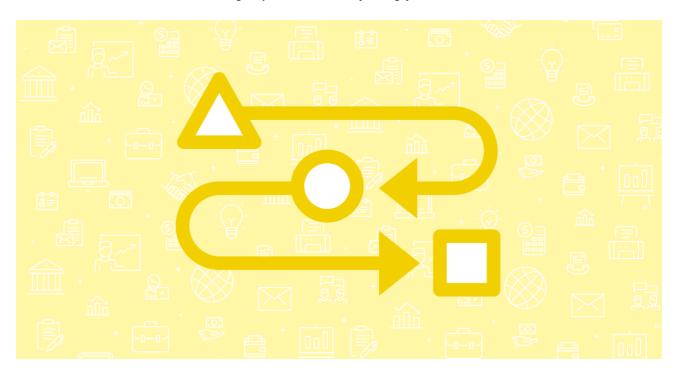
Restaurant Employee Onboarding Checklist

Use this onboarding checklist to ensure your new employees have an efficient and successful onboarding experience when joining your restaurant.



DOCUMENTS & SET UP

Employee folder created (paper and/or digital)
Employee has complete W-9 and other employment documents
Employee has provided direct deposit/bank information
Employee has provided all relevant contact information
Employee has received welcome packet and training documents/manual
Employee has received a copy of the employee handbook
Company culture documents (include dress code, professional ethics, and the code of conduct)
Give an overview of the restaurant, mission, and goals
Reviewed scheduling policies (shift swaps, request time off, sick days)
Compensation and benefits documents
Job description and responsibilities
Name tag has been created and ordered
Uniform has been provided
The schedule has been provided, the employee has been informed of where and when the schedule will be posted
Employee has been set up in your systems (payroll, scheduling, POS, etc)
New hire introduction to other employees
Give a full tour of the restaurant facility

EMPLOYEE TRAINING
TRAINING MATERIALS (Walk employee through training manual (or videos))
POS TRAINING (Set up training on POS system)
TEAM TRAINING (Partner with another employee to assist with training)
PRODUCT KNOWLEDGE (Set up training and overview of menu and drink items)
CUSTOMER SERVICE APPROACH (Set up practice customer service examples including problem-solving skills, food/drink mistakes, resourcefulness, empathy, etc)
FLOOR TRAINING (walk the employee through greeting customers, taking orders, upsell items, running food, etc)
MENU TESTING (employee has clear understanding of menu, had menu testing, and passed menu test)
SHIFT ROLES (Set up shifts so employee can experience different roles in the restaurant)
CONTINUED TRAINING
EMPLOYEE FIRST SHIFT RUN (partner with a shadow)
EMPLOYEE SECOND SHIFT RUN (partner with a shadow)
SCHEDULE ADDITIONAL SHADOW TRAINING (if needed)
FEEDBACK (things to review/work on)
ADDITIONAL TRAINING (if needed)
PRAISE (positive feedback/boost confidence)
QUESTIONS AND CONCERNS (let new employee give feedback or ask questions)
SET PERFORMANCE GOALS
CHECK-INS (one month, three months, six months)
EMPLOYEE REVIEW AND QUESTIONNAIRE (3, 6,9, and 12 months) Make and Share Free Checklists checkli com