CHAPTER 1

INTRODUCTION

1.1 Background of the Study

The food and beverage business has been quickly expanding, resulting in increased competition. Nowadays there are so many culinary businesses in Indonesia that start from small business to a big business, especially in Medan. Medan is one of the most known cities in Sumatra, in Medan not only the city is famous but also the culinary business. Paradise Dynasty Center PointMedan is one of the famous Chinese cuisines in Medan, the restaurant not only has a nice and beautiful interior but also the restaurant has a signature dish that everyone always says that the "Xiao Long Bao" which is so delicious, the presentation of the dish is like dumpling with many colors of the dumpling skin and also the filling is various. Xiao Long Bao in Paradise Dynasty Center Point Medan is the most famous and also the best in Medan.

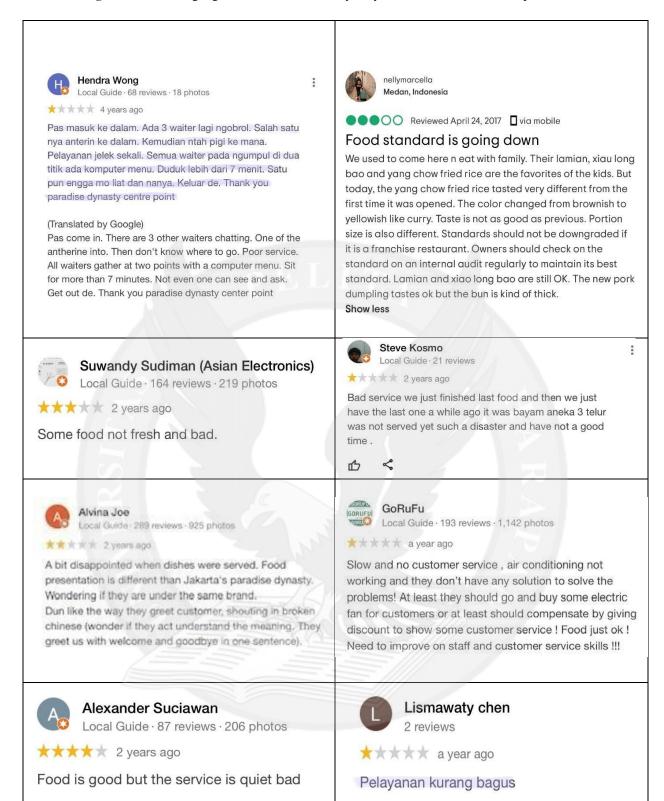
As the fact above many restaurants business need to keep an eye on their services and also their food quality for their customer so the customer can be satisfied with not only the food but also the services as well, so restaurant need to upgrade and also keep their company so the restaurant business can be improving. In every business world whether it is a big business or small business service is the most important factor to keep it improving because a good service quality is a form of how grateful the restaurant to have customer into the restaurant. As result, the restaurant may improve customer satisfaction by maximizing a happy

customer. Matter of fact nowadays restaurant already has a tougher rivalry with other restaurant business, restaurant business must be able to survive and compete with one another by improving the service quality. One of the stepsa restaurant business may take to survive a med fierce competition is to work with a professional so the restaurant did not make a bad decision for the future. Customer satisfaction and service quality factors have a positive and significant relationship. As a result, the higher the quality of service, the higher the level of the customer satisfaction. Restaurant business needs to keep improving and also train the trainees to keep the service quality and also the food quality so the customer can meet their satisfaction and happiness from the offer that the restaurant gives, can become regular customer can repeat their order and also can give a suggestion to their friend to visit the restaurant.

Some supporting data to show the problem from the research object can be seen in figure 1.1

From the data below, we can see that Paradise Dynasty Center Point Medan is lack in both service and food quality. As we can see from the review customers did not satisfied with the services and also the food provided by Paradise Dynasty Center Point Medan, customers' expectation did not match with the services and food that had been provided by Paradise Dynasty Center Point Medan. In food quality, there are several factors that can help writer measure how good is the food quality, by presentation, menu variety, healthiness, tastiness, freshness, and temperature.

Figure 1.1 Source: google review on Paradise Dynasty Center Point Medan & TripAdvisor review



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Johannes Lauw

Local Guide · 186 reviews · 1,067 photos

*** 2 years ago

Many trainees here that have to be patient to be served. The Lamien Beef is one of recommended dish here, only few options for steam dim sum but all are very tasteful. But the garlic fillet fish just like ordinary house made one fillet filled with flour and fried with tiny chopped garlics. Nothing special and the flour is too thick.



