

Hello!

We are students from the Munich University of Applied Sciences conducting research on how restaurants can better manage fluctuating customer demand.

Our goal is to understand the challenges restaurants face with uneven occupancy and to explore digital solutions that help optimize capacity and profitability.

We would greatly appreciate it if you could take a few minutes to complete our questionnaire. Your insights will help us design smarter tools to support restaurants in the future.

Date: \_\_\_\_\_ Interviewer: \_\_\_\_\_ Nr.: \_\_\_\_\_ Rejections: \_\_\_\_\_

1. Name Of your Restaurant: \_\_\_\_\_

2. Which of the following best describes your business ownership?

Independently owned  Part of a small local group  Franchise / Chain

3. How would you describe your restaurant's average price range per person?

Low (under €15)  Medium (€15–30)  High (€30+)

4. How would you describe your average occupancy across a typical week?

Constantly full  High during peaks, low off-peak  Often below capacity

5. When are your busiest hours? (open question)

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6. And when do you notice a clear drop in guests? (open question)

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7. What are the main challenges caused by this uneven occupancy?

Staff scheduling  Food waste  Lost revenue  Energy inefficiency  Cost  Other: \_\_\_\_\_

8. Do you currently use any software or digital tools to manage bookings or occupancy?

Yes – which one(s)? \_\_\_\_\_  No

9. How satisfied are you with your current digital visibility?

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10. What do you think causes the biggest fluctuations in your occupancy?

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11. Would you consider using a platform that helps optimize occupancy by attracting guests during off-peak hours?

Definitely  Maybe  Unlikely  No

12. How likely are you to offer small discounts or incentives to fill empty tables?

Very likely  Somewhat likely  Not likely

13. If you could change one thing about how your restaurant manages demand or reservations, what would it be?

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**Thank you very much for taking part in this survey!**