

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 customer 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."

Cust2024-002	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.	Neutral	Food , Service	Normal	Address mixed feedback and invite for another visit	"Thank you for your honest feedback. We're glad you enjoyed our calamari but sorry to hear the chicken piccata didn't meet expectations. We'd love another chance to impress you fully. May we suggest trying our chef's specials on your next visit?"
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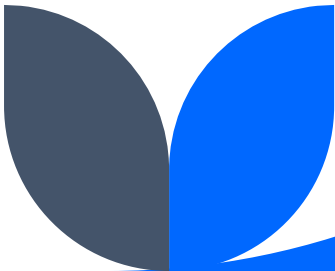





TABLE FOR ZERO SHOT PROMPT (CONT2)

Review ID	Review	Sentiment	Tags	Priority	Action	Response
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	Positive	Food ,	Low	Express gratitude and encourage return visit	"We're overjoyed to hear about your fantastic experience! Your description of our oysters and scallops has us smiling. We can't
	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.		Ambiance			another symphony of flavors for you soon!"

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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.	Negative	Food , Price	High	Apologize and offer resolution	"We're deeply sorry your dining experience fell short. Your feedback on our bruschetta and pasta is valuable. We'd like to make it right - please contact our manager to discuss how we can ensure your next visit exceeds expectations."
Cust2024-005	This restaurant exceeded my expectations. The food was outstanding, and the portion sizes were	Positive	Food	Low	Thank the customer 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	Sentiment	Tags	Priority	Action	Response							
	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.				for dessert	time, save room for that chocolate lava cake - it's on us as a thank you!"	Cust2024-006	Not Applicable, what is this iudbidsb	Neutral	N/A	Low	Skip review	N/A
							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 , Service, Ambiance	Low	Recognize loyalty and offer VIP treatment	"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 your next visit, let us treat you to a complimentary glass of wine to pair 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 , Service, Price	Normal	Acknowledge feedback and promise improvement	"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."

Cust2024-009	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.	Negative	Food , Service, Ambiance	High	Apologize and request further details	"We're truly sorry for the disappointing experience you had. Your feedback on our service, atmosphere, and food quality is taken seriously. Could we arrange a call with our manager to gather more details? We're committed to addressing these issues and hope for a chance to regain your trust."
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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 , Service, Price	High	Apologize and offer compensation	"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 well-dressed, 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
Cust2024-001	Positive	The food at this restaurant is absolutely amazing! The flavors are rich and vibrant, and every dish is a culinary y delight. The tender, melt-in-your-	Food: Yes, Quality: Yes, Service: No, Ambience: No, Price: No, Overall Experience: Yes	High	1. Maintain quality 2. Showcase dishes 3. Promote dessert 4. Staff training 5. Feedback loop	<p>Dear Valued Customer,</p> <p>Thank you for your glowing review of our restaurant. We're thrilled to hear that you found our food "absolutely amazing" and enjoyed the rich flavors of our dishes. Your praise for our steak and tiramisu is particularly appreciated. We strive to create culinary delights, and it's rewarding to know we've succeeded. We look forward to welcoming you back for another exceptional dining experience.</p> <p>Warm regards, [Your Name] [Your Position] [Restaurant Name]</p>

perfectly seasoned and accompanied by a velvety red wine reduction. The dessert selection is a work of art, with the cream y tiramisu stealing the show.

TABLE FOR ZERO SHOT PROMPT

Cust ID	Sentiment	Review	Tags	Priority	Suggested Actions	First Response to Customer
Cust2024-002	Mixed	I had a mixed experience at this restaurant. While some dishes were enjoyable, others fell short of expectations. The appetizer of crispy	Food: Yes, Quality: Yes, Service: No, Ambience: No, Price: No, Overall Experience: Yes	Medium	1. Review chicken 2. Staff training 3. Quality control 4. Feedback loop 5. Menu eval	<p>Dear Valued Customer,</p> <p>Thank you for sharing your candid feedback about your recent dining experience. We're pleased that you enjoyed our crispy calamari appetizer. However, we apologize that the chicken piccata didn't meet your expectations. We take all feedback seriously and will use your comments to improve our dishes. We hope you'll give us another opportunity to provide you with a fully satisfying meal.</p> <p>Best regards, [Your Name] [Your Position] [Restaurant Name]</p>

Cust ID	Sentiment	Review	Tags	Priority	Suggested Actions	First Response to Customer
		calamari was perfectly cooked and flavorful, but the main course of chicken piccata lacked seasoning and was slightly overcooked.				

