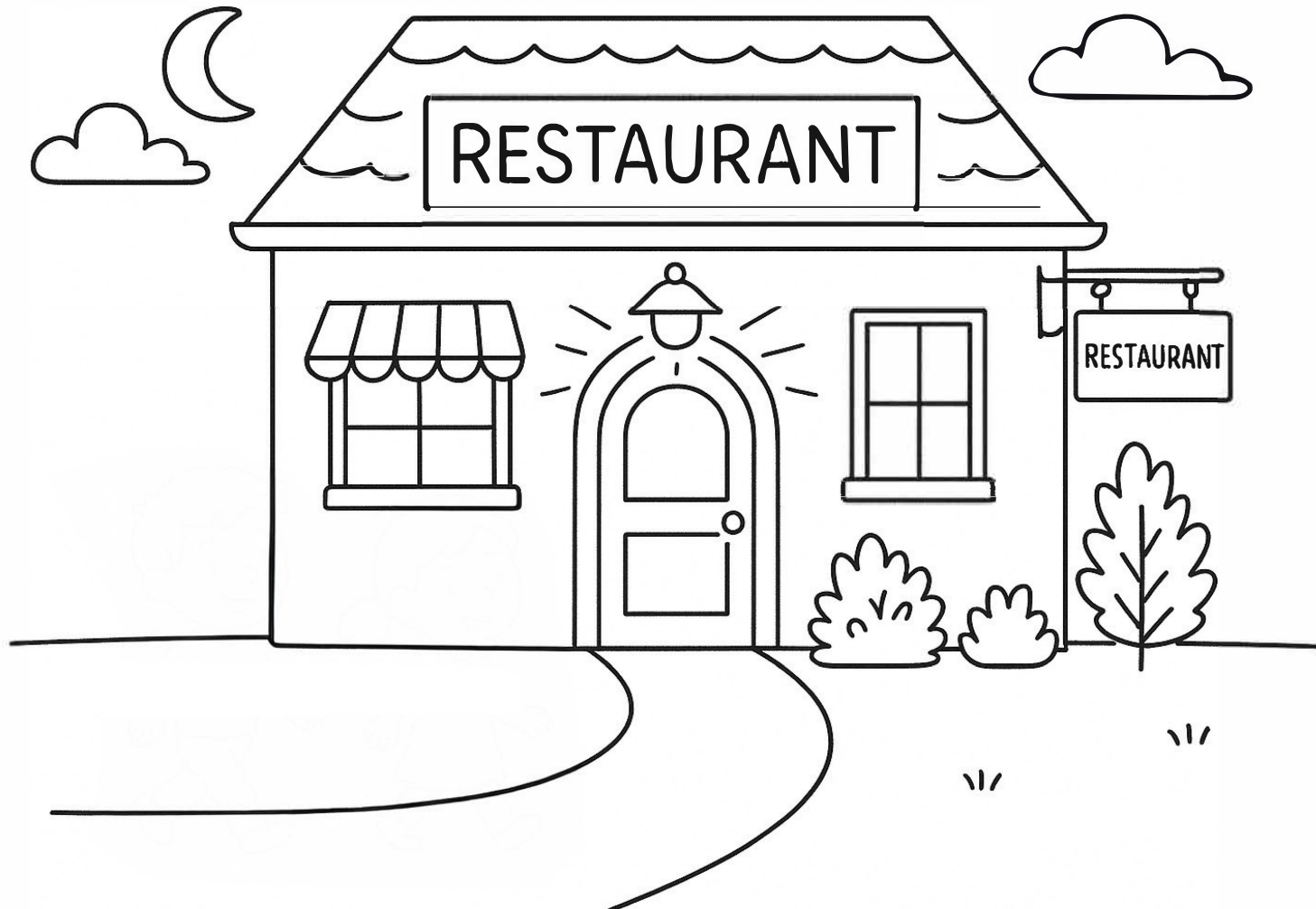


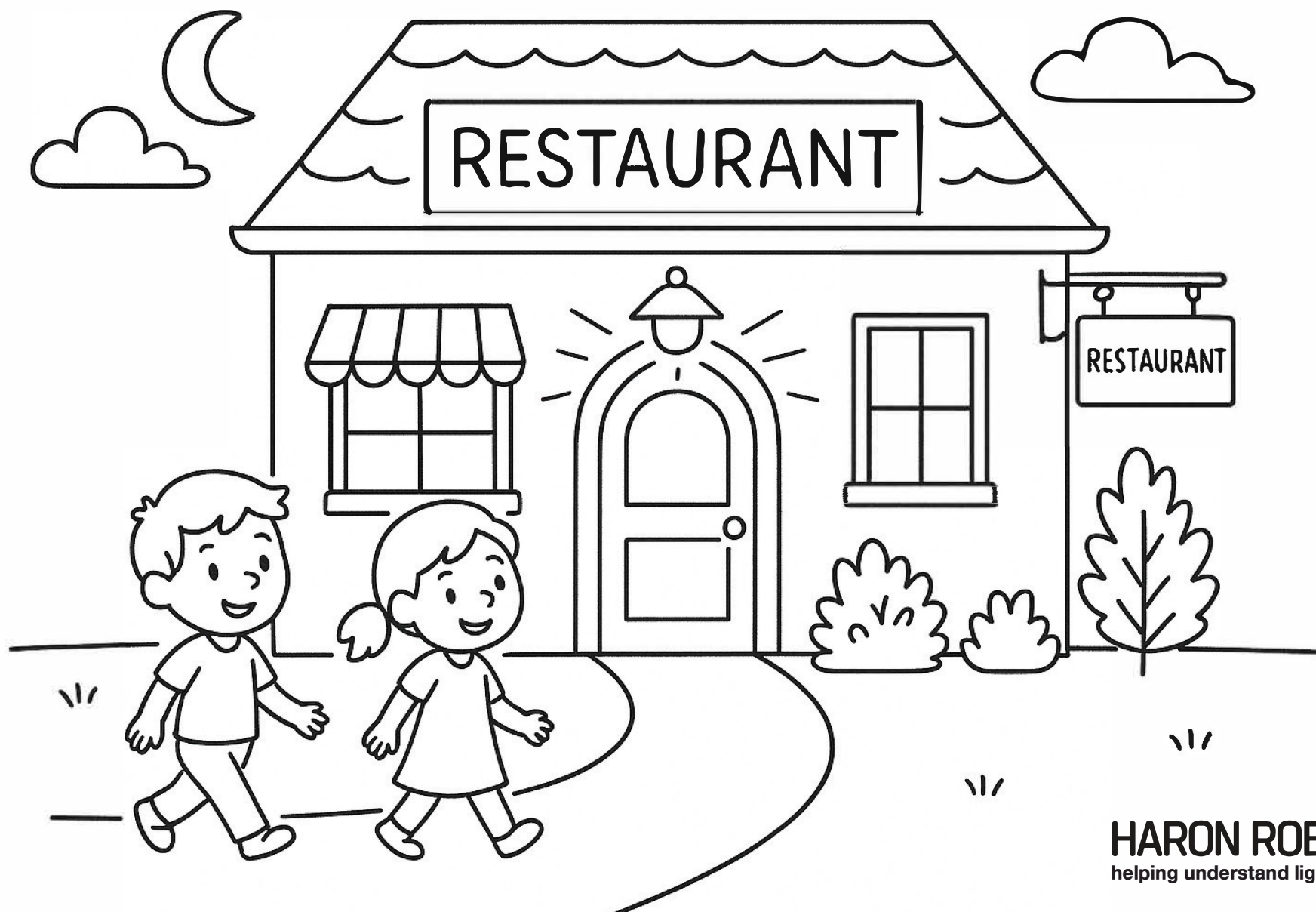
The Little Book of Light

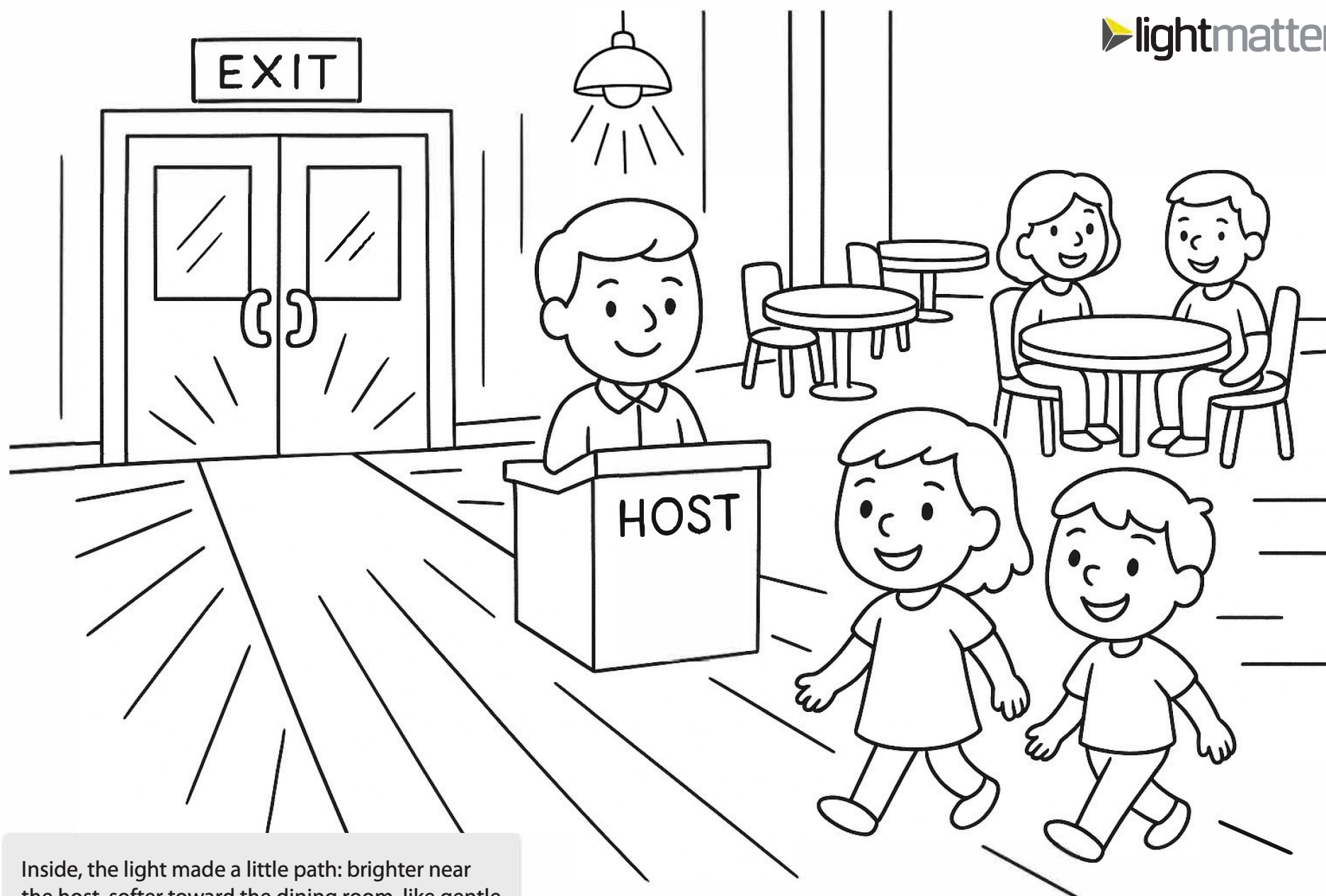
How Lighting Helps a Restaurant Feel Just Right



HARON ROBSON 
helping understand lightmatters

The restaurant turned on a warm glow by the sign and front door, like a porch light saying “hi.” People felt welcome before they even stepped inside.