It not halal, it served pork as a chain chinese restaurant from abroad. The food is not really authentic chinese food. Quite closed like what we having in china, noodle is absolute good since is lamian made noodle, a few small dished is lacking the tasted because they using different material. Cucumber dish is using local cucumber not a baby cucumber as usually served in local chinese restaurant in china. Well at last chili oil and black vinegar still feel the same. Price is quite expensive for noodle restaurant, serving is quite longer, dont come with empty stomatch. They will definetly let you down with serving time

As we can see in Paradise Dynasty Center Point Medan, the reviews above that the lack of food quality are some foods did not fresh and bad, the presentation is not the same, and lastly, the tastes also different from the other branches of Paradise Dynasty. In service quality, There are many factors that can make it easier for the writer to measure the quality of services in Paradise Dynasty Center Point Medan, such as reliability, responsiveness, competence, and friendliness. For the service quality, in this situation, the problem that has been happening in Paradise Dynasty Center Point Medan is the lack of responsiveness, reliability, and competence. For example, the employee did not care for the customer if they want to order, the service time took a long time until the customer left the restaurant, and service skills are just bad and lacking. As for the customer, satisfaction writer wants to see and find out if food quality and service quality can effects the customer satisfaction at Paradise Dynasty Center Point Medan, as we see in the reviews that service quality and food quality can affect the customer satisfaction and also customerinterest to come at Paradise Dynasty Center Point Medan.

The writer also experiences a bad quality of the service and also the food as well, when going to the restaurant the waitress did not respond to the writer when the writer wants to order, writer need to call them until they want to respond, when the waitress already response and food already came out, at that time writer order a dimsums, and the dimsum is so cold and hot as the usual. And when writer want to pay the bill the waitress took too long to take the bill, even though at that time the restaurant have no customer to pay the bill.

The reason why author chooses this restaurant as research object, is because there is no previous research on this restaurant, and also writer's experience because the writer feels for themselves that the service at this restaurant is not good and the food is sometimes not as fresh as the usual.

Because of the problem above about how is the food quality and service quality, writer is interested in reference to the title "The Influence of Food Quality and Service Quality toward Customer Satisfaction at ParadiseDynasty Center Point Medan"

1.2 Problem Limitation

Based on the fact before this study is restricted toward the service quality and food quality on customer satisfaction at Paradise Dynasty Center Point Medan. The writer places limitations on the problem, such like focuses on elements of service quality, food quality, and customer satisfaction, so that writer did not too expansive in searching the research. The author recognizes that food quality

is based upon a number of aspects, including food presentation, menu diversity, healthiness, tastiness, freshness, and temperature. Service quality can also be assessed from the following variables namely, reliability, responsiveness, competence, and friendliness. customer satisfaction can be influenced by, being satisfied with the restaurant, visiting the restaurant, and also enjoying the restaurant.

1.3 Problem Formulation

Based on the background of study above, writer can see that the problems formulated as follows:

- 1. How is customer satisfaction at Paradise Dynasty Center Point Medan?
- 2. How is service quality at Paradise Dynasty Center Point Medan?
- 3. Can food quality and service quality influence customer satisfaction at Paradise Dynasty Center Point Medan?

1.4 Objective of the Research

These are some of the objective researches that have been found:

- To analyze the food quality that can influence the customer satisfaction at Paradise Dynasty Center Point Medan
- 2. To analyze the service quality that can influence the customer satisfaction at Paradise Dynasty Center Point Medan
- To identify the influence of food quality and service quality at Paradise
 Dynasty Center Point Medan

1.5 Benefit of the Research

1.5.1 Theoretical Benefit

For the theoretical benefit, this study is expected to:

- 1. Provide readers with information or more understanding of the impact of food quality and quality on customer satisfaction.
- 2. Can help other future researchers in gaining a better knowledge of howfood quality and Service quality impacts customer satisfaction.

1.5.2 Practical Benefit

For the practical benefit, this research expected that:

- Can help Paradise Dynasty Center Point Medan to improve the quality
 of their food and also their service quality to be more responsive so that
 Paradise Dynasty Center Point Medan can get more customer
 satisfaction.
- Can give detailed explanations and recommendations for other comparable restaurants, including the restaurant's attention to foodquality aspects and service quality aspect that might affect customer satisfaction.