# Restaurant evaluation: noras cuisine 

Business

## ASSIGN BUSTER

Evaluation of the experiences plays a key role in taking perfect decisions regarding the future. In this paper, I will evaluate one of my visits to a local restaurant named Nora's Cuisine. I decided to go to this cuisine because of the variety of delicious foods offered by this cuisine. I am fond of a tasty Italian meal. I have visited many restaurants before going to Nora's Cuisine but I have never been fully satisfied with the price and variety of foods offered by those restaurants. Therefore, I decided to visit Nora's Cuisine to get a new experience.

The first criterion to evaluate Nora's Cuisine is that food choices should include a variety of appetizers, salads, and pasta. The cuisine is doing very well in this regard. Some of the main appetizers, which the cuisine offers to the customers, include Gamberoni Fritti, Calamari Fritti, Italian Wings, Mozzarella Sticks, and Bruschetta al Pomodoro. A bad point regarding the cuisine is that it falls short of the meal at times. The managers need to take every step to make every appetizer available to the customers whenever the customers come within the mealtimes. The cuisine specializes in making delicious pasta, such as Melrose pesto, Fettuccine Carbonara, Cheese Ravioli, and Rigatoni Special. Diners can use the facility to take their leftovers with them. Salads are full of calories and are very delicious indeed. The cuisine also specializes in preparing antipasto, fruit salad, and crisp lettuce topped with mozzarella, olives, blue cheese, and tomatoes. With the order of two hamburgers or sandwiches, the cuisine provides a full plate of French fries and a soft drink without any charges. That is really a good thing and the customers like it a lot.

The second criterion to evaluate Nora's Cuisine is the location of the cuisine. The cuisine is just 5 kilometers away from my place. People can also go to cuisine using public transport. A bad point regarding location is the small parking area for the people who have their own vehicles.

The third criterion to evaluate Nora's Cuisine is the price of food. I set the limit of a maximum of $\$ 20$ per person. The prices at Nora's Cuisine fall below the limit. The prices are not high and low-income people can also afford to go to Nora's Cuisine to have desired meals. The prices of hamburgers and sandwiches range from $\$ 3$ to $\$ 8$ whereas the prices of appetizers and pasta range from \$7. 5 to $\$ 11.5$.