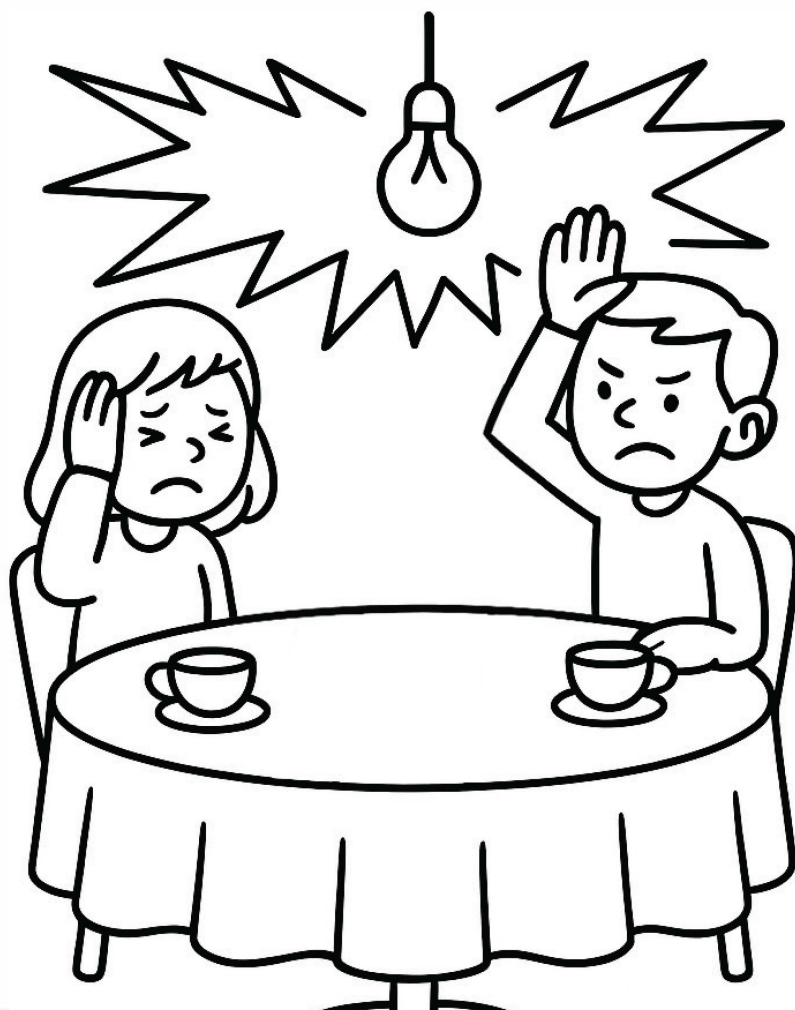


Inside, the light made a little path: brighter near the host, softer toward the dining room, like gentle arrows made of sunshine.

Each table got its own soft circle of light, a tiny island where families and friends could settle in.