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TABLE FOR ZERO SHOT PROMPT

Cust ID	Sentiment	Review	Tags	Priority	Suggested Actions	First Response to Customer
Cust2024-007	Positive	As a frequent diner at this establishment, I'm consistently impressed by the quality of food and service. The signature rack of lamb is a standout dish,	Food: Yes, Quality: Yes, Service: Yes, Ambiance: Yes, Price: No, Overall Experience: Yes	High	1. Maintain quality 2. Showcase dishes 3. Staff recognition 4. Loyalty program 5. Ambiance maintenance	<p>Dear Valued Customer,</p> <p>We're incredibly grateful for your continued patronage and delighted to hear that we consistently meet your expectations. Your praise for our signature rack of lamb and truffle mashed potatoes is greatly appreciated. We're also pleased that you enjoy our service and ambiance. Thank you for being a loyal customer, and we look forward to providing you with many more memorable dining experiences.</p> <p>Warm regards, [Your Name] [Your Position] [Restaurant Name]</p>

always cooked to perfection with a tender, flavorful result. The

TABLE FOR ZERO SHOT PROMPT

accompanying truffle mashed potatoes are simply divine. The restaurant's cozy atmosphere and attentive

Cust ID	Sentiment	Review	Tags	Priority	Suggested Actions	First Response to Customer
		expectations. My steak was overcooked, and the salad lacked freshness, suggesting issues with food quality and preparation.				

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Cust2024-010	Negative	I regret to say that my dining experience was unsatisfactory. The food quality was poor, with	Food: Yes, Quality: Yes, Service: Yes, Ambience: No, Price: No,	High	1. Urgent review of prep 2. Training on service 3. Quality control 4. Menu evaluation 5. Feedback loop	Dear Valued Customer, We're truly sorry to hear about your disappointing experience at our restaurant. Your feedback about the food quality and service is taken very seriously. We assure you that we will address these issues promptly, including reviewing our recipes and improving our service standards. We would greatly appreciate the opportunity to make amends and hope
		the stuffed mushroom appetizer lacking flavor and the chicken	Overall Experience: Yes			you'll consider giving us another chance to provide you with the excellent dining experience you deserve. Sincerely, [Your Name] [Your Position] [Restaurant Name]



Cust ID	Sentiment	Review	Tags	Priority	Suggested Actions	First Response to Customer
		marsai a main course being overco oked and dry. To compo und matter s, the servic e was slow and the staff seeme d uninter ested in addres sing our				

		concer ns. Overall , it was a letdow n in terms of both cuisine and custo mer servic e.				
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TABLE FOR ZERO SHOT
PROMPT Cust2024-010

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 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 Customer
Pos	Food: Yes, Quality: Yes, Service:	Low	1. Maintain Quality Standards 2. Menu Expansion 3. Staff Recognition 4. Customer Feedback Loop 5. Promotional Strategy	Dear [Customer's Name], Thank you for your glowing review of our restaurant! We're thrilled to hear that you enjoyed our culinary offerings, particularly the

TABLE FOR FEW SHOT PROMPT

Sentiment	Tags	Priority	Suggested Actions/Next Steps	First Response to Customer
	ice: No, Ambience: No, Price: No, Overall Experience: Yes			steak and tiramisu. Your praise for the rich flavors and culinary delights is greatly appreciated. We strive to provide an exceptional dining experience, and it's rewarding to know we've succeeded. We look forward to welcoming you back soon for another memorable meal. Warm regards, [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.

Sentiment	Tags	Priority	Suggested Actions/Next Steps	First Response to Customer
Neutral	Food: Yes, Quality: Yes, Service: No, Ambience: No, Price: No, Overall Experience	Normal	1. Improve Main Course Quality 2. Enhance Seasoning Techniques 3. Staff Training 4. Quality Control Checks 5. Menu Review Sessions 6. Customer Feedback Loop	Dear [Customer's Name], Thank you for sharing your feedback about your recent visit. We're pleased that you enjoyed our calamari appetizer, but we apologize that the chicken piccata didn't meet your expectations. We appreciate your honest assessment as it helps us improve. We'll review our seasoning and cooking processes for our main courses to ensure consistency across all dishes. We hope you'll give us another opportunity to provide you with a fully satisfying dining experience.

