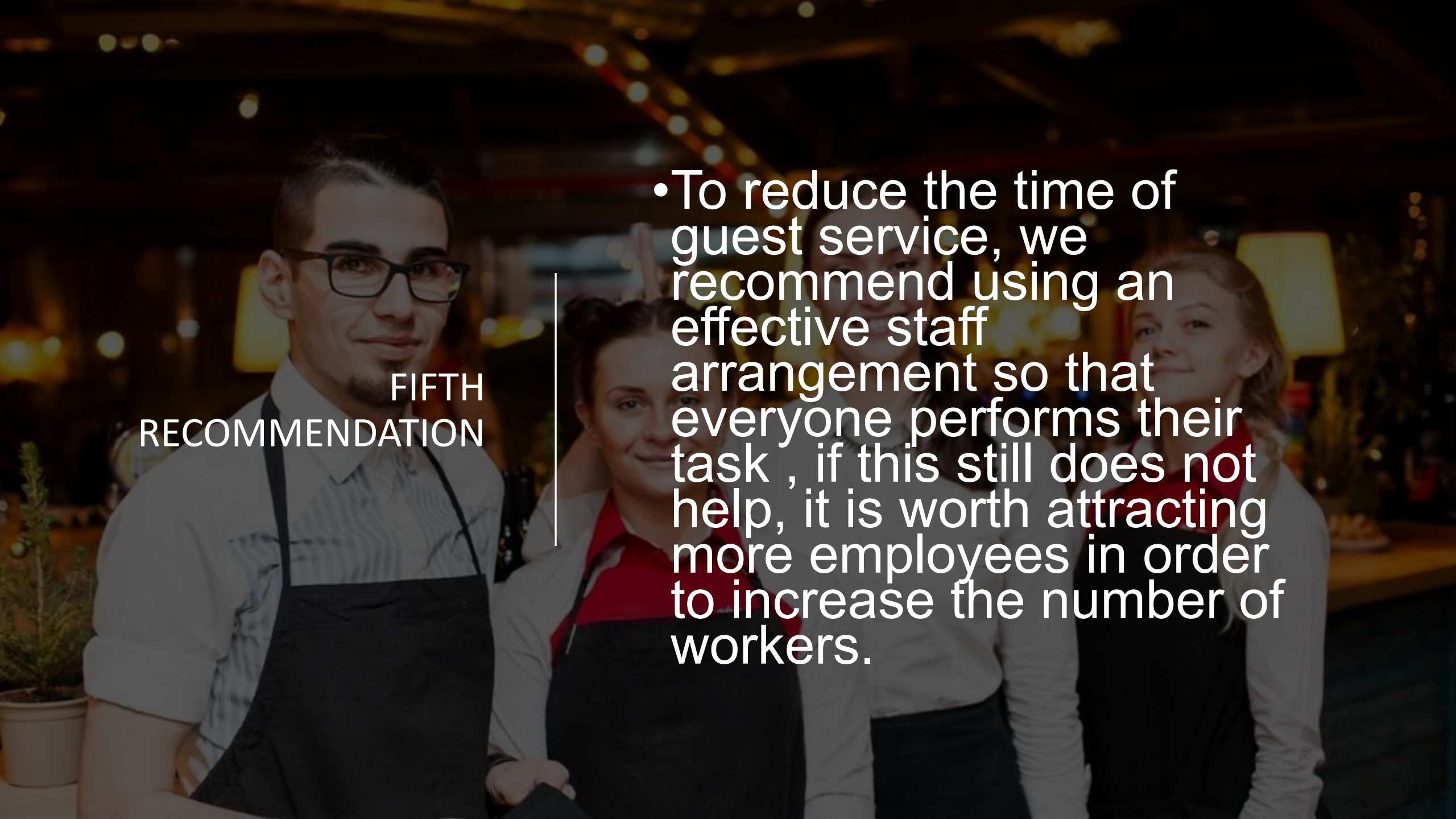
- I think the problem of menu confusion can be solved by creating an informational design solution, making the vegan menu on one page and the Vegan menu on the other , and creating an intuitive design so that you can understand everything at a glance.

THIRD RECOMMENDATION

- We recommend that you do not use pre-prepared sandwiches to avoid problems with the shelf life , and cook immediately after the order , if this is not possible, then put a defrosting sheet and dilute the products until intensive. And so, keep them in the freezer.

FOURTH RECOMMENDATION

- This restaurant has very good drinks that customers love. It is worth paying more attention to this product and promoting it more.



FIFTH RECOMMENDATION

- To reduce the time of guest service, we recommend using an effective staff arrangement so that everyone performs their task , if this still does not help, it is worth attracting more employees in order to increase the number of workers.

SIXTH RECOMMENDATION

- And the last thing is to diversify the menu, it is worth remembering that the vegetarian menu is not only rice, there are a huge number of dishes of different nationalities, so when making a seasonal menu, you should pay attention to them.

CONCLUSION

- We hope these recommendations will help to improve the quality of food and customer's opinion about this restaurant.

THANK YOU FOR
YOUR ATTENTION