

We investigated more than 100 restaurants/shops, we learned that there are 20 keys why they have a very good business

- 1

The shop is always bright
- 2

You could always feel welcomed to come to the shop
- 3

The signboard is obvious and with clear introduction of what you sell
- 4

The best sellers are always easy to see in the menu or in the shop
- 5

Door is widely opened for customers, letting people see clearly to your shop instead of dark and unclear interior
- 6

The staffs are active and enthusiastic
- 7

In the winter you serve warm drinks, in the summer you serves cold drinks
- 8

Do not give a lot of discount; Offer more gifts, coupons to customers
- 9

Dare to promise, do what you have said to customers
- 10

Speak the language of your customers so they will feel kind when they visit your shop
- 11

Never force customers to order more, prepare everything in advance so they could choose easily
- 12

Always prepare and be faster than others
- 13

Have a clean restroom
- 14

The staffs have a good relationship
- 15

The hot drinks/food is always hot, the cold drinks/food is always cold
- 16

Never argue with customers
- 17

The boss usually like everything clean
- 18

Update the menu every few months to give freshness to your customers
- 19

Do not treat differently between customers
- 20

The staffs are enthusiastic too when saying good bye