ZERO-SHOT PROMPT

As a product analyst, your task is to classify 10 reviews of my restaurant in the attached CSV file. Do not change the text of the Reviews. Classify the following reviews as either positive, negative or neutral. Consider the context and tone of each review carefully. Please classify the reviews into predefined tags as food, quality, service, ambiance, price and overall experience. please determine priority for this review either low, normal or high. please suggest action(s)/next Step(s) based on the feedback provided. please provide first response to provide to the customer based on the sentiment of the review. Please provide personal approach in generating action(s)/next Step(s) and the first response to the customer. the please convert the above output into a tabular form where individual reviews are mapped to the outputs of their corresponding categories. Please skip the reviews with wrong entries. Include the Review Id column in the table.

please copy and paste B column to the final table from the Rstaurant Reviews

TABLE FOR ZERO SHOT PROMPT

Review ID	Review	Sentiment	Tags	Priority	Action	Response
Cust2024 -001	The food at this restaurant is absolutely amazing! The flavors are rich and vibrant, and every dish is a culinary delight. The tender, melt-in-your-mouth steak is perfectly seasoned and accompanied by a velvety red wine reduction. The dessert selection is a work of art, with the creamy tiramisu stealing the show.	Positive	Food	Low	Thank the custom er and invite them back	"We're thrilled you enjoyed our culinary delights! Your praise for our steak and tiramisu made our day. We can't wait to welcome you back for another exceptional dining experience."

Cust2024	I had a mixed	Neutral	Food	Normal	Addres	"Thank you for your
-002	experience at this		,		s mixed	honest feedback.
	restaurant. While		Servi		feedbac	We're glad you
	some dishes were		ce		k and	enjoyed our
	enjoyable, others fell				invite	calamari but sorry
	short of				for	to hear the chicken
	expectations. The				another	piccata didn't meet
	appetizer of crispy				visit	expectations. We'd
	calamari was					love another chance
	perfectly cooked and					to impress you fully.
	flavorful, but the					May we suggest
	main course of					trying our chef's
	chicken piccata					specials on your
	lacked seasoning					next visit?"
	and was slightly					
	overcooked.					

TABLE FOR ZERO SHOT PROMPT (CONT2)

Review ID Cust2024 -003	I had a fantastic experience dining at this restaurant. The food was exquisite,	Sentiment Positive	Tags Food ,	Priority Low	Action Express gratitud e and encoura	"We're overjoyed to hear about your fantastic experience! Your	Cust2024 -004	I had a negative experience at this restaurant. The food was below average, and the flavors were bland. The appetizer	Negative	Food , Price	High	Apologi ze and offer resoluti on	"We're deeply sorry your dining experience fell short. Your feedback on our bruschetta and
	with each dish beautifully presented. The appetizer of		ance		ge return visit	description of our oysters and scallops has us		of bruschetta lacked seasoning, and the main course of pasta was overcooked and lacked flavor.					pasta is valuable. We'd like to make it right - please contact our manager to discuss
₩ + New	course of seared			•••	□ >\$ C	onvert to Page S							how we can ensure your next visit exceeds expectations."
	scallops over a bed of saffron-infused risotto was a symphony of flavors. The attention to detail in every aspect of the meal was truly commendable.					soon!"	Cust2024 -005	This restaurant exceeded my expectations. The food was outstanding, and the portion sizes were	Positive	Food	Low	Thank the custom er and invite	"We're delighted our food exceeded your expectations! Your detailed praise of our dishes is music to our ears. Next

TABLE FOR ZERO SHOT PROMPT (CONT3)

Review Cust2024-005 (cont)

Review ID Review	Sentimen	t Tags	Priority	Action	Response	Cust2024 -006	Not Applicable, what is this iudbidsub	Neutral	N/A	Low	Skip review	N/A
generous. appetizer particular feast for senses, fear colorful arrobruschettal calamari, and spinach digmain courses salmon with butter saud cooked to flaky and man course for design of the chocological cake is an appetizer particular.	ter was ing a of ispy creamy he f grilled emon vas fection, st. Save ert— lava			for dessert	time, save room for that chocolate lava cake - it's on us as a thank you!"	-006 Cust2024 -007	I am a regular customer at this restaurant, and I am never disappointed. The food is consistently delicious. The signature dish, a succulent rack of lamb, is always tender and flavorful. The side of truffle mashed potatoes is a heavenly accompaniment. The impeccable service and cozy ambiance make dining here a	Positive	Food , Servi ce, Ambi ance	Low	review Recogn ize loyalty and offer VIP treatme nt	"As a cherished regular, your continued satisfaction means the world to us. We're honored by your praise for our lamb and overall experience. On you next visit, let us treat you to a complimentary glass of wine to pa with your favorite dish!"

TABLE FOR ZERO SHOT PROMPT (CONT4)

Review ID	Review	Sentiment	Tags	Priority	Action	Response
	memorable experience.					
Cust2024 -008	The restaurant has a decent menu with a variety of options. The food was satisfactory, but nothing stood out as exceptional. The Caesar salad was fresh and well-dressed, but the pasta dish lacked depth of flavor.	Neutral	Food , Servi ce, Price	Normal	Acknow ledge feedbac k and promise improve ment	"Thank you for your candid review. We're pleased our Caesar salad hit the mark but understand our pasta didn't quite shine. We're always working to elevate our dishes - we'd love to hear which flavors you'd enjoy in future pasta creations."

	•	•				
Cust2024	The service was	Negative	Food	High	Apologi	"We're truly sorry for
-009	poor, with rude and		,		ze and	the disappointing
	inattentive staff. The		Servi		request	experience you had.
	atmosphere was		ce,		further	Your feedback on
	noisy and crowded.		Ambi		details	our service,
	The food was		ance			atmosphere, and
	average at best, with					food quality is taken
	the steak being					seriously. Could we
	overcooked and the					arrange a call with
	salad lacking					our manager to
	freshness.					gather more
						details? We're
						committed to
						addressing these
						issues and hope for
						a chance to regain
						your trust."

