



## **Ten for Restaurant Success**

1. Keep it all super clean from fridge to table.
2. Location is key!
3. Consistently provide expected value. Develop your brand statement.
4. Give your menu the attention it deserves: Condition, costs, margins, popularity, and updates.
5. Prioritize tasks. Develop systems.
6. Train and engage employees. Turnover is expensive. A troublesome employee is more expensive.
7. Delegate. You cannot do it all.
8. Schedule labor carefully to balance quality customer service with minimized costs.
9. Review and balance shift or day's sales. Watch for leakage, theft and errors.
10. Carefully manage the money. Margins are small. Five percent can make the difference. Do not start without enough cash to get to profit levels needed to stay open.

Bonus: [www.CulinaryBusinessStrategy.com](http://www.CulinaryBusinessStrategy.com) Check out the blog.

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