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Set up host station. (a) menus are clean and faced; (b) mints, toothpicks and takeout menus are full; (c) seating chart and server sections are mapped; (d) pens, pencils and reservation sheets are stocked; (e) sanitizer towel for quick clean ups. Make sure entrance, foyer, waiting area and bathrooms are clean.

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Some duties and additional side work may not be applicable to your establishment, so use these examples as a guide when creating your own customized version. Once you highlight the items that apply to you, you can rest assured that the bulk of your restaurant opening and closing duties checklist will be covered.

Opening Checklist

Checkout this checklist template because it has got everything that you have been looking for in a restaurant side work checklist template. Get hold of this template and your work will become less difficult. Edit and customize this template in any way you want. Buy and download now!

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The ideal side work checklist will also be unique to your restaurant. You know how your team likes to get things done, so create a template that will work for them as well as it does for you. Drawing the Side Work Line. While side work is, in most cases, considered part of the job, it shouldn't be the whole job.

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Free Restaurant Host and Hostess Side Work Checklist

Side Work Checklist: This part of the checklist includes tasks to be performed by restaurant staff during low hours of the day or when the restaurant closes for lunch. Kitchen Prep Work and Cleaning Checklist: These will include prep work tasks for the kitchen staff and cleaning tasks at different times of the day to ensure the excellent customer experience.

Restaurant Management Checklist For All Your Daily ...

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