



Standard Operating Procedure (SOP)

Title: Kitchen – Quality Control
Version: 1
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Taste Testing and Recipe Adherence

- 1. Regular Testing**
 - Conduct regular taste tests to ensure consistency and quality.
 - Ensure all staff follow recipes accurately.
- 2. Adjustments**
 - Make adjustments as needed to maintain quality standards.

Plating and Presentation Standards

- 1. Guidelines**
 - Follow established guidelines for plating and presentation.
 - Ensure all dishes are visually appealing and consistent.
- 2. Training**
 - Train staff on plating and presentation techniques.

Regular Kitchen Inspections

- 1. Scheduled Inspections**
 - Conduct regular kitchen inspections to ensure compliance with SOPs.
 - Address any issues identified during inspections promptly.
- 2. Documentation**
 - Document inspection findings and actions taken.

Customer Feedback and Complaint Handling

- 1. Feedback Collection**
 - Collect and review customer feedback regularly.
 - Address any complaints or issues promptly.
- 2. Continuous Improvement**
 - Use feedback to identify areas for improvement and implement changes.