

New York City College of Technology, CUNY
Department of Hospitality Management
Janet Lefler Dining Room

MEMORANDUM

To: Professor Abreu, Director of Service

From: Zasia Simmons, Student

Date: February 27, 2020

RE: New York Times Restaurant Review

This memorandum is going to discuss Pete Wells' restaurant review on New York City's Caleta 111 in Richmond Hill, Queens. This restaurant review is about Pete Wells' experience at Caleta 111 in which he goes further into detail about why people should consider dining at this restaurant. Wells starts by describing the location and outer appearance of the restaurant in which he states "shuddering elevated tracks of the J train" and "about as wide as a parking space". Wells stated that Caleta has ambitions bigger than its own space, but his attitude turns around after dining some meals. After giving background information about the building's history and chef Luis Caballero, Wells goes on to praise the meals using metaphors, descriptive language, imagery, personification, and alliteration. But, Wells is not necessarily fond of the squid as he claims it's "not as appealing as the rest of the seafood". Two interesting observations Wells found were that Caleta 111 does not serve desserts during the week (only on weekends), and this restaurant is the first he has reviewed that does not serve metal utensils.

Overall, Pete Wells' feedback towards Caleta 111 is fairly positive in which he provides substantial literary devices and as much imagery as possible in order to propel his claims that support the restaurant forward. I would be interested in dining at Caleta because not only is it close to home, Wells makes their meals sound very appetizing.

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