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LE GUADA CORAZON RESTAURANT

NAIC, CAVITE

Field Study Report

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Department of Economics, Management

and Development Studies

CAVITE STATE UNIVERSITY

Indang, Cavite

April 1998

**LE GUADA CORAZON RESTAURANT
NAIC, CAVITE**

**Field Study Report
Submitted to the Faculty of the
Cavite State University
Indang, Cavite**

**In Partial Fulfillment
of the Requirements for the Degree of
Bachelor of Science in Business Management
(Major in Marketing)**



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ABSTRACT

MANALO, MINA CASAYSAYAN, "Le Guada Corazon Restaurant" Undergraduate Field Study. Bachelor of Science in Business Management major in Marketing, Cavite State University, April 1998. Adviser: Mrs. Cecilia T. Cayao.

A three-month field study was conducted in Le Guada Corazon, a quality restaurant located at Ibayo Silangan, Naic, Cavite from November 1997 to February 1998 for the author to apply her gained knowledge and skills in Business Management especially in Marketing.

Data were gathered through observations and personal interviews with staff and employees of the restaurant.

It was found out that Le Guada Corazon Restaurant has a problem on production activities due to inconsistent supply of foods and other resources needed for the production activities.

The total number of employees in the restaurant is not enough to accommodate the clients. Therefore, the general manager must hire additional clerk. It was observed that management staff cannot entertain all complaints of employees especially when it pertains to payroll. This resulted in a situation wherein some employees demand for consistent and prompt payment of wages.

To solve these problems, the author recommend the following solutions:

a) the company needs to hire additional employees to accommodate the clients efficiently; b) hire additional employees which will fit the job description and specification; and c) be prompt in the payment of salaries/wages.

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LE GUADA CORAZON RESTAURANT - NAIC, CAVITE^{1/}

Mina C. Manalo

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INTRODUCTION

Restaurant is a business establishment that serves food and beverages to the public. The first restaurants were operated along roadsides where travelers stop to rest and to restore their energy. The word restaurant comes from the Latin word restaurare, meaning to restore. Today, restaurants may be found almost anywhere - in quiet streets and busy highways; in hotels and motels; in airline, bus and railroad terminals; in amusement parks; in office buildings; and in shopping centers (The World Book Encyclopedia, 1988).

Restaurants make up the largest part of the food service industry. All places that serve food to people away from home form part of this industry, including schools, hospitals and factories.