*Types of Restaurant Employees*

A restaurant may require a variety of staff to run it, depending on the type of restaurant it is. Here are positions that exist in large restaurants.

**Administrative Staff:**

* *Manager*
  + This person is responsible for running the restaurant's operations, appearance, administrative decisions and marketing strategies. This employee has the most responsibility at a legal level.
  + Should be educated in administrative studies with knowledge of hospitality.
  + There can be levels to the manager position.

**Kitchen Staff:**

* *Executive/Head Chef*
  + This employee tailors the menu, directs kitchen staff to their stations and makes administrative decisions about what the restaurant serves.
  + This role requires contact with every other member of kitchen staff.
  + Must have formal culinary education.
* *Kitchen Manager*
  + This position can be absorbed by the head chef or may be standalone.
  + The kitchen manager is in charge of checking inventory and ensuring that all ingredients are available at all times.
* *Sous-chef*
  + These chefs are assistants to the executive chef and must listen to all the head chef’s orders. They must be experienced and have a similar set of skills to the executive chef.
  + Traditionally, the executive chef is responsible for filling the sous-chef position with an employee of choice.
* *Prep Cook*
  + This position is important in restaurants with a high volume of customers or that boast quick service.
  + Prep cooks prepare all menu items for the chefs as quickly and efficiently as possible to make the cooking process faster. This ensures that meals are cooked easily and within a reasonable time.
* *Line Cook*
  + Line cooks handle multiple areas of the kitchen and help streamline the work of other cooks and chefs.
* *Short Order Cook*
  + These employees take care of small or “short” orders such as meals for breakfasts and brunches (e.g. sandwiches, burgers and other light foods)
* *Cleaning Team*
  + These members of kitchen staff are those that wash dishes and clean the tools needed by chefs. They also ensure that the kitchen is clean in general.
  + This position’s importance increases with the size of the restaurant.

**Front-of-House Staff:**

* *Head Waiter*
  + Also known as Maitre d’
  + These staff members are in charge of training new waiters, give direct orders to waiters and are attentive to the needs of all diners.
  + Employees should be trained in service/customer care.
* *Waiters*
  + The role of waiters is one of the most important in a restaurant.
  + Waiters are in charge of bringing orders to the kitchen, delivering ready orders to guests, cleaning and rearranging tables once guests have left and finalising payment of any customer bills.
  + Waiters should have excellent customer service and communication skills. They should be prepared to receive complaints from guests and deal with them appropriately.
* *Sommelier*
  + These are wine experts that recommend wines appropriate for specific dishes.
  + This employee must be in direct contact with the chefs to pair wines with dishes on the menu.
* *Receptionist*
  + These employees verify and plan for reservations, regulating the entry and exit of guests.
  + Employees should have excellent communication and exceptional presentation.
* *Bar Staff*
  + These include bartenders, bartender assistants and baristas.
  + These positions are generally filled by waiters who have been trained in beverage preparation.

References:

* <https://www.waiterio.com/blog/en/restaurant-staff-list/>
* <https://aptito.com/blog/restaurant-positions-and-descriptions>