

Unit 301: Developing opportunities for progression in the culinary industry

Activity 2: Staffing structures

Staffing structures will vary depending on the type and size of the business, the menus that are being produced and whether they are in the commercial or service sector.

Draw a staffing structure for each of the following businesses, showing the number of staff required to cover the job roles:

1. A 120-bed country hotel with two restaurants, one serving a fine dine menu that attracts non-residents and one serving breakfast, lunch and dinner bistro style menus.
2. A branded steak restaurant with seating for 100, open 11am–11pm, with all menu items cooked to order.
3. A school canteen serving lunch for 450 pupils over two sittings and offering a breakfast club and mid-morning snacks.
4. A large hospital serving breakfast, lunch and dinner to 500 patients, including special diets, a canteen facility for the staff and a café open to the public. A cook-chill system is used for producing the menus.
5. A small independent restaurant with 50 covers producing a lunch and dinner a la carte menu based on local produce and fresh ingredients.