

Restaurant Org & Roles Structure

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 an organisation and roles plan for a food outlet — kitchen brigade, service, cashier/admin and management roles by format and scale, with controls. Use it to structure the team. For hiring use the Hiring Plan.

Purpose of this tool & output

Structure the kitchen, service and admin team

How the output is used

Use the tool to structure the kitchen, service and admin team.

Important cautions

Kitchen hierarchy and tight cash/store controls prevent the pilferage and food-cost leakage that quietly sink small restaurants. Right-size the team to covers/orders — over-staffing kills the labour line.

Companion documents

- Food Business Setup Guide
- Food Business Plan
- Food Concept & Format Selector
- Restaurant Feasibility Study
- Restaurant Location Analyzer
- Dine-in vs Delivery vs Hybrid Analyzer

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.