

Organizational Chart for African Restaurant

ACCOUNTING & FINANCE MANAGER

Focus: Maintain financial stability and ensure profitability by managing costs effectively.

MARKETING AND SOCIAL MEDIA MANAGER

Focus: Increase brand visibility and attract customers through strategic online marketing and community

OWNER/CEO

Focus: Establishing the restaurant as a go-to destination for authentic African cuisine while maintaining the cultural essence of the brand. ss

GENERAL MANAGER

Focus: Running the daily operations efficiently while ensuring a welcoming atmosphere.

HEAD CHEF

Focus: Ensure the restaurant consistently delivers high-quality, authentic African food while managing kitchen operations.

KITCHEN STAFF

Focus: Support the Head Chef in preparing meals that meet quality and presentation standards.

FRONT-OF-HOUSE-MANAGER

Focus: Deliver an exceptional dining experience for customers through excellent service and hospitality.

SUPPLIERS & INVENTORY COORDINATOR

Focus: Ensure the kitchen is always stocked with fresh, authentic African ingredients for cooking.

WAITSTAFF

Focus: Deliver attentive and efficient service that makes guests feel valued and welcome.

How the Structure Supports the Business Goals:

- **Efficient Operations:** The clear division of roles from top to bottom ensures everyone knows their responsibilities, which allows the restaurant to run smoothly.
- **Cultural Authenticity:** With a dedicated Head Chef and kitchen staff focused on authentic African cuisine, the restaurant maintains its cultural integrity.
- **Customer Experience:** Front-of-house managers and waitstaff focus on creating an unforgettable dining experience, while the General Manager ensures everything is running on schedule.
- **Marketing Focus:** The Marketing Manager ensures the restaurant attracts a loyal customer base through digital and social media, promoting both the food and the cultural experience.
- **Financial Health:** Having an Accounting Manager ensures that the business remains financially viable, allowing reinvestment into quality ingredients and the customer experience.