# SOP Prompts for the BOH of a Restaurant

1. Describe the SOP for daily kitchen opening procedures.

2. Outline the steps for setting up workstations at the beginning of a shift.

3. Provide a detailed procedure for daily kitchen closing and cleanup.

4. Explain the SOP for receiving and inspecting food deliveries.

5. Describe the process for proper food storage and labeling.

6. Outline the SOP for conducting a weekly inventory check.

7. Provide guidelines for maintaining and calibrating kitchen equipment.

8. Explain the SOP for preparing and organizing prep stations.

9. Describe the steps for proper knife handling and maintenance.

10. Outline the procedure for managing and storing dry goods.

11. Provide a detailed SOP for handling and disposing of food waste.

12. Explain the process for cleaning and sanitizing kitchen surfaces.

13. Describe the SOP for managing perishable inventory.

14. Outline the steps for safe food handling and preparation.

15. Provide guidelines for the proper use of cutting boards and utensils.

16. Explain the SOP for preventing cross-contamination in the kitchen.

17. Describe the procedure for preparing and cooking proteins.

18. Outline the steps for cooking and holding temperatures for various foods.

19. Provide a detailed SOP for cleaning and maintaining refrigeration units.

20. Explain the process for preparing and cooking vegetables and sides.

21. Describe the SOP for conducting monthly deep cleanings of the kitchen.

22. Outline the steps for training new kitchen staff on BOH procedures.

23. Provide guidelines for managing kitchen waste and recycling.

24. Explain the SOP for organizing and labeling pantry items.

25. Describe the procedure for maintaining a clean and organized walk-in cooler.

26. Outline the steps for preparing and baking pastries and desserts.

27. Provide a detailed SOP for maintaining kitchen hygiene and sanitation.

28. Explain the process for preparing sauces and dressings.

29. Describe the SOP for managing and maintaining kitchen linens.

30. Outline the steps for conducting regular equipment inspections.

31. Provide guidelines for proper handwashing and personal hygiene.

32. Explain the SOP for preparing and plating appetizers.

33. Describe the procedure for managing kitchen safety and emergency protocols.

34. Outline the steps for conducting a weekly kitchen staff meeting.

35. Provide a detailed SOP for preparing and cooking pasta dishes.

36. Explain the process for preparing and serving family meals for staff.

37. Describe the SOP for organizing and maintaining kitchen tools and equipment.

38. Outline the steps for preparing and cooking soups and stews.

39. Provide guidelines for proper usage and cleaning of deep fryers.

40. Explain the SOP for preparing and cooking seafood.

41. Describe the procedure for handling and storing cleaning chemicals.

42. Outline the steps for conducting regular pest control inspections.

43. Provide a detailed SOP for managing and maintaining kitchen ventilation systems.

44. Explain the process for preparing and cooking rice and grains.

45. Describe the SOP for managing kitchen waste disposal and composting.

46. Outline the steps for preparing and cooking breakfast items.

47. Provide guidelines for conducting regular BOH staff training sessions.

48. Explain the SOP for maintaining and organizing kitchen records and logs.

49. Describe the procedure for preparing and cooking international cuisine.

50. Outline the steps for conducting regular kitchen audits and reviews.