TABLE FOR ZERO SHOT PROMPT (CONT5)

Review ID	Review	Sentiment	Tags	Priority	Action	Response
Cust2024 -010	The food was disappointing, and the service was slow and inattentive. The appetizer of stuffed mushrooms lacked flavor, and the main course of chicken marsala was overcooked and dry.	Negative	Food , Servi ce, Price	High	Apologi ze and offer compen sation	"We sincerely apologize for the subpar experience you encountered. Your comments on our appetizers, main course, and service are invaluable for improvement. We'd like to offer you a complimentary meal to demonstrate our commitment to excellence. Please contact us to arrange this."

ONE-SHOT PROMPT

you are a product analyst. your task is to make a review analysis of the 9 reviews in this CSV file, based on the example I gave you. Please skip reviews with wrong entries. Context: -Review: "The restaurant has a decent menu with a variety of options. The food was satisfactory, but nothing stood out as exceptional. The Caesar salad was fresh and welldressed, but the pasta dish lacked depth of flavor" Original landing page: - Sentiment Classification: Neutral - Tags: Food: Yes, Quality: Yes, Service: No, Ambience: No, Price: No, Overall Experience: Yes - Priority: Normal - Suggested Actions/Next Steps: 1. Enhance Pasta Dish; 2. Menu Innovation; 3. Maintain Salad Quality; 4. Staff Training; 5. Customer Feedback Loop; 6. Quality Control; 7. Chef's Review; 8. Competitive Analysis - First Response to Customer: Dear [Customer's Name], Thank you for taking the time to share your feedback with us. We appreciate your insights regarding our menu and the dishes you tried during your visit. We're glad to hear that you enjoyed the freshness of our Caesar salad. However, we're sorry to learn that the pasta dish did not meet your expectations. Your comments about the flavor are valuable, and we will certainly take them into consideration as we strive to enhance our offerings. We are committed to providing an exceptional dining experience, and your feedback helps us improve. We hope you'll consider visiting us again soon so we can provide you with a meal that exceeds your expectations. Warm regards, [Your Name] [Your Position] [Restaurant Name] [Contact Information] Sources

Cust2024-008 review analysis used as Example for One-Shot Prompt

Cust ID	Sentiment	Review	Tags	Priority	Suggested Actions	First Response to Customer
Cust20	Positive	The	Foo	High	1. Maintain quality	Dear Valued Customer,
24-001		food	d:		2. Showcase	
		at this	Yes,		dishes	Thank you for your glowing
		restaur	Qual		3. Promote dessert	review of our restaurant.
		ant is	ity:		4. Staff training	We're thrilled to hear that
		absolu	Yes,		5. Feedback loop	you found our food
		tely	Serv			"absolutely amazing" and
		amazi	ice:			enjoyed the rich flavors of
		ng!	No,			our dishes. Your praise for
		The	Amb			our steak and tiramisu is
		flavors	ienc			particularly appreciated. We
		are	e:			strive to create culinary
		rich	No,			delights, and it's rewarding
		and	Pric			to know we've succeeded.
		vibrant	e:			We look forward to
		, and	No,			welcoming you back for
		every	Over			another exceptional dining
		dish is	all			experience.
		a	Exp			
		culinar	erie			Warm regards,
		У	nce:			[Your Name]
		delight	Yes			[Your Position]
		. The				[Restaurant Name]
		tender,				
		melt-				
		in-				
		your-				

perfec tly seaso ned and accom panied by a velvety red wine reducti on. The desser selecti on is a work of art, with the cream tiramis

stealin g the show.

TABLE FOR ZERO SHOT PROMPT

Cust ID	Sentiment	Review	Tags	Priority	Suggested Actions	First Response to Customer
Cust20	Mixed	I had a	Foo	Mediu	1. Review chicken	Dear Valued Customer,
24-		mixed	d:	m	2. Staff training	
002		experi	Yes,		3. Quality control	Thank you for sharing your
		ence	Qual		4. Feedback loop	candid feedback about your
		at this	ity:		5. Menu eval	recent dining experience.
		restaur	Yes,			We're pleased that you
		ant.	Serv			enjoyed our crispy calamari
		While	ice:			appetizer. However, we
		some	No,			apologize that the chicken
		dishes	Amb			piccata didn't meet your
		were	ienc			expectations. We take all
		enjoya	e:			feedback seriously and will
		ble,	No,			use your comments to
		others	Pric			improve our dishes. We
		fell	e:			hope you'll give us another
		short	No,			opportunity to provide you
		of	Over			with a fully satisfying meal.
		expect	all			
		ations.	Exp			Best regards,
		The	erie			[Your Name]
		appeti	nce:			[Your Position]
		zer of	Yes			[Restaurant Name]
		crispy				

Cust ID	Sentiment	Review	Tags	Priority	Suggested Actions	First Response to Customer
		calam				
		ari was				
		perfec				
		tly				
		cooke			-	ABLE FOR
		d and			I.	ADLE FUR
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		overco				
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Cust ID	Sentiment		_		ty Suggested Acti	ons First Response to Customer
Cust20	Positive	I had a	Foo	High	1. Maintain quality	Dear Valued Customer,
24-		fantast	d:		2. Showcase	
003		ic	Yes,		dishes	We're delighted to hear
		experi	Qual		Staff training	about your fantastic dining
		ence	ity:		4. Feedback loop	experience at our
		dining	Yes,		5. Promote	restaurant. Your praise for
		at this	Serv		seafood	our exquisite food, beautifu
		restaur	ice:			presentation, and attention
		ant.	No,			to detail is greatly
		The	Amb			appreciated. We're
		food	ienc			especially pleased that you
		was	e:			enjoyed our fresh oysters
		exquisi	No,			and seared scallops with
		te, with	Pric			saffron-infused risotto.
		each	e:			Thank you for recognizing
		dish	No,			our commitment to culinary
		beautif	Over			excellence. We look forward
		ully	all			to serving you again soon.
		presen	Exp			
		ted.	erie			Warm regards,
		The	nce:			[Your Name]
		appeti	Yes			[Your Position]
		zer of				[Restaurant Name]
		fresh				
		oyster				
		s was				
		a taste				
		of the				
		ocean,				
		while				
		the				

