**STANDARD OPERATING PROCEDURE**

**FOR MY RESTURANT**

1. The most important thing is employes health and personal hygiene.
2. Certified from food authorities and being checked.
3. Interior and exterior must be very beautiful so it will gain attraction more.
4. Their should be wide car parking.
5. Lightning must be done by very modern look.
6. Dining experience depends on everything so it would be perfectly done.
7. Their should be no compromize on quality we serve the best.
8. Staff should attend the customers in the same standard way.
9. Each dish that is made in our kitchen needs to be served in a standard way.
10. Staff wearing a clean uniform in all their working hours is compulsory as well as guard.
11. Chef should dressed properly and wear cap in working hours.
12. Most important thing their will be no compromize on cleanliness.
13. Kitchen is the first priority it should be clean properly as the reception.
14. Chef wear gloves and head gear properly an all the kitchen staff.
15. Dishishes washed by warm water and gloves.
16. After customer using washroom cleaner is strictly ordered to check the washroom that its clean.
17. Employe performances and activities must be track down.
18. Manager and housekeeping will come hour before restaurant opens.
19. Maintainence of the restaurant done in a year.
20. Making Payment and billing easier for the customer.
21. Customer feedback should be taken and if there is a problem make sure that it never happen again.
22. Food will properly checked under observation (expiry & quality)
23. Their should be varity in menu.
24. If some one come who cant afford and ask for meal should be given meal properly.
25. If rule violated strick action will be taken as per violation.