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

TABLE FOR FEW SHOT PROMPT

Customer Feedback Analysis Report - Q3 2024									
Customer ID		Review							
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 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.							
Cust_ID	Sentiment	Tags	Priority	Suggested Actions/Next Steps		First Response to Customer			
Cust2024-003	Positive	Food: Yes, Quality: Yes, Service: No, Ambience: No, Price: No, Overall Experience: Yes	Low	1. Maintain Quality Standards 2. Staff Recognition 3. Menu Expansion 4. Customer Feedback Loop 5. Promotional Strategy		<div>Dear [Customer's Name],</div> <div>We're delighted to hear about your fantastic dining experience at our restaurant! Your praise for our exquisite food, beautiful presentation, and attention to detail is greatly appreciated. We're especially pleased that you enjoyed our fresh oysters and seared scallops with saffron-infused risotto. Our team works hard to create memorable culinary experiences, and it's rewarding to know we've succeeded. We look forward to welcoming you back for another exceptional meal.</div> <div>Yes</div> <div></div> <div></div> <div></div> <div>Warm regards, [Your Name] [Your Position] [Restaurant Name] [Contact Information]</div>			

TABLE FOR FEW SHOT PROMPT

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.

Sentiment	Tags	Priority	Suggested Actions/Next Steps	First Response to Customer
Neg	Food: Yes, Quality	High	1. Improve Food Quality 2. Enhance Seasoning Techniques 3. Staff Training	Dear [Customer's Name], We sincerely apologize for your disappointing

TABLE FOR FEW SHOT PROMPT

	ity: Yes, Service: No, Ambience: No, Price: No, Overall Experience: Yes		4. Quality Control Checks 5. Menu Review Sessions 6. Customer Feedback Loop 7. Chef's Review	experience at our restaurant. We're concerned to hear that our food fell 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, well-prepared dishes. We hope you'll give us another opportunity to provide you with the high-quality dining experience you deserve. Warm regards,
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Customer_ID Review

Cust2024-005

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 Customer
Pos	Food: Yes, Quality: Yes, Service: No, Ambiance:	Low	1. Maintain Quality Standards 2. Menu Expansion 3. Staff Recognition 4. Customer Feedback Loop 5. Promotional Strategy	Dear [Customer's Name], Thank you for your wonderful review! We're thrilled that we exceeded your expectations and that you enjoyed our generous portions and diverse menu. It's great to hear that you appreciated our appetizer platter, perfectly cooked

Price:
No, Price:
No, Overall Experience:
Yes

salmon, and indulgent chocolate lava cake. We strive to provide an outstanding dining experience, and your feedback confirms we're on 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

Customer Feedback Analysis and Response System									
Customer ID		Review							
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.							
Cust_ID	Sentiment	Tags	Priority	Suggested Actions/Next Steps	First Response to Customer	Resolution Status	Resolution Time	Resolution Method	Resolution Notes
Cust2024-007	Positive	Food: Yes, Quality: Yes, Service: Yes, Ambiance: Yes, Price: No, Overall Experience: Yes	Low	1. Maintain Quality Standards 2. Staff Recognition 3. Customer Loyalty Program 4. Menu Innovation 5. Promotional Strategy	Dear [Customer's Name], We're delighted to hear that you're a regular customer and consistently enjoy your dining experiences with us! Your praise for our signature rack of lamb and truffle mashed potatoes is greatly appreciated. We're also pleased that you find our service impeccable and the ambiance cozy. Our team works hard to maintain high standards, and it's rewarding to know we consistently meet your expectations. We look forward to continuing to	Completed	24 hours	Automated Email	provide you with memorable dining experiences. Warm regards, [Your Name] [Your Position] [Restaurant Name] [Contact Information]