over a **TABLE FOR** bed of saffron **ZERO SHOT** infuse **PROMPT** risotto was a symph ony of flavors

course

seared scallo

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. The attenti on to detail in

every aspect of the meal was truly comm endabl

Cust ID	Sentiment	Review	Tags	Priority	Suggested Actions	First Response to Customer			main course				
Cust20	Negative	I had a	Foo	High	1. Urgent recipe	Dear Valued Customer,			of pasta				
24-		negati	d:		review				was				
004		ve	Yes,		2. Staff training	We sincerely apologize for			overco				
		experi	Qual		3. Quality control	your negative experience at			oked				
		ence	ity:		4. Feedback loop	our restaurant. We're			and				
		at this	Yes,		5. Menu eval	disappointed to hear that			lacked				
		restaur	Serv			our food fell below your			flavor.				
		ant.	ice:			expectations, particularly	Cust ID	Sentiment	Review	Tags	Priority	/ Suggested Actions	First Response to Customer
		The	No,			regarding seasoning and	Cust20	Positive	This	Foo	High	1. Maintain quality	Dear Valued Customer,
		food	Amb			pasta preparation. Your	24-		restaur	d:		2. Showcase	
		was	ienc			feedback is invaluable, and	005		ant	Yes,		dishes	Thank you for your
		below	e:			we assure you that we will			excee	Qual		3. Promote dessert	wonderful review! We're
		averag	No,			use it to improve our dishes.			ded	ity:		4. Staff training	thrilled that we exceeded
		e, and	Pric			We would appreciate the			my	Yes,		5. Feedback loop	your expectations and that
		the	e:			opportunity to make things			expect	Serv			you enjoyed our outstanding
		flavors	No,			right and hope you'll give us			ations.	ice:			food and generous portions.
		were	Over			another chance to provide			The	No, Amb			Your detailed appreciation
		bland.	all			you with a much better			food was	ienc			of our appetizer platter, grilled salmon, and
									outsta	e:			chocolate lava cake is music
		The	Exp			dining experience.			nding,	No,			to our ears. We're committed
		appeti zer of	erie nce:		1	Sincerely,			and	Pric			to providing exceptional
		brusch	Yes			[Your Name]			the	e:			dining experiences and look
		etta	163			[Your Position]			portio	No,			forward to welcoming you
		lacked				[Restaurant Name]			n sizes	Over			back soon.
						[nestaulant Name]			were	all		_	
		seaso						TAF	RI F	F	OR	ZERO	
		ning,											
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Cust ID	Sentiment	Review	Tags	Priority	Suggested Actions	First Response to Customer			course				
ouot 15		genero	Exp		ouggeoiou / iotionio	Best regards,			of				
		us.	erie			[Your Name]			grilled salmo				
		The	nce:			[Your Position]			n with				
									emon				
		appeti	Yes			[Restaurant Name]			butter				
		zer							sauce				
		platter							was				
		was a							cooke				
		feast							d to				
		for the							perfec				
		senses							tion, flaky				
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Cust ID	Sentiment	Review	Tags	Priority	Suggested Actions	First Response to Customer	always cooke	
Cust20	Positive	As a	Foo	High	1. Maintain quality	Dear Valued Customer,	d to	
24-007		freque	d:		2. Showcase		perfec	TABLE FO
		nt	Yes,		dishes	We're incredibly grateful for	with a	TABLE FO
		diner	Qual		3. Staff recognition	your continued patronage	tender,	
		at this	ity:		4. Loyalty program	and delighted to hear that	flavorf	ZERO SHO
		establi	Yes,		5. Ambiance	we consistently meet your	ul	
		shmen	Serv		maintenance	expectations. Your praise for	result.	PROMPT
		t, ľm	ice:			our signature rack of lamb	The	FICOIVIFI
		consis	Yes,			and truffle mashed potatoes	accom	
		tently	Amb			is greatly appreciated. We're	panyin	
		impres	ienc			also pleased that you enjoy	g	
		sed by	e:			our service and ambiance.	truffle	
		the	Yes,			Thank you for being a loyal	mashe	
		quality	Pric			customer, and we look	d	
		of	e:			forward to providing you	potato	
		food	No,			with many more memorable	es are	
		and	Over			dining experiences.	simply	
		servic	all				divine.	
		e. The	Exp			Warm regards,	The	
		signat	erie			[Your Name]	restaur	
		ure rack of	nce: Yes			[Your Position] [Restaurant Name]	ant's	
		lamb	ies			[nestaurant Name]	cozy	
		is a					atmos	
		stando					phere	
		ut					and attenti	
		dish,					ve	

Cust ID	Sentiment	Review	Tags	Priority	Suggested Actions	First Response to Customer
		staff contrib ute to a truly memor able dining experi ence every time I visit.				REVIEW Cust2024- 007
Cust20 24- 009	Negative	My recent visit to this restaur ant was	Foo d: Yes, Qual ity: Yes, Serv	High	1. Urgent staff training 2. Review food prep 3. Noise reduction 4. Capacity	Dear Valued Customer, We sincerely apologize for the disappointing experience you had at our restaurant. We take your feedback about our service,
		disapp ointing . The servic e staff appear ed	ice: Yes, Amb ienc e: Yes, Pric		management 5. Quality control	atmosphere, and food quality very seriously. Please know that this is not the standard we strive for, and we will be addressing these issues immediately. We would greatly appreciate the

