

Kitchen Brigade & Roles Designer

Food Service, Restaurants & Cloud Kitchens

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces a kitchen brigade/roles structure — stations, roles, hierarchy and responsibilities right-sized to the menu and volume — for an efficient, accountable kitchen. Use it to organise the kitchen. For overall org use the Org Structure tool (F1).

Purpose of this tool & output

Structure kitchen roles and hierarchy

How the output is used

Use the designer to structure kitchen roles and the brigade hierarchy.

Important cautions

Right-size the kitchen brigade to your menu and volume — a small kitchen multi-tasks, a busy one needs station specialists. Station ownership drives speed, consistency and accountability for quality/hygiene/stock. Adapt to your cuisine.

Companion documents

- Restaurant Hiring Plan
- Restaurant Staff Training Program
- Staff Incentive & Tip Structure
- Restaurant Staff Retention Plan
- Staff Roster & Shift Planner
- Restaurant Labour Compliance Guide

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.