# SET THE MOOD OF AMBIANCE OF THE DINING AREA



# MOTIVATIONAL ACTIVITY



How do you feel when you see these dining areas?

Which one looks the most inviting?

# **Pretest:** Instructions: Choose the best answer for each multiple-choice question.

- 1. Which of the following is the MOST important factor in setting the mood ambiance in a dining area?
- a. The type of food being served
- b. The lighting
- c. The color of the walls
- d. The number of people dining

- 2. What type of lighting is generally considered best for creating a warm and inviting atmosphere in a dining area?
- a. Bright, overhead fluorescent lights
- b. Dim, soft, and warm lighting
- c. Colored party lights
- d. Strobe lights

- 3. What role does music play in setting the mood ambiance in a dining area?
- a. It's not important at all.
- b. It can enhance the atmosphere and create a more enjoyable experience.
- c. It should always be loud and upbeat.
- d. It should only be played during special occasions.

4. What role does music play in setting the mood ambiance in a dining area?

- a. It's not important at all.
- b. It can enhance the atmosphere and create a more enjoyable experience.
- c. It should always be loud and upbeat.
- d. It should only be played during special occasions.

- 5. How can table linens contribute to the ambiance of a dining area?
- a. They don't have any effect on the ambiance.
- b. They can add color, texture, and elegance to the setting.
- c. They should always be plain white.
- d. They should be made of the cheapest material possible.

# Key points to be considered in setting the dining atmosphere

Creating the right ambiance for a restaurant can be a difficult task. Restaurateurs spend millions of pesos to create the perfect ambiance in their establishments. Unfortunately, the money spent on creating an ambiance can sometimes be lost through the operations of a restaurant especially if it is inappropriate or not attractive enough to the taste of prospective clients.

# Key points to be considered in setting the dining atmosphere

While the actual design elements of the restaurant are usually out of the operating team's hands, the elements of the restaurant that operations can do to enhance the ambiance. Setting the right ambience is of utmost importance for a great dining experience. Here are several things that a general manager could do to ensure that guests will have a unique setting in which to enjoy their meals.



- □ Daylight is preferred for day time meal services. Subdued light is more appropriate for evening dining. Candlelight can enhance the mood for evening dining but should not be used for daytime events.
- ☐ The lighting level is crucial in setting a comfortable feel. The lighting must be dim enough to create a intimate and inviting feel, but not so dim as to interfere with guest's ability to easily read the menu.



# **Views**

Tables should be set to take best advantages of the views from dining room, which is subject to limitations of space.



# Music

Background music may be appropriate in establishing a mood. In dining rooms where music is played, especial consideration must be given to the placement of tables in terms to the volume of the music.



#### **Décor / Decoration**

- ☐ The décor should be consistent to create a harmonious atmosphere.

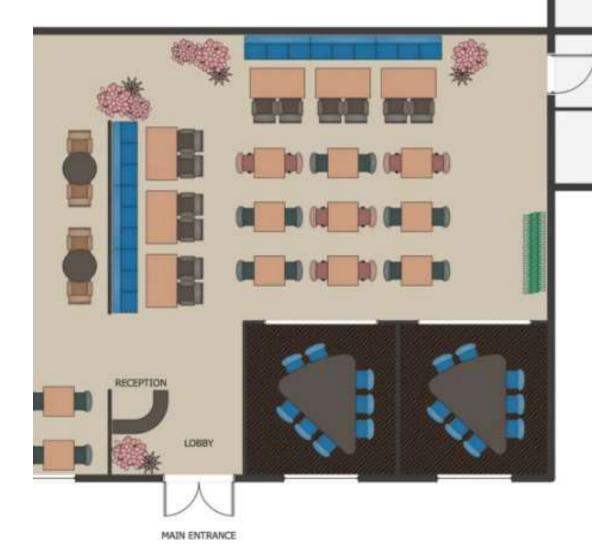
  Color selection plays an important part in the dining experience.

  Some colors are warm, others cold, some are romantic, and others business like.
- ☐ Individual waiters are often responsible for the details. Live plants and fresh flowers, for example, make a major contribution to the overall presentation and to the mood a room encourages. They must be carefully placed, well- presented, and well maintained.

## **Dining Furniture**

In arranging a dining room separately or as part of a larger room, the placement of furniture can make a big difference on how you make guests at your table feel welcome. Keep your focus on ease and comfort.





## Analyze your space

- Planning is useful because of the relative inflexibility of furniture arrangement in a dining room.
- Assess the position of your planned seating arrangement and the location of the windows, to prevent glare in the eyes of people seated at the table.
- Walk through the mechanics of serving a meal from kitchen to dining room. This will help you decide where to put serving or storage cabinets.



