

Questions to Pose Alexandria Lee, Head Manager of Cactus Club Cafe

1. What factors do you think drive the decrease in customer volume during the months of January to April?
2. What are the negative impacts of dry season on the restaurant and restaurant staff?
3. Do you think introducing daily specials would be feasible for our restaurant?
4. Do you think introducing daily specials would increase customer volume during dry season?
5. How would daily specials impact our restaurant's menu planning and inventory management?
6. Would introducing daily specials require additional kitchen staff or resources?
7. How would you determine what daily specials to offer?
8. How would you promote the daily specials to customers?
9. How would you track the success of the daily specials?
10. Have you introduced daily specials at this restaurant or another restaurant before? If so, what was the impact on customer volume and revenue?
11. How would introducing daily specials affect the pricing strategy for our menu?
12. Would introducing daily specials require changes to our existing restaurant procedures, such as ordering or prep processes?
13. What timeline would you propose for introducing daily specials to our menu?