[Establishment Name]

[Address]

$-$$

American, Diner

 Crisp orange and red leaves swirl to the ground outside my window of [Residence] Hall. They fall to the ground making a pile in front of the red blur that is [Campus Building]. As a Western Pennsylvania native, brisk Saturday morning weather at X College is nothing short of comforting. Back home, in a suburb just outside of Pittsburgh, my friends and I always spend Saturday morning at a local diner called Pamela’s. It has a welcoming feel and a funky, retro color choice along with murals that give a vibrant start to the day. As a full time student, X College has become a home away from home. With that, it would not feel like home without spending Saturday mornings at a diner. Luckily, [local area] has just that. [Establishment] is a diner that is the perfect fit for college students like myself that are looking for a late morning breakfast or an early morning burger to enjoy with friends on the weekend.

Before our soccer game two weekends ago, my friend Maddy and I made the short walk down Main Street to the diner. Whether it is from [list of residence halls] the walk from X College to [establishment] is no longer than 10 minutes.

After passing all of the tall trees with falling autumn leaves, we approached the homey restaurant. A tall rectangular sign sits outside with an electric blue base, hot pink accents, and checkered touches. The cottage-like exterior, along with the large picture window with colorful, painted letters spell out [establishment name], giving it a fun hometown feel.

As soon as you walk into the restaurant the crazy color scheme reflects the colors seen in the sign outside. Walls are painted different pinks and blues and 60s era art hangs on them. Subtle, homey touches tie the room together.

For those with more daring taste buds can enjoy options including the Smoked Bacon Pear Signature Grille that cost 9 dollars. The sandwich is a rendition of grilled cheese on french toast slices topped with cheese, bacon, and pear chunks. My friend Maddy ordered the Tropical Burger which is a unique rendition of a Hawaiian burger. The burger itself was slightly dry but still had a complex taste profile. It combined the sweetness of the pineapple along with the saltiness of the burger. The slightly buttery toasted bun tied the whole burger together. Along with the burger comes steak fries that are cut thickly and slightly crispy on the outside, yet still soft and salty on the inside with each bite. When I took a bite into a fry, I was transported back home to my kitchen where I picture my mom standing by the oven patiently waiting for the potatoes to crisp to perfection. Milkshakes pair well with the burger and fries. Simple flavors include vanilla and chocolate milkshakes. These flavors tone down the heat of spicy dishes such as the the Buffalo Chicken Grille. If you are looking to step out of your comfort zone, other milkshake flavors include green tea, chai tea, and churro. The most fitting for fall weather is the pumpkin milkshake. It was slightly too sweet, but for the price of 3 dollars it was an affordable quick treat to cut the severity of the malt vinegar that drenched my crispy fries.

 Aside from lunch, they have an extensive breakfast menu that includes pastries, danishes, muffins, and coffee options. My friend Mack stopped by early one morning with his tennis team to grab breakfast with his tennis team. The restaurant has the size and ability to serve large groups. With that, the style of service is not the traditional waiter or waitress style, rather the customer orders at the counter and then the food is brought to your table.

The side of the diner has a comfortable dining area with small antique tables along with black and gold accented chairs. Top 40 music plays subtly in the background of the restaurant and the occasional Taylor Swift or Maroon 5 song creates a modern, comforting environment for college students.

The restaurant met all of the criteria that qualify a restaurant as comfortable, accessible, and serving quality food. Comfort wise, it creates an atmosphere that is vibrant and unique, yet also includes homey touches that provide a place for college students to relax. It is accessible to X College students and is reasonably priced. There are many options to choose from on the menu and classic choices have a unique twist such as the grilled cheese served on french toast.

Most importantly the diner makes every customer feel appreciated. To me, this has helped make my life at X College and in the [local] community more comfortable. If you are looking to make your experience a home away from home visit [establishment].

You have done an effective job of considering your primary audience of potential and/or current College students, particularly first-year students like you. You make clear to your readers what your primary criteria for evaluation are (comfortable, accessible, and serving quality food), and you maintain coherence by including “homey” language and examples throughout. You make use of some vivid language to describe the physical elements of the restaurant as well as some of the food items. As a reader, it was unclear to me what you ate, other than one or more of the fries Maddy got with her meal. I would also have liked to get a better sense of how “the diner makes every customer feel appreciated.” Some of your transitions could be improved, and another round of proofreading would have been worthwhile. Overall, you’ve provided sufficient description and evaluation to make it clear to readers that if they share your criteria, they will have a positive experience at [establishment]. Please see me with questions or comments.

**Rubric**

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| --- | --- | --- |
| **Area** | **Points****Possible** | **Points Earned** |
| Content * provides a detailed **description** of the restaurant description of outside and interior
* provides a detailed **description** of the meal a bit confusing—seems to describe Maddy’s meal primarily
* **evaluates** the physical and atmospheric elements of the restaurant (e.g., the restaurant’s location, service, menu options, customers, etc.) could provide more details about the service, offers some sense of the menu options
* **evaluates** the quality and taste of the meal
* includes **concrete evidence** to support the claims
* answers reader’s question: “Should I eat there or not?”
 | **50** |  |
| Organization * includes an engaging opening that gets readers interested and engaged draws readers in
* uses transitions and “signpost language” to ensure the review progresses smoothly (see *course handbook* 25-28) could improve
* maintains coherence; fully developed body paragraphs proceed in a logical manner maintains consistent focus on “homey” feel
* concludes logically; includes an overall summary of the dining experience returns to ideas presented in the introduction
 | **15** |  |
| Style/Audience Awareness* demonstrates an awareness of audience (College-affiliated visitors to local area) appropriate sense of audience
* demonstrates an awareness of the rhetorical situation (describing and evaluating a local restaurant)
* varies word choice and sentence structure to craft a compelling voice that engages readers conveys voice
 | **15** |  |
| Grammar/Mechanics* follows guidelines for standard written American English grammar, punctuation, syntax, spelling, capitalization, usage (see *Little Seagull*) proofread carefully; review commas with introductory elements
* meets length requirements (750-1000 words)
* includes proper in-text citations and List of References (as applicable)
 | **10** |  |
| Process (all 7 = 10 points, 5-6= 7.5 points, 3-4 = 5 points, 0-2 = 0 points)* Prewriting due Sep 27
* Prewriting due Oct 6
* Draft due Oct 13
* Draft due Oct 16
* Peer review due Oct 16
* Revision plan due Oct 18
* Revised draft due Oct 20
 | **10** |  |
| **Total** | **100** |  |