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Restaurant Business Magazine,
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The tone of your handbook should match the tone of your restaurant, so make it charming, make it quirky, whatever — make it sound like your team. A welcome letter from your founder or owner is a great way to engage your new employee and give them a reason to read on.

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to successfully operate the restaurant. Managers and chefs should set an example of punctuality for hourly employees. SCHEDULES The General Manager will schedule all front-of-the-house management. The executive chef will schedule all kitchen management. Schedules will be posted on Thursday each week for the

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