TABLE FOR FEW SHOT PROMPT

Customer_ID Review

Cust2024-009 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 overco

Sentiment	Tags	Priority	Suggested Actions/Next Steps	First Response to Customer	Resolution Status	Resolution Date	Resolution Time	Resolution Location	Resolution Notes
Neg	Food: Yes, Quality: Yes, Service: Yes, Ambience: Yes, Price: No, Overall Experience	High	1. Improve Service Quality 2. Staff Training 3. Enhance Food Preparation 4. Ambience Improvement 5. Quality Control Checks 6. Customer Feedback Loop 7. Staffing Adjustments	Dear [Customer's Name], We sincerely apologize for the unsatisfactory experience you had at our restaurant. We're deeply concerned about the issues you've raised regarding our service, food quality, and ambience. Please know that your feedback is taken very seriously, and we're implementing immediate changes to address these problems. We're reviewing our staff training programs, cooking techniques, and overall restaurant management to ensure we provide a high-quality dining	Yes				experience. We hope you'll give us another opportunity to demonstrate our commitment to excellence and provide you with the exceptional service and cuisine you deserve. Warm regards, [Your Name] [Your Position] [Restaurant Name] [Contact Information]

TABLE FOR FEW SHOT PROMPT

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, 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 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)
Cust2024-001	"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."	Dear Valued Customer, Thank you for your glowing review of our restaurant! We're thrilled to hear that you found our food absolutely amazing. Your praise for our rich flavors, perfectly seasoned steak, and creamy tiramisu is greatly appreciated. We strive to make every dish a culinary delight, and it's wonderful to know we succeeded during your visit. We look forward to welcoming you back soon for another exceptional dining experience. Warm regards, [Manager's Name]	Positive	food, quality, overall experience	Low	Maintain high standards; Consider featuring steak and tiramisu as signature dishes

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 Valued Customer, Thank you for taking the time to share your feedback about your recent dining experience with us. We're pleased to hear that you enjoyed our crispy calamari appetizer. We apologize that the chicken piccata didn't meet your expectations. Your comments about the seasoning and cooking have been shared with our kitchen team. We're committed to improving and hope you'll give us another opportunity to fully impress you. Sincerely, [Manager's Name]	Neutral	food, quality	Normal	Review chicken piccata recipe and cooking process; Retrain kitchen staff on seasoning techniques
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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 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."	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. Best regards, [Manager's Name]	Positive	food, quality, overall experience	Low	Maintain high standards; Consider promoting seafood dishes
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, quality, overall experience	High	Immediate review of seasoning practices; Retrain staff on pasta cooking techniques; Implement stricter quality control

Customer_ID	Review	First Response to Customer
Cust2024-005	"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."	Dear Valued Customer, We're thrilled to hear that our restaurant exceeded your expectations! Thank you for your wonderful review. It's great to know that you enjoyed our generous portions, diverse appetizer platter, and perfectly cooked salmon. We're especially pleased that you indulged in our chocolate lava cake for dessert. We look forward to serving you again soon and creating more memorable dining experiences for you. Warm regards, [Manager's Name]

Sentiment Score	Tags	Priority	Action(s)/Next Step(s)
Positive	food, quality, overall experience	Low	Maintain high standards; Consider promoting appetizer platter and salmon dish

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, quality, service, ambiance, overall experience	Low	Maintain high standards; Consider loyalty program for regular customers

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."	Dear Valued Customer, Thank you for taking the time 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 will work on enhancing our pasta offerings. We hope you'll give us another opportunity to impress you fully. Sincerely, [Manager's Name]	Neutral	food, quality	Normal	Review pasta recipes; Consider menu innovation to create more standout dishes
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Customer_ID	Review	First Response to Customer
Cust2024-009	"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]

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."	Dear Valued Customer, We're truly sorry to hear about your unsatisfactory experience at our restaurant. Your feedback about the slow service and food quality is invaluable and will be addressed promptly with our staff and kitchen team. We aim to provide delicious food and attentive service, and we clearly fell short during your visit. We would appreciate the chance to make amends and hope you'll give us another opportunity to serve you better. Please contact us directly so we can address your concerns personally and ensure a better experience in the future. Sincerely, [Manager's Name]
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Sentiment Score	Tags	Priority	Action(s)/Next Step(s)
Negative	food, quality, service, ambience, overall experience	High	Immediate staff retraining on customer service; Review kitchen processes; Assess restaurant layout and noise levels

Negative	food , quality , service , overall experience	High	Retrain kitchen staff on cooking techniques; Review recipes for flavor enhancement; Implement service speed improvements
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