



"We shape our dwellings, and afterwards our dwellings shape us."

- Winston Churchill

Feng Shui Restaurant Consultation Questionnaire

During our time together we will be working with your space to nourish, replenish and empower positive thoughts, affirmations and goals. Before our appointment, please fill out the questionnaire below. We also ask you to spend some time clearing out any clutter you have accumulated. The more thoroughly you do this, the better the results you will get to create the energy you want for your business.

About You and Your Restaurant

Name:	
Business Name:	
Address: (<i>#, street, state, country, zip code</i>)	
Work Phone:	
Cell:	
E-Mail Address:	
Type of restaurant:	



<p>Date of Birth: <i>(Please include year and time)</i></p>	
<p>Please list the people whom you work closest with: <i>(Name, relationship and birth date)</i></p>	

What is the primary reason you have decided to seek feng shui expertise to enhance the energy in your business?

How did you hear about us?



ABOUT THE BUILDING:

What year was your space built?

What is the approximate square footage of your restaurant space?

Do you own or rent your space?

How many staff members are employed in your restaurant?

How long has your restaurant been established?

What sort of equipment is used at your restaurant?

Is there a break room for the staff?

Is your restaurant easy to find?

Is parking an issue for you, your staff and your customers coming to your business?

Do you have adequate signage outside the establishment?

What kind of advertising do you do?

Do you know the history of your building and its previous occupant's?

Have they prospered and moved to a bigger building?

Are you aware of anything positive or negative that may have happened with them and the



company?

Do you feel your office building requires a space clearing?

Since moving into this building, have you noticed any changes in your life either positive or

negative?

What is going well with your restaurant?

What is not going well with your restaurant?

Has there been any large-scale remodeling of your restaurant? If so, did you notice any

changes after the alterations?

How would you class the style and design of your restaurant?

Do you or your employees have input into the working environment?

Temperature or lighting?

What kind of music do you play in your restaurant?

Is there any soothing artwork?

How do you feel when you step into your establishment? Do your spirits rise or fall?

What are you favorite rooms in the building? Why?

What are your least favorite rooms in the building? Why?



How do you feel about the business and the people that work for you?

Do you have a lot of repeat business?

Are your customers mainly locals or tourists?

What are the number of people that come in on a daily basis?

What is the average age of your customers?

What color uniform does the staff wear?

What shape are the dinning tables?



Our spaces can be vessels which support , nurture and help us achieve our goals:

What is your intention for your restaurant? Take some time to make your intention as clear as possible.

My overall intention for my restaurant is:



ABOUT YOUR RESTAURANT

On a scale of one to five with five being the most satisfied or content and one being the least satisfied or content, circle the number that is appropriate for the area in question. Circle N/A if the question does not apply.

Relationships:

Are you satisfied with your relationships with your staff members?

1 2 3 4 5 N/A

Is morale high?

1 2 3 4 5 N/A

Does your restaurant have good relations with other restaurants?

1 2 3 4 5 N/A

Is staff turnover high? In general or in any particular position?

1 2 3 4 5 N/A

How are relationships with consultants and temporary staff?

1 2 3 4 5 N/A

Career:

Are you fulfilled by your occupation?



1 2 3 4 5 N/A

Helpful people:

Do you feel you have others in your business that you can rely on?

1 2 3 4 5 N/A

Are the service people helpful and efficient?

1 2 3 4 5 N/A

Mentors and Networking:

Are there good relations between staff members, managers and employees?

1 2 3 4 5 N/A



Creativity:

Do you have space and time for creative pursuits?

1 2 3 4 5 N/A

Is your business always creating and evolving as you would like?

1 2 3 4 5 N/A

Fame and reputation:

Is your restaurant as known as you would like it to be?

1 2 3 4 5 N/A

Is your clientele as big as you would like it to be?

1 2 3 4 5 N/A

Wealth:

Are you satisfied with your financial situation?

1 2 3 4 5 N/A



Knowledge and Self-Cultivation:

Do you have adequate time for learning new things?

1 2 3 4 5 N/A

Do you have adequate time to nurture yourself?

1 2 3 4 5 N/A

Does your staff have the opportunity to take time away from pressures during the day?

1 2 3 4 5 N/A

Are there opportunities for your staff to develop skills and knowledge?

1 2 3 4 5 N/A

Health:

Do you have as much energy and vitality as you would like?

1 2 3 4 5 N/A

Have you taken many sick days?

1 2 3 4 5 N/A



How is the health of the staff?

1 2 3 4 5 N/A

Is there any common complaints among employees? If so, what are they and how can they be addressed?

What areas of your business would you most like to improve?

In what way would you like to improve them?

What specific areas or concern would you like to especially concentrate on during our time together?

Thank you for taking the time to fill out the questionnaire, I am looking forward to our time together.

Fees and Notices

The fees for a consultation are \$? per hour with a (4) hour minimum. Payment is due at the conclusion of your appointment.



Please note: All information you provide will be held in the strictest of confidence. Services and consultations provided by (YOUR COMPANY NAME), or its consultants are not intended as a substitute for the care of a licensed medical provider. I serve as a reference and guide for Feng Shui. There is no guaranteed outcomes, please keep in mind that individual results may vary, based on client interest and participation.

Please provide a scaled floor plan prior, or on the start of the consultation. If you are unable to find the original one, please draw a floor plan of the restaurant as close to scale as possible, labeling rooms such as kitchen, main dining area, bathrooms, etc. Please label North, South, East and West when you are finished. Please be as accurate as you possibly can be with the floor plan and compass directions.