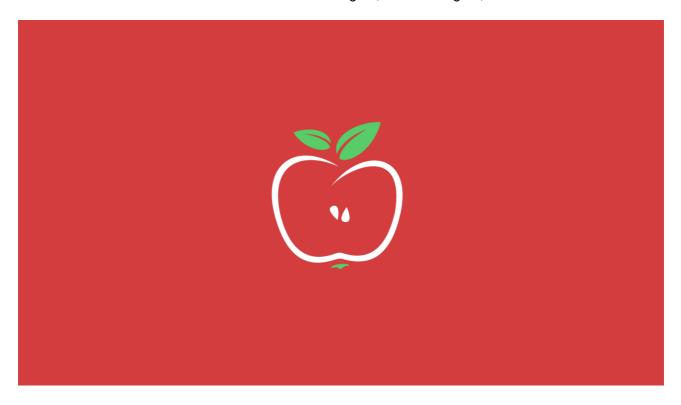
Free Restaurant Host and Hostess Side Work Checklist

A free checklist for restaurant managers, food managers, and servers.



Opening

During shift

Dust tables, shelves, cabinets, fixtures and display in the foyer.

Be on time and ready to work when shift begins. Turn off your cell phone.
Know the scheduled private parties, seating chart and server sections; menu specials and "86" list; entertainment schedule and local events that could impact business;
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.
Stock retail items, brochures and newspapers.
Make sure that the dining room is clean and orderly.
If host duties include cashiering, count bank and make sure there is enough change for the shift

Straighten furniture and clean floors as needed.		
Check entrance, foyer and restrooms frequently.		
Make sure someone covers the door if ypu leave for more than a minute.		
Greet and seat guests with menus accourding to the section rotation. Tell servers when they have new guests.		
Check that the guests drink orders are taken promptly.		
If service gets behind slow down the flow by using the waiting list. Be honest with guest about wait time.		
Promptly handle guest issues. Involve a manager if needed.		
Closing		
Restock host station.		
Leave entrance and foyer clean and orderly.		
Prepare lists for next day's private parties, seating chart and sections.		
Complete checkout and prepare your drop. Make sure all credit slips and guest tickets are accounted for. Face cash.		
Manager signs off on check out and side work before you leave. Make and Share Free Checklists		
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