

Direction and organization of a service

Roll: General manager

Capacity: 150

Booking : 120



Check and reception.

- Verification that all products have arrived
- They are in good condition
- Check the expiration date

Prepare the tables and bar area,

On the floor.



In the bar.



WHAT IS Mise en Place?



A group of restaurant staff, including chefs and waiters, are gathered around a table, looking at a clipboard and discussing work. The scene is dimly lit, with a focus on the staff members. The text "Meeting before the service." is overlaid on the image.

Meeting before the service.

- Distribution of work
- Last minute changes
- Special dishes or cocktails
- What will be the dishes or wines to push to sell

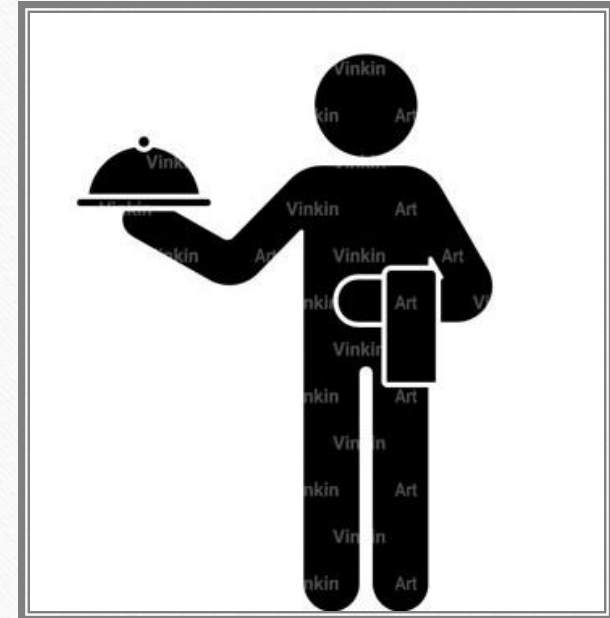
Floor team

- Manager (receive diners ,good communication with the all the staff team)
- Lead Waiter (voice of the team)
- 4 waiters (meet and serve customers)

people
people
people
people

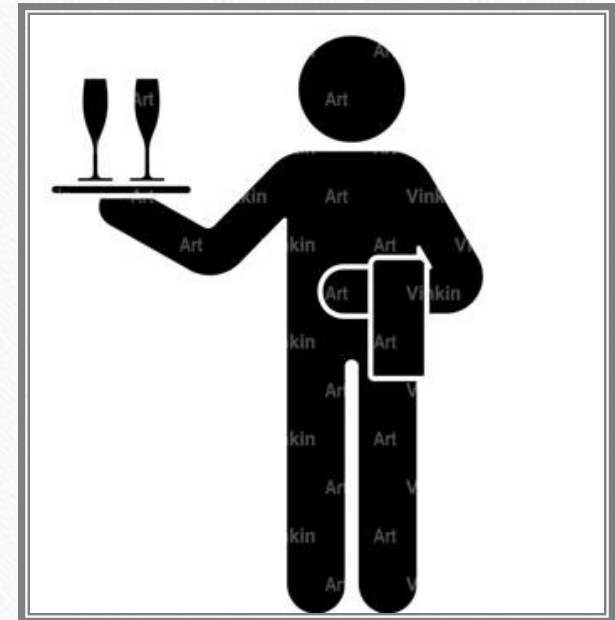
. 3 tables 10

. 9 tables 4
. . 6 tables 6
. . 9 tables 2



Bar team

- Manager for the bar (prepare the drinks)
- Bar attendant (responsible to serve the drinks)



Kitchen Team

- Head chef (Pass food and voice of the team)
- Sous chef (Grill)
- 2 commis chef (Starters and Dessert)
- Kitchen porter (clean and wash dishware and cutlery)



My functions

- Organizations of positions and explain staff rolls.
- Continuous communication with the heads of each area.
- Reception of the diners.
- Keep the team motivated and united.
- Prepare the bill and ask customers for their dining experience.
- Economic accounting
- General check of the restaurant and check that everything is in order, make delivery orders for the following day