



Grace Earth Limited

MUSASHI GROUP
FOOD CULTURE INNOVATION PHILOSOPHY

Musashi Japanese Cuisine & Kojiro Japanese Kitchen

STARTING GUIDE BOOKLET



Grace Earth Limited

OUR PURPOSE

PERFORMANCE

COMMUNICATION

DUTIES & ACTION GUIDELINE

Director

MANAGEMENT

Factory Manager

General manager

Executive Chef

CHEF

Head Chef

Sous Chef

Chef de Partie

Commis Chef

Kitchen Staff

CUSTOMER SERVICE

Restaurant Manager

Assistant Restaurant Manager

Floor Manager

Waitstaff Captain

Waitstaff



Grace Earth Limited

OUR PURPOSE

FOOD CULTURE

Food culture is different all over the world and is an interesting living culture.

In some cases, we praise God, in others, we invite our loved ones, and in others we fill our stomachs.

Japanese food culture has developed in a unique way. We will bring the unique Japanese food culture to many people in New Zealand.

We are constantly looking for the freshest and best quality ingredients. happy with our reasonable price and good service.

Musashi Japanese Cuisine & Kojiro Japanese Kitchen



Grace Earth Limited

OUR PURPOSE

INNOVATION

Times change, workers are replaced, tools evolve, and public perceptions of value change.

While keeping the traditional food culture, we will create new values.

We will use the small profits to further satisfy our customers and invest in our future.

We will continuously improve our organization and support the self-realization of our colleagues.



Grace Earth Limited

OUR PURPOSE

PHILOSOPHY

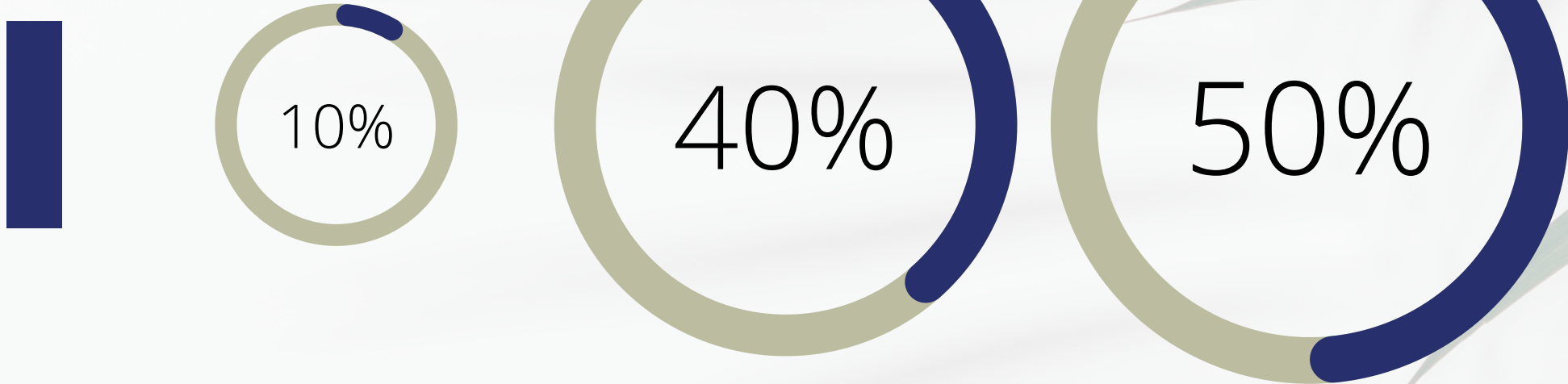
Our distress is most often our relationships.

By learning from the wisdom of our predecessors and changing ourselves, we find a new self.

We aim to create a workplace where all people can communicate with each other in a polite manner.



PERFORMANCE



STORE MANAGEMENT

- *Store Service Level*
- *Store Cooking Level*
- *Store cleanness Level*

COST MANAGMENT

- *Labour Cost*
- *Food Cost*
- *Other Cost*

SALES



PERFORMANCE

As a Restaurant, we should be providing and delivering three key factors.
Great food, excellent customer service, and excellent hygiene throughout the store.