disinte	e:				opportunity		_
rested	No,				right and hop		
and	Over				another char		
inatten	all				you with the		ing
tive,	Exp				experience y	ou deserve.	
signifi	erie						
cantly	nce:				Sincerely,		
impact	Yes				[Your Name]		
ing the					[Your Positio	n]	
overall					[Restaurant	Name]	
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ust ID	Sentiment	Review	Tags	Priority	Suggested Actions	First Response to Customer	Cust20	Negative	Iregret	Foo	High	1. Urgent review of	Dear Valued Customer,
		expect					24-010		to say	d:		prep	
		ations.							that	Yes,		2. Training on	We're truly sorry to hear
		My							my	Qual		service	about your disappointing
		steak							dining	ity:		3. Quality control	experience at our
		was							experi	Yes,		4. Menu evaluation	restaurant. Your feedback
		overco							ence	Serv		5. Feedback loop	about the food quality and
		oked,							was	ice:			service is taken very
		and							unsati	Yes,			seriously. We assure you
		the							sfactor				that we will address these
		salad							y. The	ienc			issues promptly, including
		lacked							food	e:			reviewing our recipes and
									quality				improving our service
		freshn			TABL	E FOR			was	Pric			standards. We would greatly
		ess,							poor, with	e: No,			appreciate the opportunity to make amends and hope
		sugge			7EDC	SHOT							to make amends and hope
		sting			ZERC	3001		'	the	Over			you'll consider giving us
		issues							stuffed	all			another chance to provide
		with			PRO	MPI			mushr	Exp			you with the excellent dining
		food							oom	erie			experience you deserve.
		quality							appeti	nce:			
		and							zer	Yes			Sincerely,
		prepar							lackin				[Your Name]
		ation.							g				[Your Position]
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Cust ID	Sentiment	Review	Tags	Priority	Suggested Actions	First Response to Customer				
		marsai								
		a main						concer		
		course						ns.		
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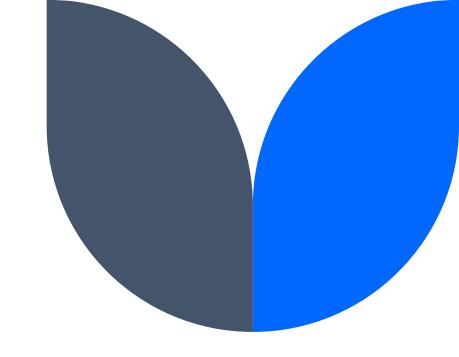
FEW-SHOT PROMPT

you are a product analyst, your task is to make a review analysis, based on the example I gave you. Context: - Review # 1: "The food was disappointing, and the service was slow and inattentive. The appetizer of stuffed mushrooms lacked flavor, and the main course of chicken marsala was overcooked and dry" Original landing page #1: - Sentiment Classification: Negative - Tags: Food: Yes, Quality: Yes, Service: Yes, Ambience: No, Price: No, Overall Experience: Yes - Priority: High - Suggested Actions/Next Steps: 1. Revise Appetizer Recipes - Focus on enhancing flavor profiles for appetizers like stuffed mushrooms; 2. Improve Cooking Techniques - Train kitchen staff on proper cooking methods to ensure dishes like chicken marsala are cooked to perfection; 3. Service Training - Implement staff training programs to improve attentiveness and efficiency in service; 4. Customer Feedback Loop - Establish a mechanism for gathering real-time feedback from customers during their dining experience; 4. Quality Control Checks - Introduce regular quality checks for both food and service to maintain high standards; 5. Menu Review Sessions - Conduct regular reviews of the menu items to identify and rectify any recurring issues; 6. Staffing Adjustments -Evaluate staffing levels during peak hours to ensure adequate service coverage. - First Response to Customer: Dear [Customer's Name], Thank you for sharing your feedback regarding your recent visit to our restaurant. We sincerely apologize that your experience did not meet your expectations. We are particularly concerned to hear about the disappointment with both the food and the service you received. Your comments regarding the stuffed mushrooms and chicken marsala are invaluable, and we will take immediate steps to address these issues with our kitchen team. Additionally, we recognize the importance of attentive service, and we will be implementing training sessions for our staff to ensure that all guests

FEW-SHOT PROMPT (Cont2)

receive the level of care they deserve. Your feedback is crucial in helping us improve, and we hope you will give us another chance to provide you with a dining experience that exceeds your expectations. Warm regards, [Your Name] [Your Position] [Restaurant Name] [Contact Information] Context: - Review # 2: "The restaurant has a decent menu with a variety of options. The food was satisfactory, but nothing stood out as exceptional. The Caesar salad was fresh and well-dressed, but the pasta dish lacked depth of flavor" Original landing page # 2: - Sentiment Classification: Neutral - Tags: Food: Yes, Quality: Yes, Service: No, Ambience: No, Price: No, Overall Experience: Yes - Priority: Normal - Suggested Actions/Next Steps: 1. Enhance Pasta Dish; 2. Menu Innovation; 3. Maintain Salad Quality; 4. Staff Training; 5. Customer Feedback Loop; 6. Quality Control; 7. Chef's Review; 8. Competitive Analysis - First Response to Customer: Dear [Customer's Name], Thank you for taking the time to share your feedback with us. We appreciate your insights regarding our menu and the dishes you tried during your visit. We're glad to hear that you enjoyed the freshness of our Caesar salad. However, we're sorry to learn that the pasta dish did not meet your expectations. Your comments about the flavor are valuable, and we will certainly take them into consideration as we strive to enhance our offerings. We are committed to providing an exceptional dining

experience, and your feedback helps us improve. We hope you'll consider visiting us again soon so we can provide you with a meal that exceeds your expectations. Warm regards, [Your Name] [Your Position] [Restaurant Name] [Contact Information]. please create combined table where where individual reviews are mapped to the outputs of their corresponding categories.



Customer_ID	Review
Cust2024- 001	The food at this restaurant is absolutely amazing! The flavors are rich and vibrant, and every dish is a culinary delight. The tender, melt-in-your-mouth steak is perfectly seasoned and accompanied by a velvety red wine reduction. The dessert selection is a work of art, with the creamy tiramisu stealing the show.

