

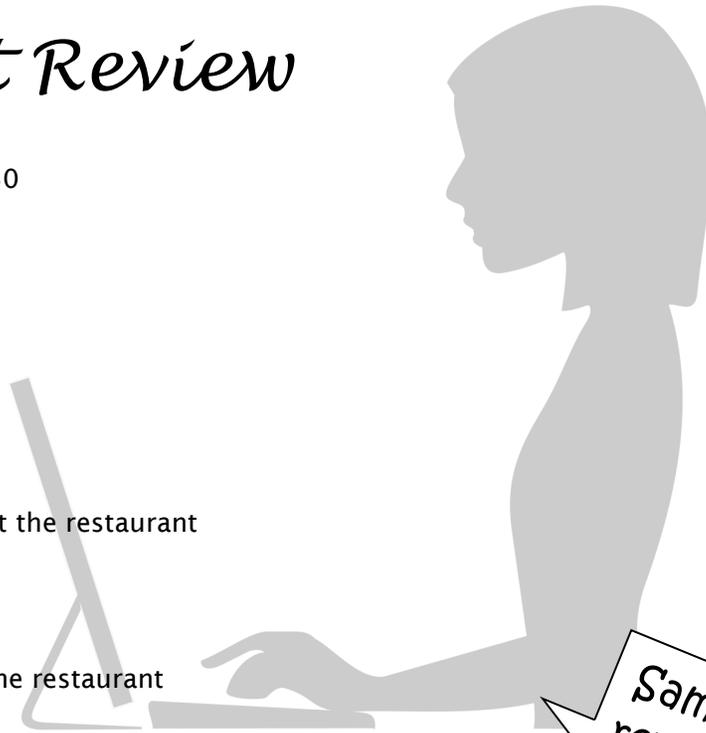
Restaurant Review

Requirements:

- Minimum number of words: 250
- typed with name, date & period
- create a clever title

Topics to include:

- Name of restaurant
 - Type of food served
 - Location of restaurant
 - Date visited
 - History or interesting fact about the restaurant
 - At least 2 dishes that you tried
 - Quality of service
 - Atmosphere
- Include a photo of yourself at the restaurant



Sample reviews

SWEET HAWAII: LEONARD'S BAKERY

Leonard's Bakery sits about three miles and a world away from Waikiki Beach. It's a tiny operation on a busy corner in a mixed commercial and residential area northeast of the beach. They have been serving pastries since the 50s, as I understand it, and during that time the bakery has been continuously owned and operated by the same extended Portuguese family. Since my wife is Portuguese on her mother's side, I felt I had a familial obligation to pay a visit. Ah, the burdens of family. Their specialty is the malasada. Part beignet, part doughnut hole, it's a round ball of dough deep-fried then rolled in white sugar or a cinnamon-sugar combination. It's slightly heavier than a doughnut hole, slightly chewier than a beignet. Hot and messy, they are insanely delicious. Leonard's serves them plain or filled with custard, banana, or coconut (hapui). I would go plain or custard. They run about 70 cents a piece and are wildly popular. You're going to want at least 4 and a cup of coffee. The locals love this place. When I visited, the line was out the door. They also make a popular sweet bread, but when I passed by at 11:00 AM or so, they were already sold out.

HAPPY CONES CREAMERY

It was 85 degrees outside yesterday, and that can only mean one thing: Ice Cream! I decided to do some reconnaissance on the week-old Happy Cones Creamery, the new ice cream shop on State Street. We arrived just as the store was opening. That turned out to be a smart move, because a line quickly formed. I can only imagine what the crowds will be like come summer. Based on my impression of the ice cream, I would expect it to have a line to rival In 'n Out Burger. The shop is homey, clean and filled with vintage ice-cream memorabilia and posters. If you didn't feel like ice cream before you walked through the door, you will once inside. I was immediately greeted by a friendly ice-cream scooper who told me about the special of the day. I've said it before and I'll say it again: For me, the true test of ice cream is its texture. And Happy Cones nails the texture. Their ice creams, some of which start with a custard base, are creamy, velvety, and smooth, better than anything you'll find at the grocery store. As far as flavors, I counted well over a dozen of the pun-titled offerings (Amaretto and cherry ice cream is called "My Cherry Amour"), so you will be hard-pressed not to find something to accommodate your palate. I can personally vouch for the Dreamsicle-channeling Orange Blossom and the sweet yet tangy, Movie Star (lemon ginger). Watch out Baskin Robbins - there's a new kid in town and it's making me happy

R.A.F.T.

<i>Role</i>	<i>Audience</i>	<i>Format</i>	<i>Topic</i>
<i>Restaurant customer</i>	<i>Someone considering eating at this restaurant</i>	<i>Online review: Trip Adviser, Yelp, Open Table</i>	<i>Why should some eat (or not eat) at this restaurant?</i>

Restaurant reviews are often badly written and therefore of questionable help – whether or not the eatery in question is being praised for its food or damned for its service. Two of their biggest sins are vague language (“Caesar salad was boring”) and unbridled enthusiasm (“This may be one of the best culinary ideas I’ve ever seen”).

Can these reviews be improved? Of course. Here are a handful tips to make your online restaurant reviews sing while standing out as helpful:

1. **Tone it down. Avoid superlatives** (“best,” “awesome,” “incredible,” etc.) because they don’t allow for the fine gradations that make a review worthwhile. Try to compare a dish to one you’ve eaten elsewhere. Remember, context is everything.
2. **Avoid listing dishes.** Cramming the ten dishes you and your party scarfed down into your review makes for deadly reading. Instead, **concentrate your efforts on a few dishes:** The one you liked, the ones you hated, the ones you deemed off-the-wall.
3. **Talk about the staff.** I don’t mean whether your service was good, bad or indifferent. I’m referring to the temperament of the place. Do servers look like they’re having a good time? Are they dressed neatly? Do they seem distracted? Help readers grasp the ambiance on the day you visited.
4. **Eat on behalf of the customer.** True, a review is about your eating experience. But using “I” in every sentence is bad form. Experiment with the second-person (“you”). It makes readers believe you’re looking out for them.
5. **Write confidently. Spell out in plain English what happens to you in the restaurant.** Did the hostess, for example, size up you and your date before seating you – and then put you at a lousy table? When you asked for the price of specials, did the server frown? Avoid restaurant jargon (apps, drop the check, deuce). It’s showing off.
6. **Turn a clever phrase.** Not every reviewer is capable of writing as cleverly as New York Times critic Pete Wells. But resist the easy cliché (“There’s atmosphere in spades here”). **Restaurants are typically so rich in visual detail that’s it’s worth taking time to come up with a vivid phrase or two.**
7. **Eat dessert.** In many restaurants dessert is merely an afterthought, which can provide hilarious examples of how restaurants screw up a dish. On occasion, however, you’re rewarded with a thing of beauty and deliciousness. So go for it.

Tips provided by former restaurant critic, David Farkas