

Service Quality Survey Questions for Restaurants

Effective **service quality survey questions** for restaurants help gather valuable customer feedback to enhance dining experiences. These questions typically focus on food quality, staff behavior, and overall ambiance. Collecting insights through well-designed surveys enables restaurants to identify areas of improvement and increase customer satisfaction.

Sample Service Quality Survey Questions

Food Quality

1. How would you rate the taste and quality of your food?

Excellent Good Average Poor

2. Was your meal served at the appropriate temperature?

Yes No

Staff Behavior

3. How would you rate the friendliness and professionalism of our staff?

Excellent Good Average Poor

4. Was the staff responsive to your needs and requests?

Yes No

Ambiance & Cleanliness

5. How would you rate the ambiance of our restaurant?

Excellent Good Average Poor

6. Was the restaurant clean and well-maintained?

Yes No

Overall Experience

7. How likely are you to recommend our restaurant to others?

Very Likely Likely Unlikely

8. Please share any additional comments or suggestions:

Submit