

75. Provide task checklists to your staff

Checklists encourage people start good habits. This would help your staff focus on their daily or weekly tasks, follow important restaurant procedures, and remain accountable as well.

76. Have regular staff meetings

It's best to hold regular meetings with your staff to announce important things such as changes in the menu, new policies, and even small victories. Do it everyday, pre-shift. Having regular huddles with your team will help reduce mistakes and power-up everyone's efficiency.

Here's a video with some tips on how to have the [perfect restaurant meeting](#).



77. Create a solid employee handbook or an employee training plan

This handbook or training plan will make it easier for you to evaluate individual employee performance. Steps or processes such as initial guest greeting up to handing them the check should be included in this handbook. Having a solid training plan will also help you get rid of unnecessary steps.

78. Manage unwell employees

You can't force sick employees to work. Aside from risking their health, you will also be risking your business. If a staff is showing signs such as diarrhea, vomiting, or fever, send them home to get rest and make sure not to assign them to tasks that involve being in direct contact with food. Remind your employees that it's a must to inform the management whenever they feel sick.

79. Create an employee recognition program

Celebrating small victories and sharing success stories will help foster camaraderie among your employees and within the entire workforce. It'll bring the team together and make everyone feel a greater sense of job satisfaction.