10 Power Prompts tailored for the service and hospitality industry to help streamline everyday tasks:

**1. Daily Staff Briefing**

* **Prompt:** "Create a daily briefing template for a restaurant manager to use before each shift, including key points such as staff roles, daily specials, and service standards."

**2. Inventory Management**

* **Prompt:** "Design an efficient inventory checklist for a bar to track stock levels of alcohol, mixers, and garnishes, including a section for noting low-stock items."

**3. Guest Experience Enhancement**

* **Prompt:** "Develop a checklist for front-of-house staff to ensure a seamless guest experience from arrival to departure, focusing on key touchpoints such as greeting, service quality, and farewell."

**4. Employee Training**

* **Prompt:** "Outline a week-long training schedule for new hires in a casual dining restaurant, covering essential skills like order taking, table setting, and customer interaction."

**5. Social Media Content Planning**

* **Prompt:** "Generate a month's worth of social media post ideas for a boutique hotel, including a mix of promotional content, behind-the-scenes features, and guest testimonials."

**6. Customer Feedback Collection**

* **Prompt:** "Create a short survey to gather customer feedback on their dining experience, with questions targeting food quality, service, ambiance, and overall satisfaction."

**7. Event Planning**

* **Prompt:** "Develop a step-by-step guide for organizing a themed event at a hotel, including key considerations like venue setup, menu planning, entertainment, and guest communication."

**8. Shift Scheduling**

* **Prompt:** "Design a weekly shift scheduling template for a high-volume bar, ensuring balanced coverage during peak hours and compliance with labor laws."

**9. Upselling Techniques**

* **Prompt:** "List five effective upselling techniques for servers to use in a fine dining restaurant, focusing on wine pairings, appetizers, and desserts."

**10. Health and Safety Compliance**

* **Prompt:** "Draft a daily health and safety checklist for kitchen staff to ensure compliance with local regulations, including temperature checks, sanitation practices, and food storage protocols."

These power prompts are designed to address common tasks in the service and hospitality industry, helping you maintain high standards of operation and service.