



Standard Operating Procedure (SOP)

Title: Kitchen – Service
Version: 1
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Order Processing and Ticket Management

1. **Order Receipt**
 - Ensure orders are received promptly and accurately from FOH.
 - Use a ticketing system to manage and prioritize orders.
2. **Communication**
 - Maintain clear communication with FOH to confirm special requests and modifications.

Station Setup and Organization

1. **Mise en Place**
 - Ensure all stations are stocked and organized with necessary tools and ingredients.
 - Label and store items for easy access.
2. **Cleanliness**
 - Keep stations clean and sanitized throughout service.

Cooking and Plating Standards

1. **Cooking Techniques**
 - Follow recipes and cooking techniques as outlined.
 - Ensure consistency in cooking times and temperatures.
2. **Plating Guidelines**
 - Follow standard plating guidelines to ensure uniform presentation.
 - Garnish dishes as specified in the recipes.

Food Presentation Guidelines

1. **Visual Appeal**
 - Ensure all dishes are visually appealing and meet the restaurant's presentation standards.
 - Use fresh and appropriate garnishes.
2. **Consistency**
 - Ensure consistency in portion sizes and presentation for all dishes.