

Service Standards & FOH SOP

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 front-of-house service standards and SOP — greeting, order-taking, service steps, timing, table maintenance and payment — for consistent guest experience. Use it to standardise dine-in service. For guest-experience design use the Guest Experience tool.

Purpose of this tool & output

Deliver consistent great service

How the output is used

Use the SOP to deliver consistent great front-of-house (FOH) service.

Important cautions

Consistent service comes from clear steps and timing standards every staffer follows, not personality. Train suggestive selling that helps guests, not pushes. Coordinate dietary/allergy requests with the kitchen carefully. Adapt to your service style.

Companion documents

- Table Management & Turnover Optimizer
- Guest Experience Design
- Guest Complaint Handling Protocol
- Reservation & Waitlist System
- Upselling & Average-Ticket Booster

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.