Sentiment	Tags	Priority	Suggested Actions/Next Steps	First Response to Custome
Pos	Foo d:	Low	Maintain Quality Standards Menu Expansion	Dear [Customer's Name],
	Yes,		3. Staff Recognition	Thank you for your glowing
	Qual		4. Customer Feedback Loop	review of our restaurant!
	ity:		5. Promotional Strategy	We're thrilled to hear that
	Yes,			you enjoyed our culinary
	Serv			offerings, particularly the

TABLE FOR FEW SHOT PROMPT

Sentiment	Tags	Priority	Suggested Actions/Next Steps	First Response to Custome
	ice:			steak and tiramisu. Your
	No,			praise for the rich flavors
	Amb			and culinary delights is
	ienc			greatly appreciated. We
	e:			strive to provide an
	No,			exceptional dining
	Pric			experience, and it's
	e:			rewarding to know we've
	No,			succeeded. We look forward
	Over			to welcoming you back soor
	all			for another memorable
	Exp			meal.
	erie			
	nce:			Warm regards,
	Yes			[Your Name]
				[Your Position]
				[Restaurant Name]
				[Contact Information]

Customer_ID	Review
Cust2024- 002	I had a mixed experience at this restaurant. While some dishes were enjoyable, others fell short of expectations. The appetizer of crispy calamari was perfectly cooked and flavorful, but the main course of chicken piccata lacked seasoning and was slightly overcooked.

Dear [Customer's Name],

Sentiment	Tags	Priority	Suggested Actions/Next Steps	First Response to Custome

Normal 1. Improve Main Course Quality

Neu

d:	2. Enhance Seasoning	
Yes,	Techniques	Thank you for sharing your
Qual	3. Staff Training	feedback about your recent
ity:	4. Quality Control Checks	visit. We're pleased that you
Yes,	5. Menu Review Sessions	enjoyed our calamari
Serv	6. Customer Feedback Loop	appetizer, but we apologize
ice:		that the chicken piccata
No,		didn't meet your
Amb		expectations. We appreciate
ienc		your honest assessment as
e:		it helps us improve. We'll
No,		review our seasoning and
Pric		cooking processes for our
e:		main courses to ensure
No,		consistency across all
Over		dishes. We hope you'll give
all		us another opportunity to
Exp		provide you with a fully
erie		satisfying dining experience

Sentiment	Tags	Priority	Suggested Actions/Next Steps	First Response to Custome
	nce:			
	Yes			Warm regards,
				[Your Name]
				[Your Position]
				[Restaurant Name]
				[Contact Information]

TABLE FOR FEW SHOT PROMPT

					Customer_ID	Review								
					Cust2024-		stic experience dining at this re-			-				
					003		eautifully presented. The appetize the main course of seared scall	_						
							a symphony of flavors. The atten	-						
							ulv commendable.	tion to detail i	revery	aspect	n the			
cust_ID	Sentiment	Tags	Priority	Suga	gested Actions/		First Response to Custome							
			-		_		·							
ust20	Pos	Foo	Low		laintain Quality S		Dear [Customer's Name],		Yes					Warm regards,
4-003		d:			Staff Recognition									[Your Name]
		Yes,			Menu Expansion		We're delighted to hear							[Your Position]
		Qual			Customer Feedba		about your fantastic dining							[Restaurant Name]
		ity:		5. P	romotional Strat	tegy	experience at our							[Contact Information]
		Yes,					restaurant! Your praise for							
		Serv					our exquisite food, beautiful							
		ice:					presentation, and attention							
		No,					to detail is greatly							A #
		Amb					appreciated. We're			IAŁ	3LE	FOF	l FF/	N
		ienc					especially pleased that you							
		e:					enjoyed our fresh oysters			SHO	T	PRO	MPI	
		No,					and seared scallops with							
i		Pric					saffron-infused risotto. Our							
		e:					team works hard to create							
		No,					memorable culinary							
		Over					experiences, and it's							
		all					rewarding to know we've							
		Exp					succeeded. We look forward							
		erie					to welcoming you back for							
		nce:					another exceptional meal.							

Customer_ID	Review
Cust2024- 004	I had a negative experience at this restaurant. The food was below average, and the flavors were bland. The appetizer of bruschetta lacked seasoning, and the main course of pasta was overcooked and lacked flavor.

First Response to Custome

Neg	Foo	High	1. Improve Food Quality	Dear [Customer's Name],
	d:		2. Enhance Seasoning	
	Yes,		Techniques	We sincerely apologize for
	Qual		3. Staff Training	your disappointing

Sentiment Tags Priority Suggested Actions/Next Steps

TABLE FOR FEW SHOT PROMPT

•	
	ity:
	Yes,
	Serv
	ice:
	No,
	Amb
	ienc
	e:
	No,
	Pric
	e:
	No,
	Over
	all
	Exp
	erie
	nce:
	Yes

4. Quality Control Checks experience at our 5. Menu Review Sessions restaurant. We're concerned 6. Customer Feedback Loop to hear that our food fell 7. Chef's Review below your expectations, particularly regarding seasoning and pasta preparation. Your feedback is invaluable, and we assure you that we're taking immediate steps to address these issues. We're reviewing our recipes, cooking techniques, and quality control processes to ensure we consistently deliver flavorful, wellprepared dishes. We hope you'll give us another opportunity to provide you with the high-quality dining experience you deserve.

Warm regards,

Cust2024O05 This restaurant exceeded my expectations. The food was outstanding, and the portion sizes were generous. The appetizer platter was a feast for the senses, featuring a colorful array of bruschetta, crispy calamari, and creamy spinach dip. The main course of grilled salmon with lemon butter sauce was cooked to perfection, flaky and moist. Save room for dessert—the chocolate lava cake is an indulgent treat.

