

88. Go the extra mile for single diners



Never [dine alone](#) when you're in Tokyo's Moomin House Café. Photo: CNN

It wouldn't cost you too much to try to grant a single diner's wishes. You can add a small side salad to their main dish or perhaps give them hot chocolate instead of a dessert.







After all, these little favors won't cost as much as when you're dealing with demands from a table of four. Plus, that single diner you just went the extra mile for will want to come back and perhaps they'll even bring their friends.

89. Be aware of your business score

Always check sites like TripAdvisor or TheFork as these kinds of sites are where both satisfied and unsatisfied customers leave their feedback about restaurants they've previously dined in.

Being aware of your business score on these sites will help you determine whether your prices match the quality of your offering.

Do check the "Value for money" section as this is where restaurants generally get good scores.

Scoring breakdown	
A possible total of: 10 points for food, 5 for service, 3 for ambience and 2 for X factor.	
12	Reasonable
13	Solid and satisfactory
14	Good
 15	Very good, consistently notable
 16	Great: worth seeking out
 17	Excellent: one of the best
 18	Outstanding
 19	Brilliant
 20	The best of the best

Good Food's scoring guide

If you have a bad score, that means customers have not been completely satisfied with their dining experience and may even feel like they have been ripped off. This is also a sign that you might need to adjust your prices.

My scoring system is really tailored to what I value in a restaurant. Some may value the food even more, or the service, or some other intangible aspect. Scores are in the end