

The Managers Walkthrough and Figure Eights describes the path that each manager should follow to maintain superb operations. Do you want to keep your restaurant clean and orderly? Do you want top-notch customer service? The details in this book provide the key ingredients to make that happen! A good manager follows a consistent daily path—we call it the Figure Eight. The Walkthrough is the most important Figure Eight and sets the shift up for success! The information in this book is widely used in corporate restaurants—if it works for them, it will work for you. This is a great resource for teaching new managers or for people studying about the food service industry. Any restaurant manager can acquire valuable information from this book. You could use it as a training guide for all your managers to keep them on the right path. This book is full of colorful illustrations, with proven forms and checklists that are a ready resource for you to use. Feel free to make copies of any forms in the book, or visit the Workplace Wizards website for more great forms, resources, and ideas! (<http://www.workplacewizards.com>)

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