Sentiment	Tags	Priority	Suggested Actions/Next Steps	First Response to Custome
Pos	Foo	Low	1. Maintain Quality Standards	Dear [Customer's Name],
	d:		2. Menu Expansion	
	Yes,		3. Staff Recognition	Thank you for your
	Qual		4. Customer Feedback Loop	wonderful review! We're
	ity:		5. Promotional Strategy	thrilled that we exceeded
	Yes,			your expectations and that
	Serv			you enjoyed our generous
	ice:			portions and diverse menu.
	No,			It's great to hear that you
	Amb			appreciated our appetizer
	ienc			platter, perfectly cooked

No,
Pric
e:
No,
Over
all
Exp
erie
nce:
Yes

salmon, and indulgent chocolate lava cake. We strive to provide an outstanding dining experience, and your feedback confirms we're or the right track. We look forward to welcoming you back soon for another delightful meal.

Warm regards, [Your Name]

[Your Position]

[Restaurant Name]

[Contact Information]

TABLE FOR FEW SHOT PROMPT

l i														
					Customer_ID	Review								
					Cust2024- 007	is consiste tender and accompan	pular customer at this restaurant, a ently delicious. The signature dish d flavorful. The side of truffle mas niment. The impeccable service a le experience.	h, a succ shed po	culent tatoes	rack of la	amb, is alwa venly	ays		
cust_ID	Sentiment	Tags	Priority	Sugg	gested Actions/N	lext Steps	First Response to Custome		erie					provide you with memorable
		_	_				-		nce:					dining experiences.
ust20 4-007	Pos	Foo d:	Low		intain Quality Sta	ndards	Dear [Customer's Name],		Yes					
4-007		a: Yes,			iff Recognition stomer Loyalty Pr	rogram	We're delighted to hear that							Warm regards,
i		Qual			nu Innovation	ogram	you're a regular customer							[Your Name]
		ity:			motional Strateg	IV	and consistently enjoy your							[Your Position] [Restaurant Name]
i		Yes,				,	dining experiences with us!							[Contact Information]
i		Serv					Your praise for our signature							[Contact mormation]
		ice:					rack of lamb and truffle							
		Yes,					mashed potatoes is greatly		T	ΔB	I F F	OF	? FEW	
		Amb					appreciated. We're also							
İ		ienc					pleased that you find our		S	40	TD	DO	MPT	
İ		e:					service impeccable and the						IVIF	
İ		Yes,					ambiance cozy. Our team							
İ		Pric					works hard to maintain high							
İ		e:					standards, and it's							
i		No,					rewarding to know we							
		Over					consistently meet your							
		all					expectations. We look							
i		Exp					forward to continuing to							

				Customer_ID	Review					
				Cust2024- 009	The service was poor, with rude a and crowded. The food was avera			•	sy	
Sentiment	Tags	Priority	Suggested Ac	tions/Next Steps	First Response to Custome					
Neg	Foo	High	1. Improve Serv	rice Quality	Dear [Customer's Name],	nce	:			experience. We hope you'll
	d:		2. Staff Training	g		Yes				give us another opportunity
	Yes,		3. Enhance Foo	od Preparation	We sincerely apologize for					to demonstrate our
	Qual		4. Ambience Im	nprovement	the unsatisfactory					commitment to excellence
	ity:		5. Quality Cont	rol Checks	experience you had at our					and provide you with the
	Yes,		6. Customer Fe	edback Loop	restaurant. We're deeply					exceptional service and
	Serv		7. Staffing Adju	stments	concerned about the issues					cuisine you deserve.
	ice:				you've raised regarding our					
	Yes,				service, food quality, and					Warm regards,
	Amb				ambiance. Please know that			_		[Your Name]
	ienc				your feedback is taken very					[Your Position]
	e:				seriously, and we're					[Restaurant Name]
	Yes,				implementing immediate					[Contact Information]
	Pric				changes to address these			I	ı	
	e:				problems. We're reviewing					
	No,				our staff training programs,		T	ABLE	FOR FI	EW 🚄
	Over				cooking techniques, and					
	all				overall restaurant		CI	HOT	PROME	OT A
	Exp				management to ensure we		J			
	erie				provide a high-quality dining					

CHAIN OF THOUGHTS PROMPT

As a product analyst, your task is to classify the following 10 reviews from the CSV file as either positive, negative or neutral. Please read the review within borders of the cell. Please do not change the text of the review. Please skip entries with wrong reviews. Consider the context and tone of each review carefully.

Please classify the reviews into predefined tags as food, quality, service, ambience, price and overall experience.

please determine priority for this review either low, normal or high

please suggest action(s)/next Step(s) based on the feedback provided

please provide first response to provide to the customer based on the sentiment of the review

please convert the above output for 10 reviews into a table, where there is 7 columns: Customer_ID, Review, Sentiment Score, Tags, Priority, action(s)/next Step(s), First Response to Customer.

Customer_	ID Review	First Response to Customer	Sentiment Score	Tags	Priority	Action(s)/Next Step(s)	
Cust2024- 003	"I had a fantastic experience dining at this restaurant. The food was exquisite, with each dish beautifully presented. The appetizer of fresh oysters was a taste of the ocean, while the	Dear Valued Customer, We're delighted to read about your fantastic dining experience at our restaurant. Thank you for your kind words about our exquisite food and beautiful presentation. It's wonderful to know that you enjoyed our fresh oysters and seared scallops with saffron-infused risotto. We take great pride in our attention to detail, and we're thrilled that it enhanced your meal. We look forward to serving you again soon.	Positive	food, qualit y, overa II exper ience	Low	Maintain high standards; Consider promoting seafood dishes	
	main course of seared scallops over a bed of saffron-infused risotto was a symphony of flavors. The attention to detail in every aspect of the meal was truly commendable."	Best regards, [Manager's Name]					
Cust2024- 004	"I had a negative experience at this restaurant. The food was below average, and the flavors were bland. The appetizer of bruschetta lacked seasoning, and the main course of pasta was overcooked and lacked flavor."	Dear Valued Customer, We sincerely apologize for the disappointing experience you had at our restaurant. We take your feedback very seriously and are deeply concerned about the issues you've raised regarding the quality and flavor of our food. Please be assured that we are addressing these concerns with our kitchen staff immediately. We would appreciate the opportunity to make things right and hope you'll give us another chance to provide you with the excellent dining experience you deserve. Sincerely, [Manager's Name]	Negative	food, qualit y, overa II exper ience	High	Immediate review of seasoning practices; Retrain staff on pasta cooking techniques; Implement stricter quality control	

