

Title:

Restaurant Scheduling for Success- from Richard Saporito's e-book-How to Improve Dining Room S

Word Count:

780

Summary:

This article explains how restaurant staff scheduling is directly tied into dining room custom

Keywords:

restaurant service consulting, waiter training, dining room customer service, restaurant evalu

Article Body:

Restaurant Scheduling for Success

- excerpt from Richard Saporito's e-book ^How to Improve Dining Room Service~

This Tip will Help Maintain the Staff Schedule Keeping the Dining Room Service Staff Tight an

Staff scheduling is closely tied to dining room customer service and crucial for keeping your

There should be a system whereby the staff shift availability days can be communicated in writ

Each staff member should work a balanced amount of shifts throughout the week. If the schedule

The person who makes the schedule should be highly aware of the projected business in the rest

Forecasting helps to schedule the correct amount of staff with the perfect balance always being

Generally, the schedule should start Sunday; therefore it needs to be posted by Thurs. or Fri.

This leads to the substitution process for staff work shifts. There needs to be a Substitution

Scheduling may look great for payroll cost control, but it must be remembered that dining room

*** It is better for a manager or service consultant to handle the schedule at the initial pha

Please use whichever system works best for the establishment for the staff schedule is a stro

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