To be a successful business, we all need to be making extra effort to transform people's dining experiences and make sure their satisfactory while they are dining with us.

To operate a restaurant, we need to make a profit.
Profit is calculated by subtracting expenses from sales. About 70% of costs are labour and food costs, which are the essential variable expenses.
We will operate following these principles and have a system that allows us to visually and evaluate our sales and profit results.

*直感的に理解するために、端的に表現しています。

STARTING GUIDE BOOKLET



Grace Earth Limited

COMUMUNICATION

Communication has always been our top priority in terms of operating our company.

Diversity is no longer constrained to physical attributes, like race, gender and religion. It also encompasses differences in work style, generational differences and personalities.

Embracing workplace diversity is important, as it increases the talent pool and brings new ideas, perspectives and skills to your workforce.

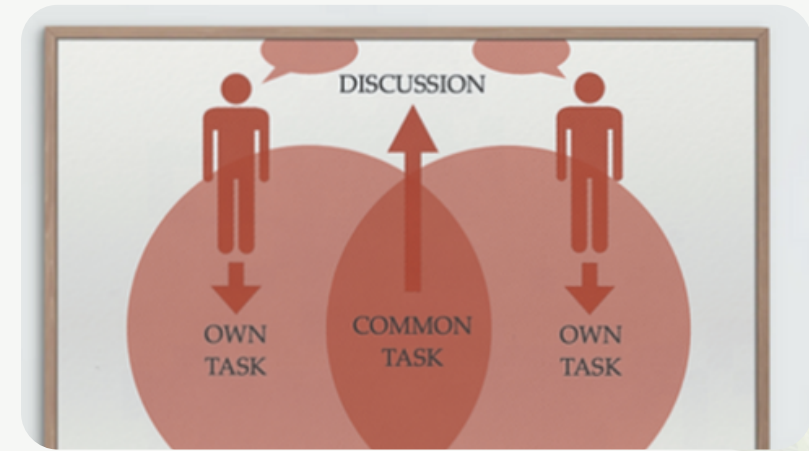
We believe in focusing our takes at hands without judging others and only provide constructive feedback when needed.

Please be compassionate and grateful for other coworkers, as everybody is doing the best job. In our company, we do not promote power harassment causing the workplace.

We want to create a working environment that keeps people performing at their best. We aim to be a company that is good at identifying problems, finding solutions, and nurturing job satisfaction.

We are willing to listen to anybody who raises the issues, carefully consult and discuss with our management team to ensure fairness at work.

It is essential to have a deep understanding of how inappropriate communication of emotions can lead to a misunderstanding of the issues.



STARTING
GUIDE
BOOKLET

DUTIES/ACTIONS

DIRECTOR

Being the Captain of the company's vision.

Showing absolute Leadership

Ensuring sustainable growth and profit and being the architect for the company future.

Keep innovating and evolving as a company, ensuring the company is doing everything to be responsible for New Zealand's hospitality industry.

Take actions prioritizing sustainability and ethical agricultural suppliers.

Make key decisions at all time.

Doing the very best We can to build and grow our company.



STARTING
GUIDE
BOOKLET



Grace Earth Limited

MANAGEMENT

Factory Manager

General manager

Executive Chef

**STARTING
GUIDE
BOOKLET**

DUTIES/ACTION GUIDELINES

FACTORY MANAGER

Full Time

At Factory, taking quality control and manage all the food process. Prioritize food safety and constantly researching the best local ingredients.

Working closely and collaborating with other departments to improve our existing menus and offers valuable input.

Establish an excellent working relationship with suppliers and councils members and our neighbouring businesses.

Conducts regular inspections and diagnoses of factory equipment, and cleans, repairs, or hires contractors to ensure a safe and comfortable work environment on site.

Taking in part and involve in all hiring process and making decisions on new or old contracts for factory staff. Regularly evaluating factory staffs performance and take disciplinary actions if needed.

Having an excellent working knowledge of the worksite and always put a focus on sales.

