

The Right Training and a Positive Attitude Can Make a Big Impact

Despite the dismal economy, three restaurants have been thriving in Historic Loveland. One of them, Tano Bistro & Catering, has been successful even though it opened during the economy's darkest days.

What did Tano's do right? The owners and managers have a strong knowledge of the restaurant business, delicious food, friendly staff and an intense drive to succeed.

So what can you do to fuel the growth of your business?

1. Examine your products or services to make sure both exceed what your competitors provide.
2. Train your employees to treat your customers the way you want them to be treated.
3. Motivate your staff to have positive attitudes, to feel as if they can conquer the world.
4. Build relationships with your customers so that they return not only because you have good prices and the best products but also because you have great service.

To see success firsthand, eat at Paxton's Grill with its tasty onion rings, The Works with its delicious pizza and crème brulee and Tano Bistro's with its potato-crusting halibut and New York Strip Steak. All three restaurants generate crowds, create inviting atmospheres and provide top-notch service. And they help to sustain our economy. All are within a block of the Loveland Bike Trail on or near W. Loveland Avenue.

If you know other businesses that are thriving, please let me, Bob Lynch, know at blynch@sflservices.com and I will include them in a future newsletter.

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