Customer_ID	Review	First Response to Customer
Cust2024-	"This restaurant exceeded	Dear Valued Customer, We're thrilled to hear that our
005	my expectations. The	restaurant exceeded your expectations! Thank you for
	food was outstanding,	your wonderful review. It's great to know that you
	and the portion sizes were	enjoyed our generous portions, diverse appetizer
	generous. The appetizer	platter, and perfectly cooked salmon. We're especially
	platter was a feast for the	pleased that you indulged in our chocolate lava cake
	senses, featuring a	for dessert. We look forward to serving you again
	colorful array of	soon and creating more memorable dining
	bruschetta, crispy	experiences for you. Warm regards, [Manager's Name]
	calamari, and creamy	
	spinach dip. The main	
	course of grilled salmon	
	with lemon butter sauce	
	was cooked to perfection,	
	flaky and moist. Save	
	room for dessert-the	
	chocolate lava cake is an	
	indulgent treat."	

Sentiment Score
Positive

Customer_ID	Review	First Response to Customer	Sentiment Score	Tags	Priority	Action(s)/Next Step(s)
Cust2024- 007	"I am a regular customer at this restaurant, and I am never disappointed. The food is consistently delicious. The signature dish, a succulent rack of lamb, is always tender and flavorful. The side of truffle mashed potatoes is a heavenly accompaniment. The impeccable service and cozy ambiance make dining here a memorable experience."	Dear Valued Customer, We're truly grateful for your loyal patronage and are delighted to hear that you consistently enjoy dining with us. Thank you for your kind words about our signature rack of lamb and truffle mashed potatoes. We're also pleased that you appreciate our impeccable service and cozy ambiance. It's customers like you who make our work truly rewarding. We look forward to continuing to provide you with memorable dining experiences.Warm regards,[Manager's Name]	Positive	food, qualit y, servi ce, ambi ence, overa II exper ience	Low	Maintain high standards; Consider loyalty program for regular customers
Cust2024-	"The restaurant has a	Dear Valued Customer, Thank you for taking the time	Neutral	food	l, Norma	al Review pasta recipes;
008	decent menu with a variety of options. The food was satisfactory, but nothing stood out as exceptional. The Caesar	to share your thoughts on your recent visit to our restaurant. We're glad you found our menu diverse and enjoyed the Caesar salad. We appreciate your honest feedback about the pasta dish lacking depth of flavor. We're committed to making every dish exceptional and		qual y	it	Consider menu innovation to create more standout dishes