Responsible for the quality, safety, and supply of factory products to ensure store staff and customers' satisfaction.

Work closely with all food suppliers to create great relationships.

This position is to report, communicate and consult directly to the Director.



STARTING GUIDE BOOKLET

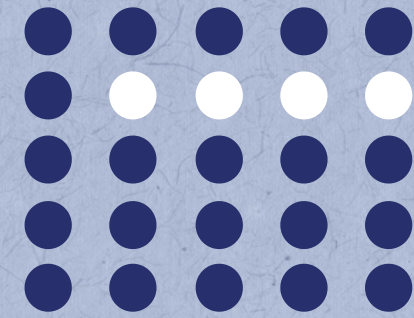
Leadership

Cooking Skill

Customers Service Skill

Efficiency & Productivity

Hospitality Oriented



DUTIES/ACTION GUIDELINES

GENERAL MANAGER

Full Time

Supervise and support a specific area's daily operations—support and cover store managers in their leaves and vacations.

Manage and reply, improve customer service and using feedback to improve our service.

Collaborate with stores to provide valuable products, especially with the drink menu.

Overlook and set standards for customer service and seating hygiene levels, and evaluate stores and staff.

Provide personal touch and rely on any questions regarding bookings and direct mail to improve customer service.

Brainstorm and work with the Marketing department on sales promotional campaigns and discuss priorities. Then, make critical decisions and seek support from Marketing for any sales promotion.

Represent the company's customer service department by maintaining positive relationships with vendors, councils, neighbouring businesses, and other departments within the company.

Respond to significant customer claims and liaise with insurance companies. Conduct regular inspections and diagnoses of floor equipment, cleans, repairs, or hires contractors to ensure a safe and pleasant work environment.

Manage Hiring and contracting of floor staff and training them in uniform hygiene and safety management. Assist in setting up disciplinary actions in the store. Maintain and improve all floor staff skills to ensure maximum customer satisfaction. Work closely with culinary staff to ensure consistent, productive, and valuable product and service delivery. Demonstrate competence and success in new company projects.

This position is to report and communicate directly to the director.



STARTING GUIDE BOOKLET

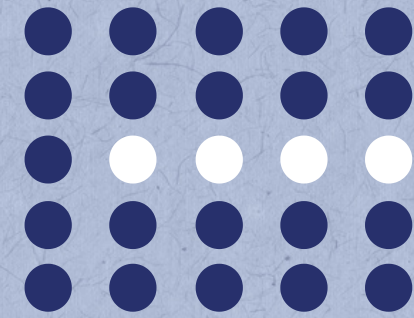
Leadership

Cooking Skill

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Hospitality Oriented



DUTIES/ACTION GUIDELINES

EXECUTIVE CHEF

Full Time

Supervise and support the daily operations of a specific area.

Support and cover the Store Managers in their leaves and vacations.

Work with the Head Chef to bring the maximum valuable products to life on the company-wide menu.

Have fresh ideas on improving and innovating on the value of existing menus.

Make hygiene standards essential. Regularly evaluate stores and staff. Maintain positive relationships with suppliers, councils, neighbouring businesses, and other departments within the company, as the company's culinary department. Analyse sales volume, control and manage costs, and devise operational strategies to pursue profitability.

Conducts regular inspections and diagnoses of kitchen equipment, cleans, repairs, or hires contractors to ensure a safe and comfortable work environment.

Take charge of Hiring and contracting kitchen staff and training them in uniform hygiene and safety management.

Assist in setting up disciplinary actions in the store. Maintain a thorough understanding of the site and improve all kitchen staff skills to ensure maximum customer satisfaction. Work closely with service staff to ensure consistent, productive, and valuable product and service delivery. Demonstrate competence and success in new company projects.

This position is to Report and communicate and consult directly to the Director.