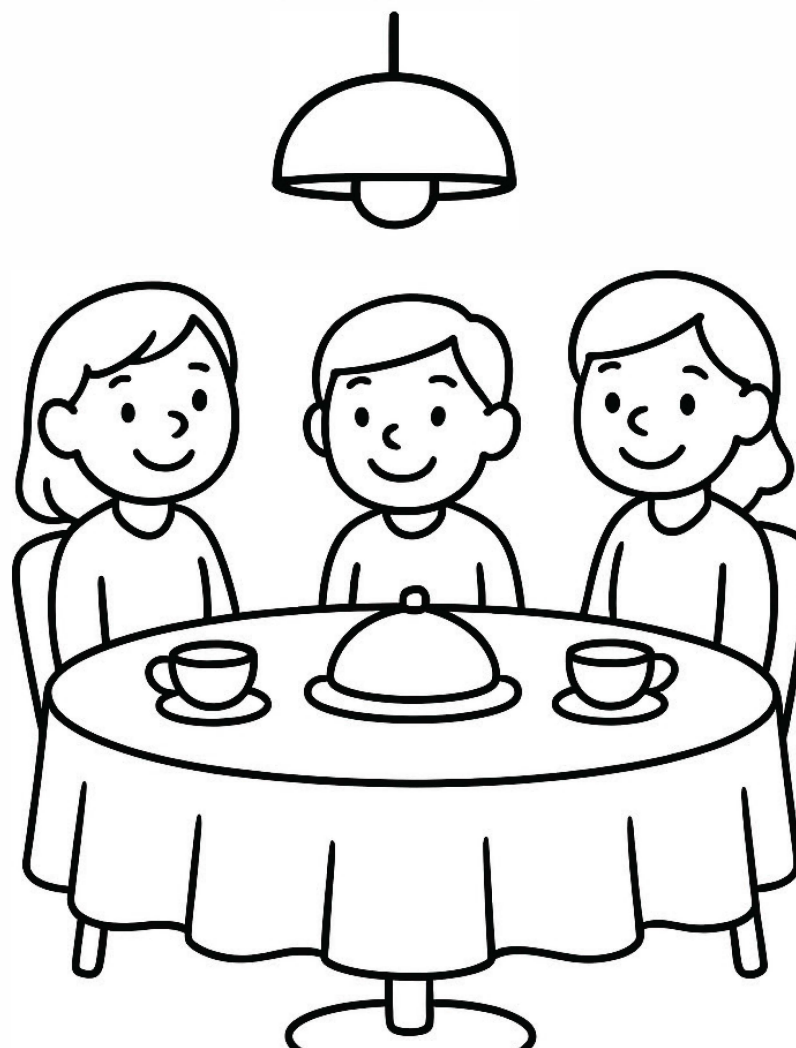


BEFORE

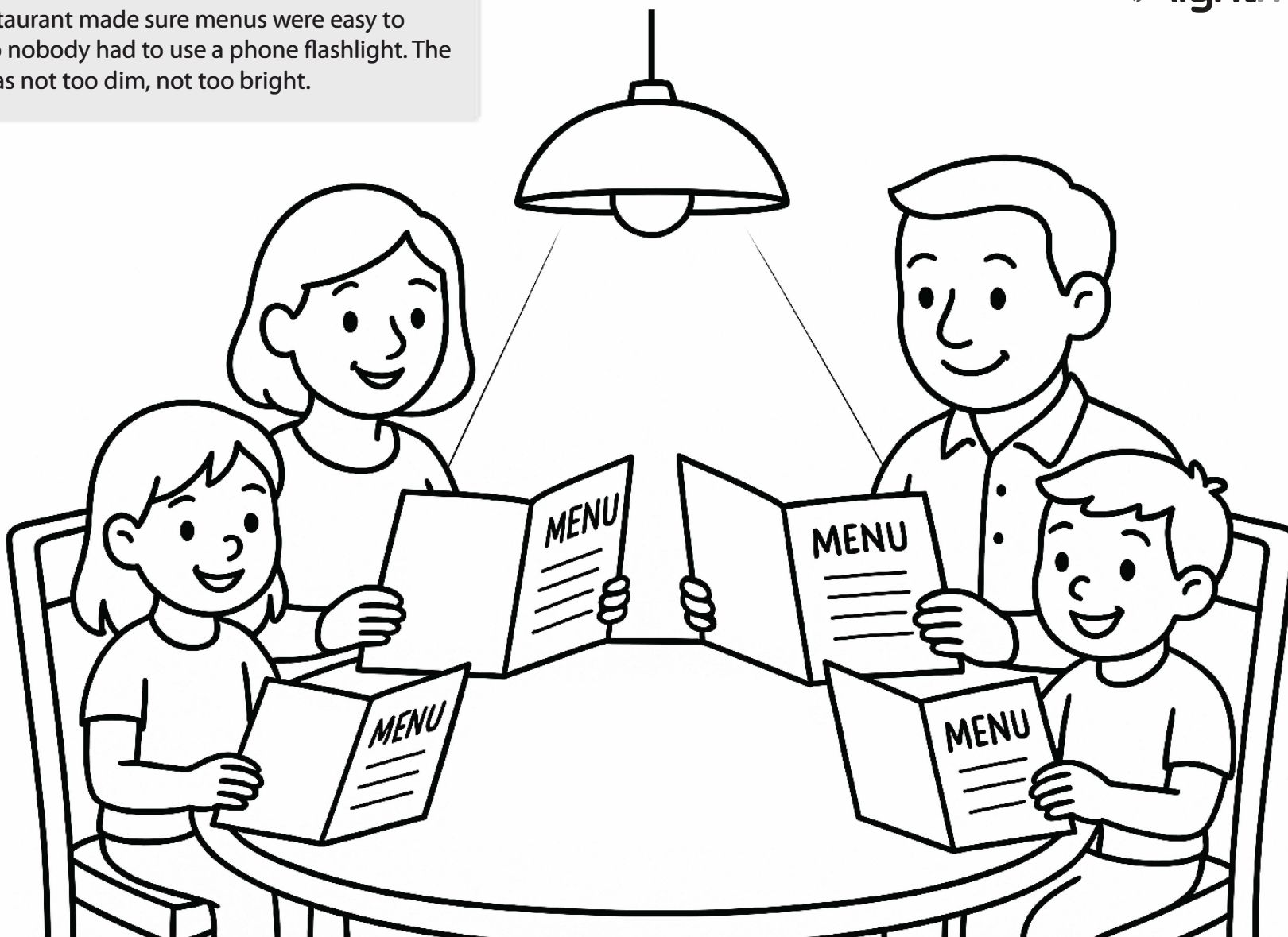


One night the lights were too sharp and everyone squinted. So the restaurant added shades and softened the glare, like putting a curtain over a bright window.

