

Nelema Cona  
10/18/20  
HW #5  
Marketing 1103 OL12

Ways to make my restaurant, Momo's Mediterranean Grill, stand out due to the conditions of the pandemic and the recession at hand...

- ❖ Since the restaurant already has one Great Chef, they should start taking videos of what makes the food so good. And start training another chef to cook the same.
  - This way there would be multiply chefs in the kitchen and cook faster so that the customers don't have to wait longer.
  - It could help the customers get fresh and hot food on time.
  - Start giving out samples outside of the restaurants, so the costumers could have a taste of what they're missing out in life.



- ❖ Offer Coupons and Discounts on Fridays.
  - In Islam, this day is given the most important than any other day of the week. It is the day that Muslims come together for congregational prayer. They listen to a lecture immediately before the prayer, intended to inspire them with useful knowledge about God and the religion of Islam.
  - This could help raise the costumers to come together as a family and have a feast the whole entire day.

**\$10 OFF \$35**

any food purchase of \$35 or more†

OR

**20% OFF**

**20% OFF YOUR TOTAL BILL\***

*\*Present this coupon to the cashier at the time of sale and receive a 20% discount off your total bill (including entrées, drinks, side items and desserts). Not valid with Seniors' Menu, Kids' Specials, Late Night Bites, Great Plates or other discount programs. Not valid toward the purchase of gift cards. Excludes carry-out bakery.*

❖ Start a Food Truck

- This could start to enables the dish out, foods to folks you might never normally come in contact with.
- This could help get different types of people from different places to come over and dine out at the restaurant.