STARTING
GUIDE
BOOKLET



Grace Earth Limited

CHEF

Head Chef

Sous Chef

Chef De Partie

Commis Chef

Kitchen Staff

STARTING GUIDE BOOKLET

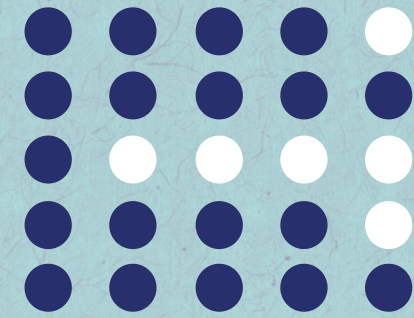
Leadership

Cooking Skill

Customers Service Skill

Efficiency & Productivity

Hospitality Oriented



DUTIES/ACTION GUIDELINES

HEAD CHEF

Full Time

Hourly Rate from \$28

Develop and Create—research on menus with advanced cooking skills.

Follow through the company's vision, understand the organisation, and demonstrate good leadership.

Can make decisions and have authority over restaurant menus.

Manage Hiring process, take responsibility for disciplining and managing kitchen staff.

Ensure high standards in cooking, sanitation and production levels. Maintain positive relationships with suppliers, councils, neighbouring businesses, and other departments within the company and represent the store's culinary department.

Ensure sales growth, control and manage costs, and develop good relationship supplies. Delegate work, evaluate and develop subordinates. Organise for results as a team with competent operational skills. Ensure safety in the workplace.

Display leadership in representing the store, take responsibility and willing to take the risk and learn from it.

This position is to report and communicate directly under the Executive Chef.

高度な調理技術でメニューを開発・作成する。

会社のビジョンを貫き、組織を理解し、優れたリーダーシップを発揮することができる。

レストランのメニューに関する意思決定と権限を持つことができる。

採用プロセスを管理し、キッチンスタッフの規律や管理に責任を持つことができる。

調理、衛生管理、生産レベルの高い水準を確保する。サプライヤー、協議会、近隣企業、社内の他部署との良好な関係を維持し、店舗の調理部門を代表する。

売上を確実に伸ばし、コストをコントロールして管理し、良好な関係の消耗品を開発する。仕事を委任し、部下を評価し、育成する。有能なオペレーションスキルを持つチームとして結果を出すために組織化する。職場の安全を確保する。

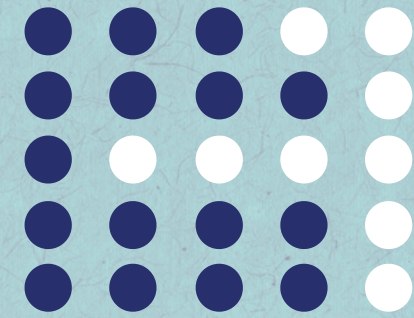
店の代表としてリーダーシップを発揮し、責任を負い、リスクを取ってそこから学ぶことを厭わない。

このポジションは、エグゼクティブシェフの直下でレポートし、コミュニケーションをとる。



STARTING GUIDE BOOKLET

Leadership
Cooking Skill
Customers Service Skill
Efficiency & Productivity
Hospitality Oriented



DUTIES/ACTION GUIDELINES

SOUS CHEF

Full Time & Part Time - Contact/Temp - Casual/Vacation

Hourly Rate from \$ 25.50

Work as a HEAD CHEF candidate. Have a huge potential to grow and develop.

Develop popular menus and discuss the improvement of the existing menu with the head chef.

Share the company's vision, understand the organization and provide leadership. Manage kitchen staff with a long-term plan to ensure high standards in food preparation, hygiene and production. Maintain positive relationships with suppliers, councils, neighbouring businesses, and other departments within the company. Maintain sales, control costs, and manage supplies. Delegate work, evaluate subordinates.

Ensure safety in the workplace.

Organize for results as a team with competent operational skills. Pursue local customers' pleasure by being responsible for the store regarding product quality, hygiene, and safety management.

This position is to report and communicate directly under Head Chef.

