

{SUMMARY OVERVIEW: The operations section of the business plan should convey a general description of how the restaurant will be operated. It should include a summary of the staffing structure, service standards, and daily operations, production methods, management controls and administrative systems. This section may be the most critical to the success of your restaurant, not so much from investor and banker's perspective, but as a comprehensive plan to share with management and employees.

Green text provides general instructions, helpful hints and tips.

Related Links: [Download Restaurant Operations Checklists](#)

This summary overview should be deleted from your working copy after you have completed the text in this section.}

Overview

Management will establish sound operating guidelines for day operations for [Name of restaurant]. Policies, systems and documented using the combined resources of [Name of restaurant] experiences of the management team. Our members of the management team with valuable, up to date resources for the operation of [Name of restaurant]. The site contains tools and other resources packed with practical insights on marketing, customer service, restaurant startup, business management, menu promotion, staffing and much more. Management will have at their disposal the expertise of thousands of other operators through a member forum.

Plain text can be used as a starting point for your own business plan copy.

Staffing

{SUMMARY OVERVIEW: This section should list the staff positions, the number people needed for each position and the average rate of pay for the position. List any recruiting plans or services you will use to hire your staff. Describe the hiring standards and interview process that will be used. This is not intended to be a labor cost projection. That will be addressed in the Financial Projection section of the business plan.

Related Links: [Download RestaurantOwner.com: How to Identify Customers; Better Employees; Download Interview Rating Sheet; Hiring Customer Service Staff; Performance Evaluation;](#)

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[Name of restaurant] is expected to employ from [minimum # of employees] to [maximum # of employees] employees. Management has adopted an effective interview