

## 8. Consider an open kitchen

Open kitchens have become a trend these days because customers love it when the cooks or chef are involved in their dining experience. They appreciate being able to see how their meals are prepared. Aside from assuring your customers of your kitchen's hygiene, this setting also fosters loyalty and further adds value to your restaurant.



[Phoenixs Kitchen Project](#)

A friendly reminder from [Alexandra Morris of morrisselvatico.com](#) though, don't put in an open kitchen if you don't have any interesting theatrically cooking to showcase. They might be in fashion at the moment, but there is nothing worse than seeing into an unclean and uninteresting kitchen.

## 9. Get Instagram-worthy tableware and table linens

Customers these days love sharing their food on their social media profiles. The more picture-perfect the presentation of your dishes are, the more likely it will get posted on Instagram or Facebook.



Nice table setting with [clean table linen](#) from [AlSCO](#)

Remember the importance of exposure? All you have to do is serve dishes that will excite your customers they'd want to share it to everyone on their social networks.

This is why you need to take choosing tableware seriously. Aside from [influencing the food tastes](#), nice tableware and table setting will also encourage customers to talk about you.