Head Chef 候補として働く。成長するための大きな可能性を秘めています。

人気メニューの開発や、既存メニューの改善をヘッドシェフと話し合うことができる。

会社のビジョンを共有し、組織を理解し、リーダーシップを発揮する。長期的な計画に基づいてキッチンスタッフを管理し、料理の準備、衛生、生産において高い水準を確保する。サプライヤー、協議会、近隣の企業、社内の他部署との良好な関係を維持する。売上を維持し、コストを管理し、消耗品を管理する。仕事を任せる、部下を評価する。

職場の安全を確保する。

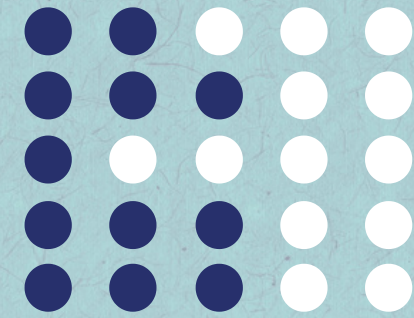
有能なオペレーションスキルを持つチームとして結果を出すために組織化する。商品の品質、衛生、安全管理の面で店舗に責任を持ち、地域のお客様の喜びを追求する。

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STARTING GUIDE BOOKLET

Leadership
Cooking Skill
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DUTIES/ACTION GUIDELINES

CHEF DE PARTIE

Full Time & Part Time - Contact/Temp - Casual/Vacation

Hourly Rate from \$ 23

Possess competent operational skills and engage in advanced culinary techniques—the ability to work in all kitchen positions from open to close. Understand the organization, train subordinates, and work as a team to achieve results. Engage in constructive discussions and continuous improvement. Share the company's vision, embrace change, and be consistent within the team. Understand and act on sales and productivity goals. Manage the roster under the direction of the head chef and develop strategies to ensure that the day's business is conducted properly. Promptly report and communicate within day responsibilities and manage working hours. Have excellent product knowledge and be able to explain allergies and ingredients used to floor staff. Maintain positive relationships with vendors and other departments within the company to ensure smooth store operations. Keeps food costs low and manages supplies. Responsible for the quality of food preparation, hygiene management, and product safety to ensure local customers' satisfaction. This position is to report and communicate to Sous Chef.

優れたオペレーションスキルを持ち、高度な調理技術に携わることができる。オープンからクローズまで、すべてのキッチンポジションで仕事ができること。組織を理解し、部下を育成し、チームとして成果を上げる。建設的な議論を行い、継続的な改善を行うことができる。会社のビジョンを共有し、変化を受け入れ、チーム内で一貫性を保つことができる。販売目標と生産性目標を理解し、行動する。料理長の指示の下、ロースターを管理し、その日の業務が適切に行われるように戦略を立てる。その日の責任範囲内で迅速に報告・連絡し、労働時間を管理する。優れた商品知識を持ち、フロアスタッフにアレルギーや使用する食材を説明できる。スムーズな店舗運営のため、ベンダーや社内の他部署と良好な関係を保つ。食材費を抑え、消耗品を管理する。地域のお客様に満足していただけるよう、調理の質、衛生管理、商品の安全性に責任を持つ。このポジションはSous Chefに報告・連絡する。



STARTING GUIDE BOOKLET

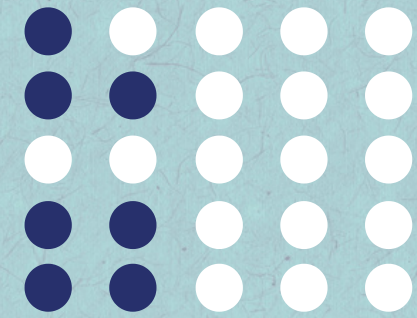
Leadership

Cooking Skill

Customers Service Skill

Efficiency & Productivity

Hospitality Oriented



DUTIES/ACTION GUIDELINES

COMMIS CHEF Full Time & Part Time - Contact/Temp - Casual/Vacation

Hourly Rate from \$21.50

Possesses extensive and competent operational skills and is responsible for training several kitchen positions. Minimize food loss and ensure great hygiene practice. Focus on the fresh and quality ingredients.

Carry out all cleaning work and always bring a great and can-do attitude.

Being a team player is the key to thrive in the company.

