

Kitchen staff training guide

Day 1: Introduction, Menu Familiarization, Shadowing & Hands-On Training

- **Onboarding:** Introduce staff to kitchen policies, hygiene standards, and expectations.
 - **Menu Education:** Review the menu, ingredients, cooking techniques, and plating standards.
 - **Shadowing:** New hires will observe experienced staff during service to learn workflow, timing, and proper food prep.
 - **Equipment Training:** Teach safe and efficient use of kitchen equipment like grills, fryers, and ovens.
 - **Hands-On Practice:** Allow new staff to participate in food prep and cooking, ensuring proper portioning and timing under supervision.
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Day 2: Supervised Shift

- New hires will handle prep and cooking during a real shift, under supervision, to ensure proper execution.
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Day 3: Evaluation & Ongoing Support

- **Final Evaluation:** Assess performance and provide feedback. Offer additional training in advanced skills and menu items.