

Rezaul Korim



The Best of Turkish
41 Putney High Street
London SW15 1SP

Rezaul always had a passion for cooking and a knack for hospitality. So, when he saw an opportunity to combine his two loves, he knew he had to open his restaurant. And that's how The Best of Turkish was born! He is the mastermind behind the success of The Best of Turkish located at 41 Putney High Street, London SW15 1SP.

Rezaul has been in the restaurant business for quite some time now, and with each passing day, he's learning new things and growing his business. But what he enjoys most about this industry is the ability to make people happy through his food and service. His unique selling point? Well, it's his secret recipe for the mouth-watering Turkish Kebabs that keeps customers coming back for more!

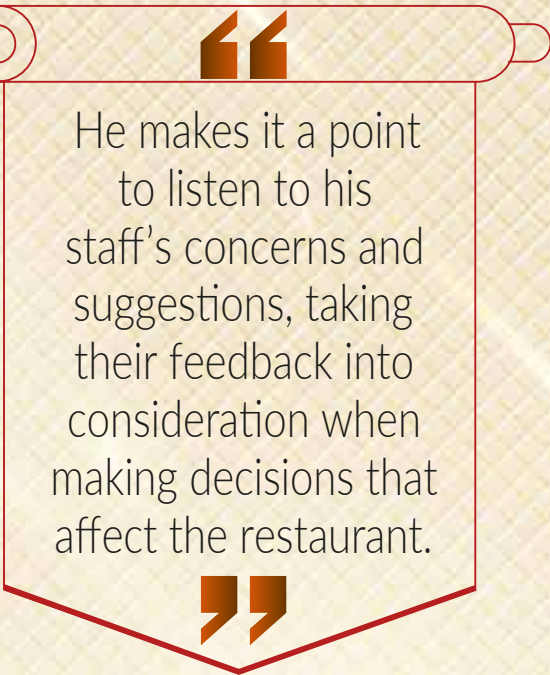
When it comes to creating his menu, Rezaul always goes for the freshest and highest quality ingredients, ensuring that his customers get a taste of authentic Turkish cuisine. His signature dishes include the famous Lamb Shish, Halowmi and Falafel Wrap.

But, what sets Rezaul apart from the rest is his ability to motivate his staff to keep delivering a high standard of service. For him, the success of his restaurant is not just about the food, but also about the people who work behind the scenes to make it all happen. He believes in treating his staff like family, creating a positive work environment where everyone feels valued and appreciated.

One of the ways Rezaul motivates his staff is by recognizing their hard work and offering incentives for excellent service. He knows that happy employees are the key to a successful business, and he does everything in his power to ensure that his team feels supported and motivated to give their best.

Rezaul also understands the importance of effective communication in the workplace. He makes it a point to listen to his staff's concerns and suggestions, taking their feedback into consideration when making decisions that affect the restaurant. This fosters a sense of teamwork and collaboration among the staff, leading to better performance and a more positive work environment.

In addition to providing incentives and creating a positive work environment, Rezaul also invests in his staff's training and development. He believes that by providing opportunities for growth and learning, his staff will be better equipped to handle the challenges of the job and provide excellent service to customers.



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Overall, Rezaul's approach to managing his staff is centred around creating a supportive and positive work environment where everyone feels valued and appreciated. By recognising their hard work, providing incentives for excellent service, fostering effective communication, and investing in their training and development, he motivates his team to give their best every day.

Rezaul also embraces technology to streamline his operations, using modern equipment to enhance the cooking process and improve efficiency. And when it comes to marketing, Rezaul believes in the power of word-of-mouth and social media to get the word out.

Running a restaurant comes with its own set of challenges, and Rezaul has had his fair share. But, he believes that the key ingredient to his success is his unwavering commitment to quality, consistency, and customer satisfaction.

So, what's next for Rezaul and 'THE BEST OF TURKISH'? Well, he's always on the lookout for ways to innovate and expand his business while staying true to his roots. And with his dedication, passion, and drive, we're sure there's a lot more success in store for him!