I understand the company's value and vision and am willing to learn from my mistakes.

Promptly report and communicate within time responsibilities and manage working hours.

Pursue local customers' pleasure by being responsible for the quality of products, hygiene, and safety.

This position is to report and communicate to the chef de parties.

広範かつ有能なオペレーションスキルを有し、複数のキッチンポジションのトレーニングを担当。食品ロスを最小限に抑え、優れた衛生管理を実践する。新鮮で高品質な食材にこだわる。

すべての清掃作業を遂行し、常に優れた、実行可能な態度をもたらす。

チームプレーヤーであることは、会社で成功するための鍵です。

会社の価値とビジョンを理解し、自分の失敗から学ぶことを厭わない。

責任ある時間内に迅速に報告・連絡し、労働時間を管理する。

製品の品質、衛生、安全に責任を持ち、地域のお客様の喜びを追求する。

このポジションは、シェフデパティーに報告・連絡する。



STARTING GUIDE BOOKLET

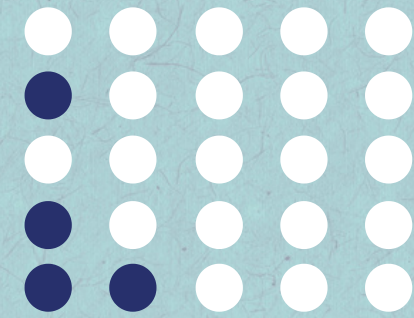
Leadership

Cooking Skill

Customers Service Skill

Efficiency & Productivity

Hospitality Oriented



DUTIES/ACTION GUIDELINES

KITCHEN STAFF

Full Time & Part Time - Contact/Temp - Casual/Vacation

Hourly Rate from \$ 20

Thoroughly wash hands and understand the importance of hygiene management.

Have a significant commitment to making sure our suppliers and ingredients in the best quality and condition.

Demonstrate good communication skills, ability to cope with stress, and learn on the fly. We are focusing on teamwork and helping out each other.

Treat others with respect, being completely honest, and work with sincerity and a great positive attitude.

Improve and sharpening cooking skills and techniques to maximise your potential to grow and prioritising productivity and efficient time management.

Keep kitchen equipment in its best working condition and excellent understanding of a tidy, clean working station.

Receive and carry out instructions from superiors.

Proactively on cleaning.

Accept changes, and understand company rules and values, have flexible working hours.

If in doubt, report, communicate, and consult without hesitation, and delegate important decisions to Chef de Partie, Sous Chef or Head Chef.

手洗いを徹底し、衛生管理の重要性を理解している。

サプライヤーや食材を最高の品質と状態で提供することに大きな関心を持っていること。

コミュニケーション能力が高く、ストレスに対処する能力があり、その場で学ぶことができること。チームワークを重視し、お互いに助け合うことができる。

他人に敬意を払い、完全に正直であり、誠意と素晴らしい前向きな態度で仕事をする。

料理のスキルや技術を向上させ、研ぎ澄ますことで、自分の成長の可能性を最大限に引き出し、生産性と効率的な時間管理を優先する。

厨房機器を最高の状態に保ち、整理整頓された清潔な作業ステーションを見事に理解すること。

上司からの指示を受け、それを実行すること。

積極的に清掃を行う。

変化を受け入れ、会社の規則や価値観を理解し、柔軟な労働時間を確保する。

疑問があれば、遠慮なく報告、連絡、相談し、重要な決定はシェフ・ド・パルティ、スー・シェフ、ヘッド・シェフに委ねる





CUSTOMER SERVICE

Restaurant Manager

Assistant Restaurant Manager

Floor Manager

Waitstaff Captain

Waitstaff

STARTING GUIDE BOOKLET

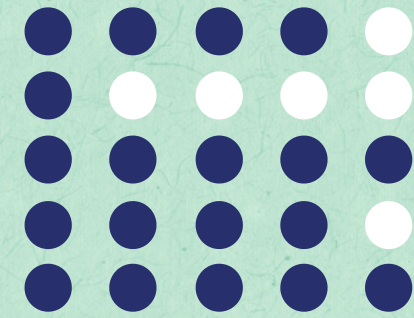
Leadership

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DUTIES/ACTION GUIDELINES

RESTAURANT MANAGER

Full Time

Hourly Rate from \$ 28

Have excellent service and able to meet the demands of a variety of customers.

