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*"We shape our dwellings & afterwards our dwellings  
shape us."*

**-Winston Churchill**

## **"Feng Shui Restaurant Consultation Questionnaire"**

Please complete this form and email to [fengshuihooray@gmail.com](mailto:fengshuihooray@gmail.com) at least 48 hours before your appointment

**Name:**

**Business Name:**

**Address: Street State:**

**Zip Code:**

**Telephone: Work:**

**Cell:**

**Home:**

**E-Mail Address:**

**Fax Number:**

**Type of restaurant:**

**What are your specialties?**

Date of Birth (Please include year and time) Please list the people whom you work closest with using

1. name , 2. relationship, & 3. birth dates .

What is the primary reason you have decided to seek feng shui expertise to enhance the energy in your restaurant?

How did you hear about Feng Shui Hooray?

**ABOUT YOUR BUILDING:** What year was your office built? Important.

What is the approximate square footage of your office space?

Do you own or rent your office space?

How many staff members are employed in your building?

How long has your restaurant been established?

What sort of equipment is used at your business?

Do you know the history of your restaurant and its previous occupants? Important.

Have they prospered and moved to a bigger office building? Are you aware of anything positive or negative that may have happened with them and the company?

Do you feel your restaurant requires a space clearing? (This is uplifting a space and clearing any unwanted negative energies from it.)

Since moving into this restaurant, have you noticed any changes in your life either positive or negative?

Is your restaurant easy to find?

Is parking an issue for your staff or customers coming to your establishment?

Does your restaurant have adequate signage?

Is there a break room for the staff?

What kind of advertising do you do?

What is going well with your restaurant?

What is not going well with your restaurant?

Has there been any major financial or legal mishaps, robberies, thefts or accidents?

Has there been any large-scale remodeling? If so did you notice any changes after the alterations?

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Is there construction outdoors anywhere around the circumference of the building?

How would you classify the design of your restaurant?

Do or your employees have input into the working environment?

What kind of music do you play in your restaurant?

Do you want clients to take their time, or do you want clients in and out?

Is there any soothing artwork?

How do you feel when you step into your restraint. Do your spirits rise or fall?

What are your favorite rooms in your building and why?

How do you feel about the business and the people who work for you?

Do you enjoy a lot of repeat business?

Are your customers neighborhood based or tourists?

What is the number of people who come in on a daily basis.

What is the age and gender of the people who come in on a daily basis.

What color uniform do the staff wear?

What shape are the dining tables?

Our spaces can be vessels which support, nurture and help us achieve our goals: what is your intention for your present restaurant? Take some time to make your intention as clear as possible. My overall intention for my business is:

## ABOUT YOUR RESTAURANT

On a scale of one to five with **five being the most satisfied** or content and **one being the least satisfied** or content, circle the number that is appropriate for the area, in question circle N/A if the question does not apply.

**Relationships:** Are you satisfied with your relationships with your staff members?

1 2 3 4 5 N/A

Is morale high? 1 2 3 4 5 N/A

Does your company have good relations with others companies in your field life? 1 2 3 4 5 N/A

Is staff turnover high? In general or in any particular position? 1 2 3 4 5 N/A

If applicable, how are relationships with consultants and temporary staff? Please explain:

**Career:** Are you fulfilled by your occupation? 1 2 3 4 5 N/A

**Helpful people:** Do you feel you have others in your business that you can rely on? 1 2 3 4 5

N/A Are the service people helpful and efficient? 1 2 3 4 5 N/A

**Mentors and Networking:** Are there good relations between staff members, between managers and employees? 1 2 3 4 5 N/A

**Creativity:** Do you have space and time for creative pursuits? 1 2 3 4 5 N/A

Is your business always creating and evolving as you would like? 1 2 3 4 5 N/A

**Fame and reputation:** Is your company known as you would like to be? 1 2 3 4 5 N/A

**Is your cliental as big as you would like it to be?** 1 2 3 4 5 N/A

**How are your business partnerships?** 1 2 3 4 5 N/A

**Wealth:** Are you satisfied with your financial situation? 1 2 3 4 5 N/A

**Knowledge, Wisdom & Spirituality:**

Do you have adequate time for learning new things? 1 2 3 4 5 N/A

Do you have adequate time to nurture yourself? 1 2 3 4 5 N/A

Do your staff have the opportunity to take time away from pressures during the day?

1 2 3 4 5 N/A

Are there opportunities for your staff to develop skills and knowledge? 1 2 3 4 5 N/A

**Health:** Do you have as much energy and vitality as you would like? 1 2 3 4 5 N/A

Have you taken many sick days? 1 2 3 4 5 N/A

How is the health of the staff? 1 2 3 4 5 N/A

Are there any **similar health complaints** among employees? If so, what are they and how can they be addressed? (ie. eyes, wrists, back, feet, colds, nervous people, depressed people, angry people)

What areas of your business would you most like to improve?

In what way would you like to improve them?

What specific areas or concern would you like to especially concentrate on during our time together?

During our time together we will be working with your personal space to nourish, replenish and empower positive thoughts, affirmations and goals. We will balance your business for both people relationships and money.

Before our appointment please spend some time clearing out any clutter you have accumulated, if it is not functional **get rid of it**. Clutter holds us back from moving forward. Hire someone to do it if you cannot find time. The more thoroughly you do this, the better the results you will get to create the energy you want for your business.

Thank you for taking the time to fill out the questionnaire, I am looking forward to our time together.

The fees for an restaurant consultation are \$150/hr with the initial consultation taking a minimum of two hours for me to complete. An initial “to do” list will be created and a comprehensive PowerPoint will be sent within two weeks of the walk thru. Payment or installment plan is due at the conclusion of your appointment.

*Legal Disclaimer*

*Please note: All information you provide will be held in the strictest of confidence. Services and consultations provided by Feng Shui Hooray, are not intended as a substitute for the care of a licensed medical provider . I serve as a reference and guide for Feng Shui. There is no guaranteed outcomes, please keep in mind that individual results may vary, based on client interest and participation.*

**Please map your building and its relationship to the street, any nearby intersections and other disturbances such as freeways, airports, major electrical posts.**

**Please draw a floor plan of your office building as close to scale as possible, labeling rooms such as offices, lunch room, etc.**

**Please label North, south, East and West when you are finished.**

**It is imperative to be as accurate as you possibly can be with the floor plan and compass directions because your floor plan will be gridded into 9 squares where intentions and remedies will be placed. Ideally, a photograph of a blueprint is best and easiest. Even being 5 feet off will affect results. Accuracy is key. You can also take a picture of the blueprint and email to [fengshuihoray@gmail.com](mailto:fengshuihoray@gmail.com).**