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Server Sidework Checklist Servers have sidework duties in addition to their primary service tasks. So that these tasks are completed consistently, it's important to have detailed checklists so that everyone knows what they're . . .

### Server Duties: 4 Restaurant Server Side Work Tasks and ...

2. Restocking server side work. Running out of supplies can turn a calm shift into one reminiscent of a chaotic round of Diner Dash. Proactive restocking of tableware, menus, and other supplies makes servers' jobs easier and customers' dining experiences smoother. Restaurant side work checklist for restocking duties:

Checklist is a handful tool that allows its users to complete a particular task or work more effectively. Similarly restaurant checklist templates are different in types and can be used by different departments to improve work performance and productivity. Kitchen and cooking department can use restaurant inventory checklist template to manage ...

### 2+ Sidework Checklist Templates - Google Docs, Word, Pages ...

How to Make a Server Side Work Checklist A side work checklist doesn't have to be an exquisitely designed piece of branding material, but it does need to be clear and easy to use. We recommend having a basic template you can return to week after week, so you don't have to draw up a new checklist every Sunday before the first shift of the week begins.

Using the restaurant server side work chart consistently and properly on a shift by shift basis will help your servers to focus more on the guest and less time stocking food and paper supplies. If you do not use a server side-work chart, then most likely sure servers are consistently running out of food and paper supplies during the

peak time meal period.

### 18+ Work Checklist Examples & Templates [Download Now]

Our Restaurant Server Sidework Checklist helps servers by giving them a complete rundown of the tasks that need to be done during the entirety of the shift. From all needed table work down to other cleaning tasks, you are able to easily edit, add, or modify an existing task to fit your restaurant's needs.

### Restaurant Server Sidework Checklist Template in MS Word ...

Opening Server: Mid Server: Name: Late Server: Closing Server Start of Shift Sidework Complete opening checklist Restock & Polish all glassware Check restrooms for supplies & cleanliness Stock sugar caddies Spot sweep dining room & patio Check iced tea & make if needed Check coffee & make if needed

Creating a Server Sidework Checklist. To develop a customized checklist, first identify all of the sidework duties that need to get completed every day. It's important to list everything that needs to be done, and be as specific as possible. Start with a particular area, such as a serving station, then work around the rest of the restaurant ...

A poorly stocked wait station is the biggest pet peeve of almost every server and of restaurant owners ... You're asking for staff problems and unhappiness if you don't make sure each shift does their fair share of the side work. ... Make a Checklist Keep your restaurant running smoothly by posting a checklist for a well-stocked ...

### Opening and Closing Checklists for Restaurant Servers

#### Restaurant Server Checklist for a Smoothly Run Restaurant

### Restaurant Server Side Work Checklist

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### Restaurant Server Sidework Checklist Template - Word (DOC ...

Some duties and additional side work may not be applicable to your establishment, so use these examples as a guide when creating your own customized version. Once you highlight the items that apply to you, you can rest assured that the bulk of your restaurant opening and closing duties checklist will be covered. Opening Checklist

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in addition to their main serving tasks. Server sidework consists of duties like refilling table condiments, restocking beverage and server stations, cleaning of service areas and other functions as determined by management.

#### **Server Sidework Checklist - Restaurant Business Plans ...**

Use the restaurant server closing checklist for the Service Aisle and Dining Room closing tasks. Moreover, this is great to make sure everything is complete and ready for the morning. In most situations, the closing Server verifies that the other servers have all completed their side work and closed down their sections properly.

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#### **Restaurant Server Side Work Checklist**

Side Work Checklist: This part of the checklist includes tasks to be performed by restaurant staff during low hours of the day or when the restaurant closes for lunch. Kitchen Prep Work and Cleaning Checklist: These will include prep work tasks for the kitchen staff and cleaning tasks at different times of the day to ensure the excellent customer experience.

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Work Order Checklist Example; 3. Restaurant Server Side Work Checklist; 4. Right to Work Checklist; 5. Work Orientation Checklist; 6. Workplace Checklist Sample; 7. Employer Checklist on Workplace Environment & Satisfaction; 8. Workplace Inspection Checklist; 9. Work Value Checklist; 10. Evaluation Statement of Work Checklist; 11. Work Health ...

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