## Furniture Arrangement

- Place the bulkiest piece of furniture first.
- Move a light fixture, if necessary, rather than struggling to place the table under it.
- Put regularly empty chairs against the walls, in the corners or even in another room.
- Incorporating bench or even a window seat as part of the dining area allows you the full complement of chairs.
- Replace your square or rectangular table with an oval or round table that can be enlarged with leaves.
- Placed décor collections in a glass-fronted corner or on wall-hung shelves.
- A bare floor and or low-pile washable carpeting makes cleanup easy for families with children.



# Creating Room for Movement

- Leave a pathway between entrances
- Avoid blocking the paths
- Make sure all furniture and outlets are easily accessible



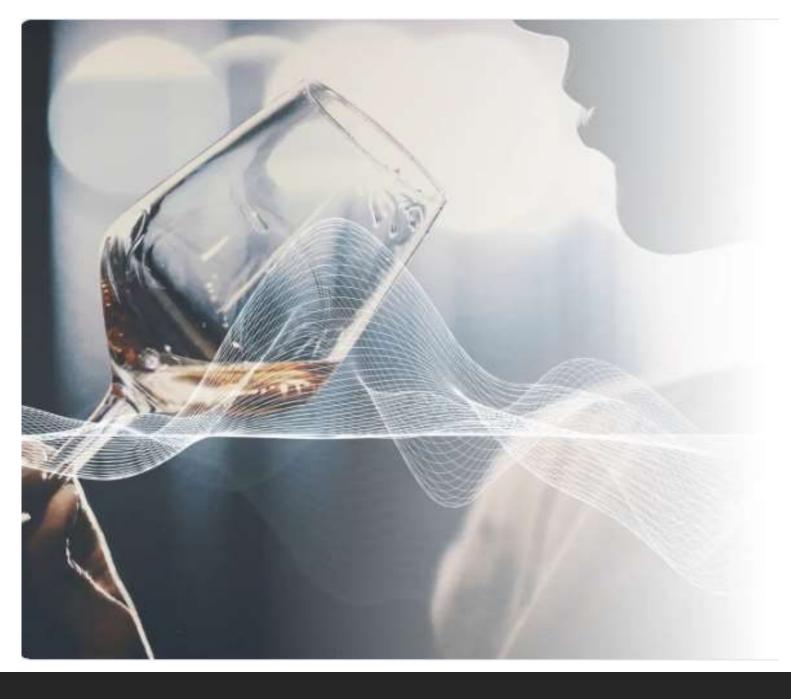






#### Placing Accessories

- ☐ Use painting, mirrors, and other size dependent items strategically
- ☐ Size rugs carefully
- ☐ Use high curtains
- ☐ Use symmetry



#### **Ambient Sound**

Sounds play an important role in influencing mood and perception of the persons. Even soft music has an effect on the listener that can subtly improve the customer's mood.

There are customers who are not in the restaurant to listen to music, so it is better to play classical music. It is effective to create positive mood.

Whatever your music selection is, always play it softly. The music should neither be too loud nor too soft for a conducive dining experience.



### Reasons for Cleaning Floors

- To remove stains, dirt, litter and obstructions.
- To remove grit and sand which scratch and wear down the surface.
- To remove allergens, particular dust.
- To prevent wear on the surface (e.g. by using a floor wax or protective sealant)

# **Carpet Cleaning Tips**

- 1. Remove dirt. Dirt is like thousands of little blades that cut carpet fibers.
  - Set the vacuum at the right height.
  - Vacuum often to protect carpet.
  - Start with clean bag or filter.
  - ➤ Vacuum at a high speed.
  - ➤ Use Walk-off mats.



# Carpet Cleaning Tips

2. Choose a truck-mounted equipment rather than portable steam cleaning equipment because it exhausts the dirty air and humidity outside.