Review		First Response to Customer		Sentiment Score	Tags	Priority	Action(s)/Next Step(s)	
"The service was poo	or,	Dear Valued Customer, We sincerely apologize for the		Negative	food,	High	Immediate staff	4
with rude and inatter	ntive	disappointing experience you had at our restaurant.			qualit		retraining on customer	
staff. The atmospher	re	Your feedback about the service, atmosphere, and food			у,		service; Review kitchen	
was noisy and crowd	ded.	quality is taken very seriously. Please be assured that			servi		processes; Assess	
The food was averag	ge at	we are addressing these issues with our staff and			ce,		restaurant layout and	
best, with the steak		kitchen team immediately. We strive to provide			ambi		noise levels	
being overcooked ar	nd	excellent service and high-quality food in a pleasant			ence,			
the salad lacking		atmosphere, and we clearly fell short of our standards			overa			
freshness."		during your visit. We would greatly appreciate the			II			
		opportunity to make this right and hope you'll allow us			exper			
		to provide you with the excellent dining experience you			ience			
		deserve. Sincerely, [Manager's Name]						
"The food was	Dear	Valued Customer We're truly sorry to bear about your		Negative	food	High	Retrain kitchen staff on	
				rioganio	-	9		
	unsai	TISTACTORY EXPERIENCE AT OUR RESTAURANT, YOUR TEEGDACK					cooking techniques:	
the service was	abou	t the slow service and food quality is invaluable and will			у,		Review recipes for flavor	
the service was slow and	abou be ac	t the slow service and food quality is invaluable and will ddressed promptly with our staff and kitchen team. We			y, servi		Review recipes for flavor enhancement; Implement	
the service was slow and inattentive. The	abou be ac	the slow service and food quality is invaluable and will ddressed promptly with our staff and kitchen team. We so provide delicious food and attentive service, and we			у,		Review recipes for flavor enhancement; Implement service speed	
the service was slow and	abou be ac aim to clear	that the slow service and food quality is invaluable and will addressed promptly with our staff and kitchen team. We so provide delicious food and attentive service, and we sly fell short during your visit. We would appreciate the			y, servi ce,		Review recipes for flavor enhancement; Implement	
the service was slow and inattentive. The appetizer of	about be act aim to clear chan-	that the slow service and food quality is invaluable and will addressed promptly with our staff and kitchen team. We so provide delicious food and attentive service, and we sly fell short during your visit. We would appreciate the ace to make amends and hope you'll give us another			y, servi ce, overa		Review recipes for flavor enhancement; Implement service speed	
the service was slow and inattentive. The appetizer of stuffed	abou be ac aim to clear chan oppo	that the slow service and food quality is invaluable and will addressed promptly with our staff and kitchen team. We so provide delicious food and attentive service, and we sly fell short during your visit. We would appreciate the			y, servi ce, overa		Review recipes for flavor enhancement; Implement service speed	
the service was slow and inattentive. The appetizer of stuffed mushrooms	about be accaiment to clear chan opposition we can	It the slow service and food quality is invaluable and will didressed promptly with our staff and kitchen team. We so provide delicious food and attentive service, and we sly fell short during your visit. We would appreciate the ace to make amends and hope you'll give us another ortunity to serve you better. Please contact us directly so			y, servi ce, overa II		Review recipes for flavor enhancement; Implement service speed	
the service was slow and inattentive. The appetizer of stuffed mushrooms lacked flavor, and	about be accaiment to clear chan opposition we can	It the slow service and food quality is invaluable and will ddressed promptly with our staff and kitchen team. We so provide delicious food and attentive service, and we sly fell short during your visit. We would appreciate the ace to make amends and hope you'll give us another ortunity to serve you better. Please contact us directly so an address your concerns personally and ensure a better			y, servi ce, overa II		Review recipes for flavor enhancement; Implement service speed	
the service was slow and inattentive. The appetizer of stuffed mushrooms lacked flavor, and the main course of	about be accaiment to clear chan opposition we can	It the slow service and food quality is invaluable and will ddressed promptly with our staff and kitchen team. We so provide delicious food and attentive service, and we sly fell short during your visit. We would appreciate the ace to make amends and hope you'll give us another ortunity to serve you better. Please contact us directly so an address your concerns personally and ensure a better			y, servi ce, overa II		Review recipes for flavor enhancement; Implement service speed	
	"The service was powith rude and inatter staff. The atmospher was noisy and crowd The food was average best, with the steak being overcooked at the salad lacking freshness."	"The service was poor, with rude and inattentive staff. The atmosphere was noisy and crowded. The food was average at best, with the steak being overcooked and the salad lacking freshness."	"The service was poor, with rude and inattentive staff. The atmosphere was noisy and crowded. The food was average at being overcooked and the salad lacking freshness." Dear Valued Customer, We sincerely apologize for the disappointing experience you had at our restaurant. Your feedback about the service, atmosphere, and food quality is taken very seriously. Please be assured that we are addressing these issues with our staff and kitchen team immediately. We strive to provide excellent service and high-quality food in a pleasant atmosphere, and we clearly fell short of our standards during your visit. We would greatly appreciate the opportunity to make this right and hope you'll allow us to provide you with the excellent dining experience you deserve. Sincerely, [Manager's Name]	"The service was poor, with rude and inattentive staff. The atmosphere was noisy and crowded. The food was average at beet, with the steak being overcooked and the salad lacking freshness." Dear Valued Customer, We sincerely apologize for the disappointing experience you had at our restaurant. Your feedback about the service, atmosphere, and food quality is taken very seriously. Please be assured that we are addressing these issues with our staff and kitchen team immediately. We strive to provide excellent service and high-quality food in a pleasant atmosphere, and we clearly fell short of our standards during your visit. We would greatly appreciate the opportunity to make this right and hope you'll allow us to provide you with the excellent dining experience you deserve. Sincerely, [Manager's Name]	"The service was poor, with rude and inattentive staff. The atmosphere was noisy and crowded. The food was average at best, with the steak being overcooked and the salad lacking freshness." Dear Valued Customer, We sincerely apologize for the disappointing experience you had at our restaurant. Your feedback about the service, atmosphere, and food quality is taken very seriously. Please be assured that we are addressing these issues with our staff and kitchen team immediately. We strive to provide excellent service and high-quality food in a pleasant atmosphere, and we clearly fell short of our standards during your visit. We would greatly appreciate the opportunity to make this right and hope you'll allow us to provide you with the excellent dining experience you deserve. Sincerely, [Manager's Name] "The food was Dear Valued Customer, We're truly sorry to hear about your Negative	"The service was poor, with rude and inattentive staff. The atmosphere was noisy and crowded. The food was average at best, with the steak being overcooked and the salad lacking freshness." Dear Valued Customer, We sincerely apologize for the disappointing experience you had at our restaurant. Your feedback about the service, atmosphere, and food quality is taken very seriously. Please be assured that we are addressing these issues with our staff and kitchen team immediately. We strive to provide excellent service and high-quality food in a pleasant atmosphere, and we clearly fell short of our standards during your visit. We would greatly appreciate the opportunity to make this right and hope you'll allow us to provide you with the excellent dining experience you deserve. Sincerely, [Manager's Name] "The food was Dear Valued Customer, We're truly sorry to hear about your Negative food,	"The service was poor, with rude and inattentive staff. The atmosphere Your feedback about the service, atmosphere, and food quality is taken very seriously. Please be assured that best, with the steak being overcooked and the salad lacking freshness." "The salad lacking freshness." Dear Valued Customer, We sincerely apologize for the disappointing experience you had at our restaurant. Your feedback about the service, atmosphere, and food quality is taken very seriously. Please be assured that we are addressing these issues with our staff and kitchen team immediately. We strive to provide excellent service and high-quality food in a pleasant atmosphere, and we clearly fell short of our standards during your visit. We would greatly appreciate the opportunity to make this right and hope you'll allow us to provide you with the excellent dining experience you deserve. Sincerely, [Manager's Name] "The food was Dear Valued Customer, We're truly sorry to hear about your Negative food, High	"The service was poor, with rude and inattentive staff. The atmosphere was noisy and crowded. The food was average at best, with the steak being overcooked and the salad lacking freshness." Dear Valued Customer, We sincerely apologize for the disappointing experience you had at our restaurant. Your feedback about the service, atmosphere, and food quality is taken very seriously. Please be assured that we are addressing these issues with our staff and kitchen team immediately. We strive to provide excellent service and high-quality food in a pleasant atmosphere, and we clearly fell short of our standards during your visit. We would greatly appreciate the opportunity to make this right and hope you'll allow us to provide you with the excellent dining experience you deserve. Sincerely, [Manager's Name]