

Assignments and projects in business essay

[Nutrition](#), [Fast Food](#)



Fast food chains usually provide value meals and quick service to attract buyers from all around the country. Many fast food chains elate by having speedy “ drive thrush” and counter service, which makes ordering your meal faster and moving on to the next customer easier as well.

These chains normally want an in and out type Of service, you go there to eat and then you leave basically. Almost all of their food is prepared by machine, fried or bake by high temperature ovens, which just leaves the work of preparing the food for the consumer in less than a couple minutes. Most of the time, fast foods have some type of company mascot or logo to help people easily find their restaurants when visiting new towns, such as big olden arches, or a smiling red haired, girl with freckles, or a more outrageous mascot, “ The King. ” All in all, the fast food chains are a dominating monopoly that will continue to bring more so called “ value” and different gimmicks in hopes of consumers to keep on fueling their company.

Moving on with restaurants that provide a more in depth dining experience would be casual dining. These particular restaurants sway away from value meals and focus more on a quality meal and a more personal experience to the entire restaurants. Upon entering a casual dining restaurant, you are dated right away and given a menu to browse through before ordering, on the contrary of being rushed.

Casual dining businesses are owned by family and are family operated most of the time, which typically means that the food is of better quality than the norm of dining experience. Most of the food prepared by casual dining is cooked “ fresh” which means the food might have been frozen beforehand,

but still has qualities of actual kitchen cooking rather than machine preparation. With intentions of having a cheerful and uplifting atmosphere or unique theme, casual dining incorporates well balanced service and culinary knowledge. Having a generally nicer layout and a more quality meal usually means paying a bit more, but the consumers seem to appreciate the business since many casual diners exist today and are still in business. Many examples of these restaurants are Chili's, Olive Garden, Red Lobster, and Applause's and are usually playing commercials on the modern Television all the time. Casual dining has been a frontier for a lot Of people that want to get started in a business and approach the American dream. Last on the list is fine dining this dining requires high class taste and high class money.

Fine dining restaurants mostly want to attract people of wealth ND importance, which is why the go out of their way to have some of the most expensive layouts to the interior and visually stunning dcord. Being so costly and having little advertising, fine dining restaurants are very elegant and are normally located in more popular cities and popular parts of towns, known for their stories of celebrities and important persons who have dined there. These restaurants consisting of the highest chefs and food material available, fine dining restaurants strive to bring the ultimate dining experience. Fine dining is usually a norm for the considerably wealthy and CEO business owners, thus speaking for a more memorable time or important occasion for the middle class. Another trait normally found among is a characteristic that sets them far apart from other fine dining restaurants, such as, an amazing bar, or candle light dinners with violins playing, and beautiful white table cloths.

Fine dining raises the bar to the next level when it comes to service, elegant waiters, speaking proper and being very polite always make a statement of caring for the consumer. In some restaurants, patrons have to make special reservations or wait in lines to get service that caters to the extremely wealthy.