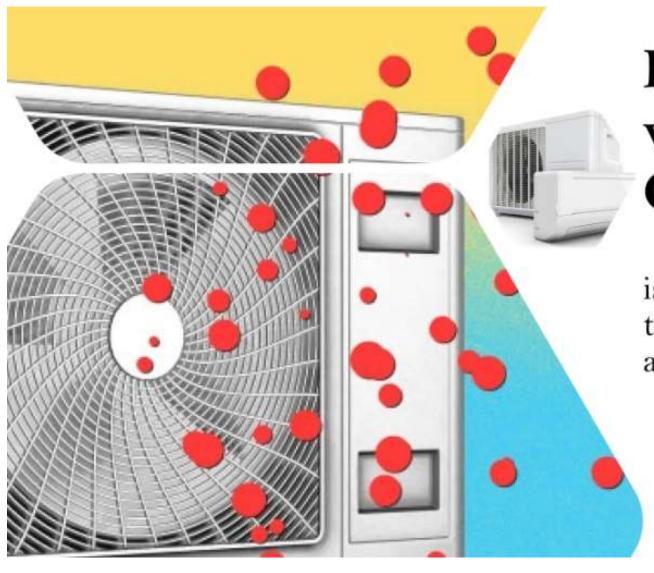
# Carpet Cleaning Tips

- 3. Do it Yourself (DIY) right.
- Clean carpet before it becomes really dirty.
- Vacuum well before an after cleaning.
- Pre-treat stains and high-traffic areas.
- Mix a drop of detergent with hot water in a spray bottle, lightly mist the dirtiest areas. Let sit for 5 to 10 minutes before starting the general cleaning.
- Remove or elevate furniture to prevent rust from metal caste or stains from paint and finishes from transferring to damp carpet.
- Do not over wet the carpet. Make only one pass with the soap and water solution. Make one pass with the neutralizing rinse solution.
- Let it dry thoroughly.

## **Carpet Cleaning Tips**

- 4. Clean Stains Right Away
- Do not dig or scoop food Spills.
- Remove the stain immediately
- Try water first, 80% of stains can BE removed using plain water.
- Do not rub or scrub.





## Keep Cool with Air Conditioners

Air-cooling system is also important to set the mood of the dining area.

#### Points to consider When buying Air Conditioner

Today, many air conditioners that offers various models are available. That's why we have to check the points to consider when buying Air Conditioner. Let's Check!

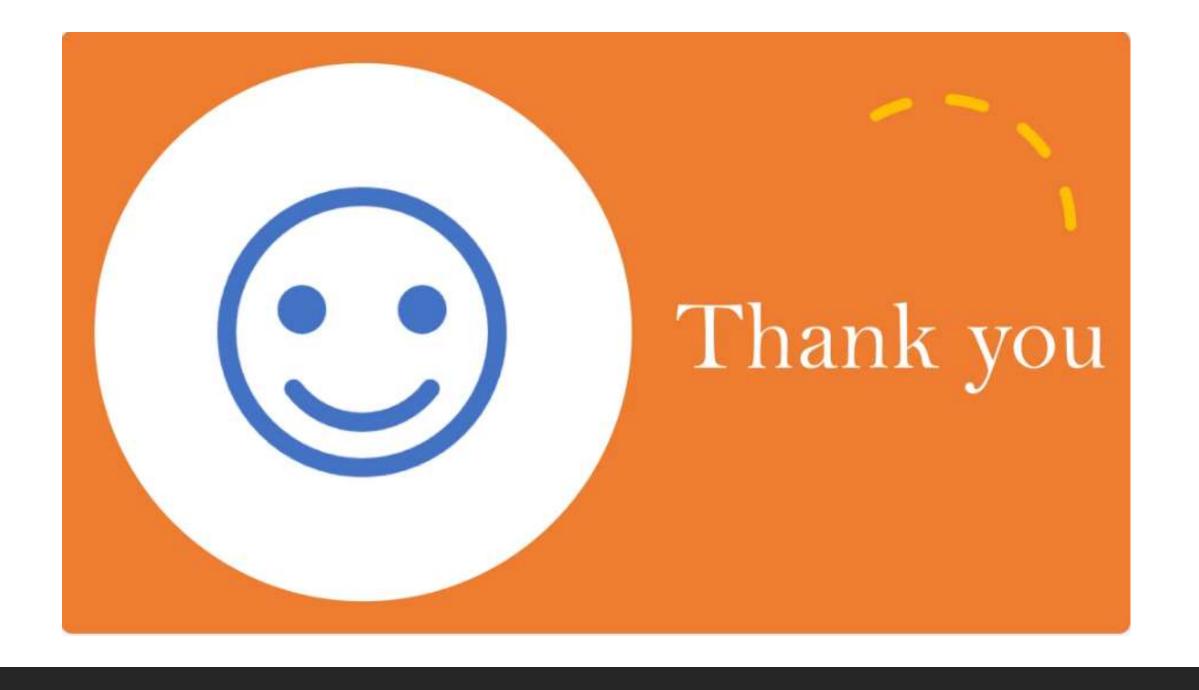
 If the room is in rectangular or square – shaped, Just multiply the length and width and divide it by two.

 For other shaped rooms, Multiply the length with its width and divide it by two.

 After getting the measurements, you may now determine the cooling capacity the room needs. (17-19 sq.m. room=1HP)

 Experts say 1HP is sufficient o beat the heat, so the higher the area to ventilated, the greater HP is needed.







# Sample pictures of floor plan design

