

Closed Restaurants

Introduction

- The restaurant's name and location.
- Owner's name.
- Brief summary of the restaurant's earlier problems and Gordon's solutions.
- Is the restaurant still open?

Initial Success of the [restaurant] After Gordon's Visit

- Was the restaurant following Gordon's strategies for success?
- Financial growth.
- Any positive changes made by the owner.
- Local support.
- Initial reviews from the customers.
- Recognition from public figures.

Owner's Thoughts about the Appearance of [restaurant] on Kitchen Nightmares

- Positive or negative opinions about the show.
- Were Gordon's strategies really helpful in the long run (according to the owner)?

The Decline and Closure of the [restaurant]

- Changes / mistakes made by the owner that led to the decline.
- Did the owner stop following Gordon's strategies?
- Other reasons for closure, like disputes etc.
- How did the owners try to tackle these problems?
- Customer reviews during this period of decline.
- Date of Closure.

What Happened to the Location After the [restaurant's] Closure?

- Was it demolished or taken over by another restaurant(s)?
- Is the new restaurant (if any) thriving?

Owner's Later Life Pursuits

- What did the owner do after the restaurant's closure? Personal life.
- Has the owner opened another restaurant/business?
- Working in another restaurant, new career etc.

Conclusion

- Brief summary of the earlier sections.
- Are there any plans to reopen the restaurant?
- Lessons learned by the owner.

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Reputation of [restaurant] After Kitchen Nightmares

- Local support.
- Customer reviews: Could be both positive and negative.
- Any awards won by the restaurant.
- Recognition from public figures.

Owner's Thoughts about the Appearance of [restaurant] on Kitchen Nightmares

- Positive or negative opinions about the show.
- Were Gordon's strategies really helpful in the long run (according to the owner)?

Later Developments at [restaurant]

- Any special events held by the restaurant for publicity.
- Any key changes in menu, staff etc made by the owners.
- Any new services introduced by the owner such as wine bars etc.
- Restaurant name, ownership or location changes.

Menu and Service Availability

- Entrees available on the menu.
- Price range. Is it affordable or too expensive?
- Service timings.
- Availability of home delivery etc.
- Arrangements for special occasions.
- Website / social media of the restaurant.

Owner's Life and Other Pursuits

- Personal life.
- Has the owner opened any other restaurants?
- Other pursuits/jobs/businesses.

Conclusion

- Brief summary of the earlier sections.
- Lessons learned by the owner and any future plans for the restaurant.