

Emeka Emeche

GEOG 258

2/17/20

To Go Restaurants Report

My partner and I went to survey restaurants that had to go options. Each place had its own style and different way of handling their orders. I primarily went to places that were on campus, while my partner went off campus in the Ave area. What was found between the both of us honestly surprised me, because our taste of food differed in most cases.

Both of us had different preferences as to why we wanted certain foods. What I mainly focused on and responded with is looking for cheap options that had the best quality that related well to its price. I also wanted personalized options for the food that I was eating. My partner searched for food that primarily suited his tastes, while also focusing on the type of food that he liked. The wait times for the places I went to were faster than my partner's. The location and the type of setting makes a difference for whether they are served quickly or not. The restaurants in the UW HUB area are in more condensed environments. However, the food is prepared pretty quickly and is set in front on the servers to quickly serve people in a proper fashion. When there is a long line of people, it usually dies down fairly quickly. The UW campus usually has more inflated prices for food due to dining passes, and how university tends to have higher prices to get more revenue as a college.

My partner went to places that are official businesses that take a lot longer to make and serve due to how much people they have on staff. Even with items on the menu like Chinese Sauerkraut Fish, the wait time was 16 minutes. It shows a lot about my partner because it

shows that he is willing to wait even longer for food he's interested in as long as it tasted good. Food places on the Ave have to serve according to who ordered first, and they have to manually cook it in the back. Couple that with a long line, and the ordering process can be a longer process. With me, if I had to wait that long I would instantly go somewhere else since I have a tighter schedule and can't afford to waste time.

What found overall in my experiences in food is that I want to spend as little money as I can possible. I shape my thinking matching the price for the item on the menu to how I think it's worth. Some places like Pagliacci was too expensive for what they serve for pizza. An individual slice can cost within \$3.40 to \$4.50, while Costco pizza has bigger slices that cost around \$1.00. I tend to judge food items based on what I've experienced back then. My partner for the places he went was too expensive in my eyes. For example, MOD Pizza can get up to around \$11.00 for making a pizza but it's because he knows the quality of what they offer, and he is content with how it tastes. I wasn't too concerned with the environment where I ate in, but my partner seems to be concerned with where he eats. He sees if the restaurants are easily accessible and extremely descriptive on their menus so there is no ambiguity present. Where he eats matters because he wants to feel comfortable and not feel grossed out eating in a dirty place.

Map:

<http://www.arcgis.com/apps/View/index.html?appid=8631e42a881f492c8e33380c70ac3e7c>