



# RESTAURANT MANAGER TRAINING

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## A GUIDE TO MANAGING RESTAURANT OPERATIONS AND ADMINISTRATION

THIS TRAINING MANUAL TEMPLATE SHOULD BE USED ONLY AS A GUIDE. YOU MUST REVIEW, IN DETAIL, THE VARIOUS POLICIES, PROCEDURES AND PRACTICES AND MODIFY AS APPROPRIATE FOR YOUR RESTAURANT. COMPETENT LEGAL ADVICE SHOULD ALSO BE SOUGHT TO VERIFY THAT YOUR EMPLOYEE HANDBOOK IS IN COMPLIANCE WITH THE VARIOUS EMPLOYMENT LAWS AND STATUTES IN YOUR AREA.

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