

Shiftwork – Restaurants Infographic



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Ways To **MANAGE RESTAURANT** STAFF SHIFTS EFFICIENTLY

POSist

Schedule Staff As Per Your Busy Hours

Try and analyze when you tend to attract more customers and schedule staff accordingly. This will ensure that you are fully utilizing your restaurant staff.

A Work-Life Balance Is A Must

Maintain a healthy work-life balance. Overloading them will reduce their efficiency which will affect your restaurant operations.

Mix Your Staff Timings

This will ensure that everyone is properly trained on all the different responsibilities that come with the different shift times.

Try Hiring More Than One Manager

Hire two managers and distribute work between them. This will help them to be a specialist in that respective domain and they will get more time to analyze on how they can increase the staff efficiency in their sphere.