**Emplyees/Shifts:**

Shifts

Shift Manager- This is the name of the manager of that shift

Shift Start Time- A time that the shift starts

Date- The day the shift is one

Staff

Title- The job function of the staff members

Start Date- The day the staff member started working at the restaurant.

Pay Period- This is either by the hour or by the month. It is how we distinguish between

a salaried employee and an employee that is paid by the hour.

Maitre D’

Wait Staff

Dishwasher

Manager

Pay Rate- How much the staff member gets paid for their pay period.

Line Cook

Station- A station that a line cook mans. There is a finite amount of stations (butcher, fry

cook, grill chef, pantry chef, pastry chef, roast chef, sauté chef and vegetable chef).

Sous Chef

Menu Items- A list of menu items that the sous chefs makes.

Training Start Date- The day a Sous Chef starts an apprenticeship.

Training End Date- The day a Sous Chef ends an apprenticeship.

Head Chef

Recipe- A list of recipes that the chef has contributed.