Feedback and Complaints

Customers talk to...

3 People - if you do a good job
10 People - if you do a great job
25 People - if you do a bad job
50 People - if you get into an argument



- **1.** Believe the customer
- 2. Listen to their concern
- 3. Apologise
- 4. Suggest a solution
- 5. Thank them

Don't fight, make it right!



Feedback & Comments

Customer complaints are an opportunity!

"Although we're fortunate that we don't have many, when customer complaints do happen, one should treat them as a gift." – Adriaan de Bruyn, CEO, THE DAILY COFFEE CAFÉ



Feedback & Comments

Don't dwell on whose fault it is.

We don't **blame** people. We work out want went wrong, and we **fix it**!

People calm down when you use their name.

"I apologise, George. We've contacted our ISP and it'll be up in the **next ten minutes**."



How To Lose A Customer

Do this, and your customers will run a mile. This is **not** the DAILY way.

- **1.** *Swearing*. *This is a no-no. No exceptions!*
- **2.** Loud music. Any music should be in the background only.
- **3. Dirt**. No one wants to visit a café that isn't clean.
- **4.** *Power tripping.* Don't order your colleagues around, even if you're more senior.



How To Lose A Customer (cont.)

Do this, and your customers will run a mile. This is **not** the DAILY way.

- 5. Clock watching
- 6. Dropping a real-life customer to have a long phone conversation.
- **7. Eating, drinking, smoking or chewing gum** at work.
- **8.** Wrong priorities. Don't start wiping the table when there's a customer to be served!
- 9. Not greeting



Feedback & Complaints

Top 10 Customer-Service Turn-offs we avoid at THE DAILY

- 1. A rude waitron or staff member
- 2. Scruffy or untidy dress
- 3. Ignoring / not acknowledging the customer.
- 4. Not listening properly to the customer's request
- 5. Not knowing your menu items properly



Feedback & Complaints

Top 10 Customer-Service Turn-offs we avoid at THE DAILY

- 6. Over-promise and Under-deliver
- 7. Not communicating clearly with the customer
- 8. Being too expensive for the customer
- 9. Wasting the customer's money

10. Charging the customer the wrong price



thank you the for visiting daily



Underpromise and overdeliver.

"It won't take more than **ten** minutes. Then when it's done in **five** they will be super impressed.

Be excited to see every customer.

When they arrive, treat them as if they are a pop superstar!



Friendly like a braaivleis.

Imagine you've invited your customers to a braai at your THE DAILY. **Be on your best,** friendly behaviour.



Leadership, training & customer service

- A small effort can make a big difference to the customer (The Peninsula)
- Minimise the handovers
- Spread the love



How many names can you learn?

- 5 a day
- 30 a week
- 120 a month
- In a year, you'll know the names of 1440 customers!

More haste, less speed.

If you're in too much of a hurry, you make mistakes.



The "Grandma" Rule

Never use a tone of voice or say anything to a customer that you wouldn't say to your grandmother. Keep your voice pleasant, the tone civil and the attitude welcoming.



Wear your name badge.

At THE DAILY, we want to make **personal connections** with our customers.

Wear a **name badge** so you and your client can be on first-name terms.

Positioning is important as well.





Go the extra mile.

Look for opportunities to give our customers extra-special service. This might mean...

- 1. Charging a customer's phone for them.
- 2. Taking a customer to their preferred table or section.

3. Handing a customer the preferred paper they normally read.

4. Serving regular customers in a different colour coffee cup.

5. Assisting older customers and women by pulling out the chair for them.



The Power of Product Knowledge

- 1. Know your ingredients.
- 2. Know your **seasonal ingredients** and **blackboard specials**.
- 3. Be able to explain the **difference in taste between different types of coffee**.
- 4. Know which cake slices to recommend.
- 5. Know how long an order will take to come out.

Here's why your service should be not just good, but World Class!

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It doesn't cost a cent.	It drives word of mouth.	It creates regular customers.	It makes you hard to compete with.



Remember to cross sell.

This is when you sell a DAILY customer menu items that go well with another item. For example:

- 1. Sell a muffin together with a cup of coffee
- 2. Sell an extra 200g chips to go with an omelette
- 3. Sell an extra boerewors to go with the Daily Basic Breakfast
- 4. If a customer is very hungry, suggest an extra beef patty
- 5. If a customer likes the bread basket, sell an extra slice
- If your customer loves cheese, sell him an additional
 30g cheddar cheese



Offer to up-sell

This is when you persuade a DAILY customer to buy a bigger menu item at a higher price. For example:

- 1. Recommending a larger cup of coffee from a smaller size
- 2. Recommending a larger smoothie from a smaller sized smoothie
- 3. Selling a DAILY Basic Breakfast from just a French toast with French Baguette
- 4. Selling a whole café Carrot Cake instead of individual slices
- 5. Selling a New York Deconstructed Sandwich instead of a normal cheese & tomato



Way





A WOW is something that you are doing in your organisation that somebody in a competitive organisation is not doing ...



The DAILY Way

WOWs – to implement or suggest to management

1. Keep an **umbrella** in your store. When it rains, offer to walk customers to their cars.

2. Stay open late, or open the café earlier on occasion to help customers wanting meals or coffee-on-the-go.

3. Air-conditioning in the store.

4. **Put up signs.** A "Welcome" sign and a "Thank You For Your Business" sign.

Here's To Your Business!





Thank You ...



for your time and your participation!