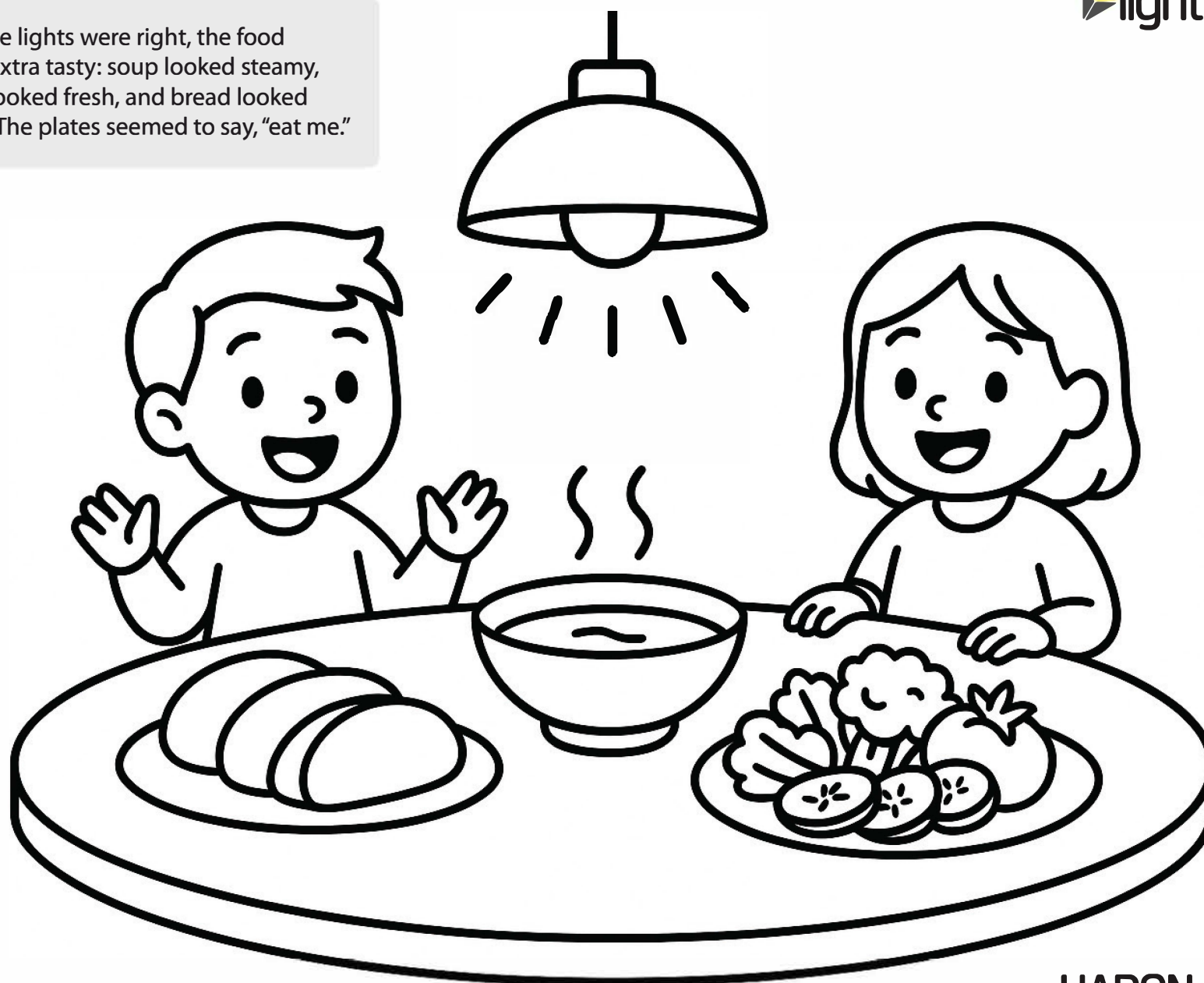
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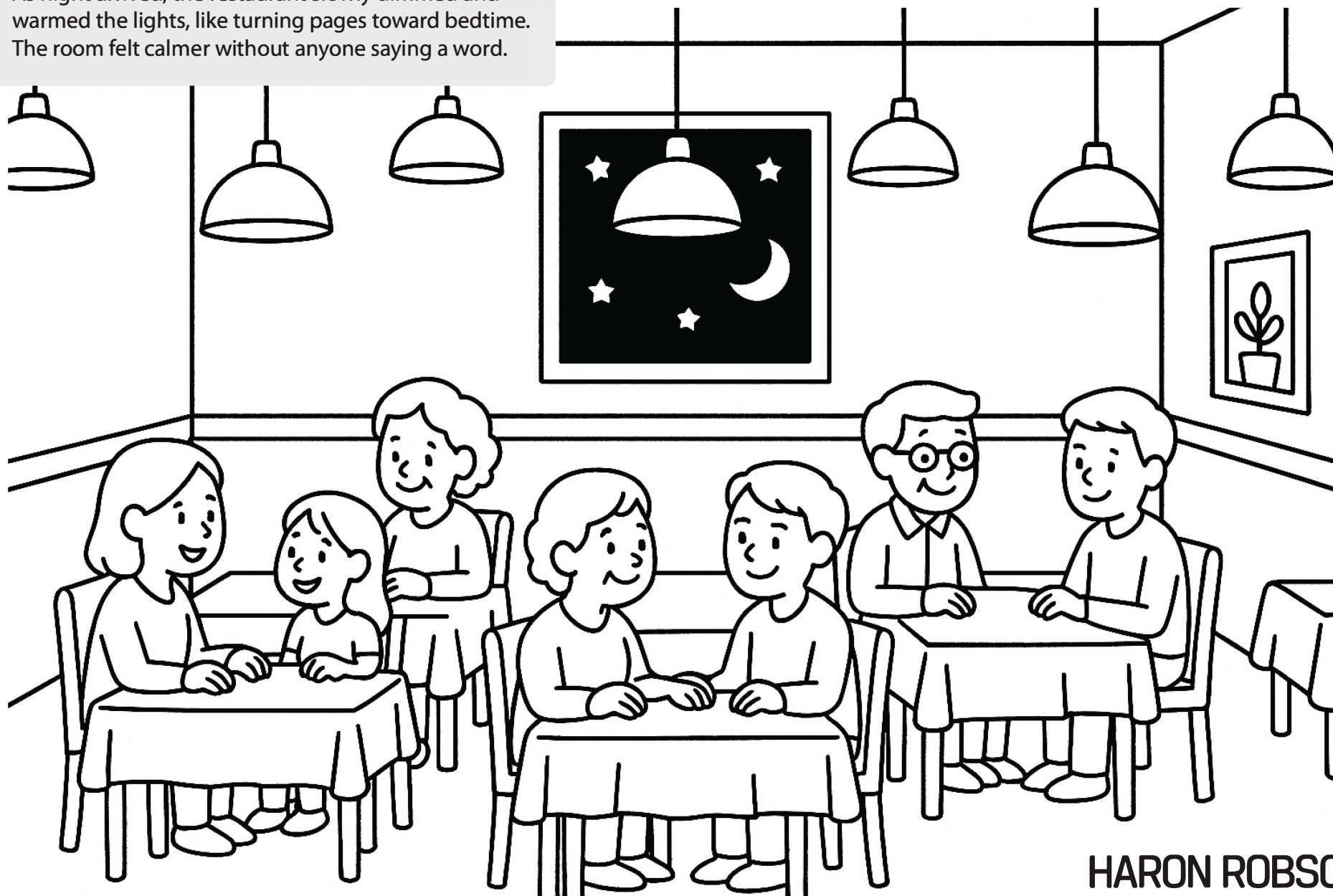
The restaurant made sure menus were easy to read, so nobody had to use a phone flashlight. The light was not too dim, not too bright.



When the lights were right, the food looked extra tasty: soup looked steamy, greens looked fresh, and bread looked golden. The plates seemed to say, "eat me."



As night arrived, the restaurant slowly dimmed and warmed the lights, like turning pages toward bedtime. The room felt calmer without anyone saying a word.





The servers had brighter light in the walkways and stations, like a helpful flashlight that doesn't bother guests. They moved smoothly and safely.



In the kitchen, the lights stayed bright and clear so chefs could see true colors: sizzling brown, fresh green, perfect golden. Less guessing, more good cooking.

RESTAURANT

Even the bathroom and exit felt cared for with clean, calm lighting. When guests left, the doorway glow said, "goodnight, come back soon."

