

Top Coquitlam Restaurants

Top Coquitlam Restaurants - It is extremely vital for you to precisely decide your staffing needs when you're opening a restaurant for the very first time. Here are the things to take into account: What kind of restaurant are you aiming to operate? Is it fine dining or casual dining or fast food category? What number of tables would be existing in the establishment? This will determine the general amount of servers needed. What sort of cuisine will be supplied? What kind of food service will be offered? For example is it buffet-type, fine dining or deli-style? Once the establishment has been working for awhile, the shifts and trends in day by day and week to week business will become evident and how many employees needed shall be determined.

Decide How Many Workers to Hire

It is usually useful to rent a few extra employees at the start just in case some of the staff members do not work out. You will need to check with the annual budget in order to accommodate the number of those that would be on the payroll. The amount of servers needed on staff may be partially determined by the number of seats, tables and service stations.

Since restaurants are always busy in the dinner and lunch hours, it is better have extra workers on during these intervals than the number you will have in the morning. It is dependent upon the restaurant and the consumer traffic. The format of the cooking stations and the kitchen may also affect the number of kitchen staff or line cooks required.