

**International Conference
on
Scientific Research and Revolution**

ICSRR 2025

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Scientific Research and Revolution**

ICSRR 2025

August 17, 2025

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ABOUT CONFERENCE

The **International Conference on Scientific Research and Revolution (ICSRR 2025)**, scheduled for August 17, 2025, will be conducted in virtual mode, providing a global platform for researchers, academicians, and industry professionals to share ground-breaking ideas and transformative innovations. This conference will spotlight pioneering research and revolutionary approaches across diverse scientific domains, fostering discussions that challenge conventional thinking and open new frontiers of knowledge.

Through engaging technical sessions and thought-provoking presentations, participants will explore emerging trends, disruptive technologies, and forward-looking solutions that have the potential to shape the future of science and society. Experts from multiple disciplines—including engineering, natural sciences, social sciences, technology, and management—will come together to present cutting-edge work and address pressing global and societal challenges.

With a strong focus on collaboration, innovation, and impactful outcomes, ICSRR 2025 will serve as a unique forum for networking, exchanging ideas, and inspiring research that can lead to meaningful change. Leveraging virtual technologies, the conference aims to ensure inclusivity and reach, enabling participation from across the globe in this pivotal dialogue on the evolution and revolution of scientific research.

ABOUT ORGANIZER

Scientific Research Reports (SRR Books) is an innovative publishing company that publishes digital books in a wide range of arts, social, science, and technology fields and is registered and approved as a digital book publisher with the Government of India. The goal of the Scientific Research Reports is to encourage the dissemination of both fundamental and applied research across the various academic fields and research communities located all over the world. In addition to this, it intends to create research networking among the many different research groups and encourage conversation on emerging research standards

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ICSRR - M057

A REVIEW OF GUEST EXPERIENCE ENHANCEMENT STRATEGIES IN FINE DINING SERVICE

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Abstract:

Enhancing guest experience in fine dining involves a strategic combination of personalized service, culinary excellence, and immersive ambiance. Effective strategies integrate meticulous attention to detail in menu design, presentation, and wine pairing, while fostering emotional connections through genuine hospitality. Technological innovations, such as digital reservation systems and guest preference tracking, enable seamless service delivery without diminishing the human touch. Continuous staff training ensures precision, attentiveness, and adaptability, allowing service teams to anticipate and exceed guest expectations. Ambiance elements—including lighting, acoustics, décor, and table arrangements—are harmonized to create a memorable and immersive dining atmosphere. These integrated approaches not only elevate satisfaction but also strengthen customer loyalty, brand prestige, and long-term profitability in the fine dining sector.

Key Words: Customer Satisfaction, Fine Dining, Guest Experience, Service Quality, Staff Training

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