

Staff Roster & Shift Planner

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 roster and shift plan for a food outlet — matching staffing to demand patterns, shift design, coverage, breaks and labour-cost control. Use it to roster efficiently. For labour cost in the P&L use the Restaurant P&L Modeller (F10).

Purpose of this tool & output

Roster staff to demand efficiently

How the output is used

Use the planner to roster staff to demand efficiently.

Important cautions

Roster to demand by daypart/day (not flat staffing) to control labour cost while covering peaks — over-staffing slow afternoons is a common leak. Comply with hours/weekly-off/overtime law and give proper breaks. Monitor labour as a % of sales. Adapt to your patterns.

Companion documents

- Restaurant Hiring Plan
- Restaurant Staff Training Program
- Kitchen Brigade & Roles Designer
- Staff Incentive & Tip Structure
- Restaurant Staff Retention Plan
- 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.