



Descriptive Essay on Restaurant

A restaurant is a business that prepares and serves food and drinks to customers in return for money. Restaurants vary greatly in appearance and offerings, from simple take-out places to elaborate establishments with extensive wine lists and menus. The term restaurant comes from the French word *restaurateur*, which means "to restore." The first restaurants were opened in Paris in the 1760s. Since then, restaurants have become famous throughout the world. There are now estimated to be around 500,000 worldwide. Diners can choose from a wide variety of foods, which may include appetizers, soups and salads, seafood, meat dishes (e.g., steaks or chicken), desserts (e.g., cake or ice cream), and beverages (e.g., coffee or beer).

Restaurants vary greatly in price; some establishments cater to low-income people while others charge exorbitant fees for food and service. There is legal regulation of restaurants, such as sanitation grades and health department inspections in many places. In addition to providing entertainment or socializing with friends and neighbors, restaurants also offer a place of work for chefs, cooks, and other food service workers. Restaurants are often part of a more significant tourist industry.

For example, tourism contributes heavily to many countries such as France. In some countries, restaurants may be subject to taxation or regulation related to alcohol sales. There is no licensing requirement specific to the cooking aspect of restaurant operation in most places. However, there are different food preparation methods (e.g., frying vs. boiling) rules. In addition to preparing and serving food and drinks, waitstaff must also maintain cleanliness in all areas where food is done; they must be prompt in opening doors for customers and taking orders.

Owners may need to assist kitchen staff where necessary; they may also need to ask diners whether they would like more food or drinks at appropriate intervals. Good customer service skills are essential in this role, particularly with children. The job may require dealing with demanding customers, such as those who might be drunk, rude, or abusive; sexual harassment can be an issue (the United States EEOC office defines sexual harassment as including unwelcome sexual advances and requests for sexual favors).

Since the emergence of fast-food restaurants in the 1950s, speed is often prioritized over food quality compared to traditional full-service restaurants, which prioritize food quality. Customers can order their meals via a front counter (in lower-end establishments) or by phone (taking orders before arriving), fax, online, using a drive-thru window, or even through a walk-up window.

The food industry has responded to the growth of fast-food restaurants by developing quick-service and fast-food chains of its own. These establishments often have minimal seating and focus on take-out and drive-through service. Some full-service restaurants have developed express menus that offer a limited number of items (such as burgers, fries, and shakes) that can be prepared quickly. There is some debate surrounding the impact of fast food on society, with some believing it to be unhealthy and damaging.

In contrast, others maintain that it provides a cheap and convenient meal option. The obesity epidemic has led to calls for a more stringent fast-food industry. In some countries, restaurants are



legally obliged to provide seating and, in some cases, have a license to serve alcohol with their meals. Some of the most popular restaurants in the United States for 2014, according to OpenTable, Inc., were Pie Hole (Los Angeles), Olive Garden (Las Vegas), Maggianos Little Italy (Stamford), Applebees Grill & Bar (Alpharetta), and Waffle House (Atlanta).

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