Make a great impression and provide outstanding service throughout.

Arrange and educate the store's drink menu, work closely and assist with Head Chef on menu development.

Share the company's vision, understand the organisation, and provide leadership. Responsible for hiring, disciplining and managing floor staff.

Ensure high standards in customer service, hygiene and production levels. Maintain positive relationships with vendors, councils, neighbouring businesses, and other departments within the company and represent the store's customer service department in all contacts.

Ensure sales, control costs, and manage supplies. Delegate work, evaluate and develop subordinates. Organise for results as a team with competent operational skills.

Ensure safety in the workplace. Serve as the store's chief customer service representative, including complaint handling, to pursue customer delight in the community. Display leadership in representing the store, take responsibility and willing to take the risk and learn from it.

This position is to report and communicate directly under Director.

優れたサービスを持ち、様々なお客様の要求に応えることができる。

素晴らしい印象を与え、全体を通して優れたサービスを提供する。

店舗のドリンクメニューをアレンジして教育し、メニュー開発においてはヘッドシェフと密接に協力して支援する。

会社のビジョンを共有し、組織を理解して、リーダーシップを発揮する。フロアスタッフの雇用、懲戒、管理に責任を持つ。

顧客サービス、衛生管理、生産レベルの高い水準を確保する。ベンダー、協議会、近隣企業、社内の他部署との良好な関係を維持し、あらゆる接触において店舗の顧客サービス部門を代表する。売上を確保し、コストを管理し、消耗品を管理する。仕事を委任し、部下を評価し、育成する。有能なオペレーションスキルを持つチームとして結果を出すために組織化する。

職場の安全を確保する。苦情処理を含め、店舗の最高顧客サービス責任者として、地域社会における顧客の喜びを追求する。店の代表としてリーダーシップを発揮し、責任を負う。失敗から学ぶことを厭わない。

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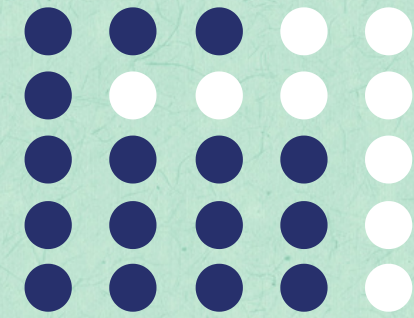
Leadership

Cooking Skill

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Hospitality Oriented



DUTIES/ACTION GUIDELINES

ASISTANT RESTAURANT MANGER

Hourly Rate from \$ 25

Full Time & Part Time - Contact/Temp - Casual/Vacation

Worked as a RESTAURANT MANAGER candidate. Have a huge potential to grow and develop.

Develop popular menus and discuss the improvement of the existing menu with the Chef and Restaurant Manager. Share the company's vision, understand the organization, and demonstrate leadership.

Manage floor staff with a long-term plan to ensure excellent customer service, hygiene and production levels. Maintain positive relationships with vendors, councils, neighbouring businesses, and other departments within the company.

Maintain sales, control costs, and manage supplies. Delegate work, evaluate and develop subordinates. Ensure safety in the workplace. Organize for results as a team with competent operational skills. Responsible for the store in terms of customer service, including complaint handling and seeking to please local customers.

This position is to report and communicate directly to the Restaurant Manager.

RESTAURANT MANAGER候補として勤務。成長するための大きな可能性を秘めています。

人気メニューの開発や、既存メニューの改善をシェフとレストランマネージャーと話し合うことができる。会社のビジョンを共有し、組織を理解し、リーダーシップを発揮する。優れた顧客サービス、衛生管理、生産レベルを確保するため、長期的な計画を立ててフロアスタッフを管理する。ベンダー、協議会、近隣の企業、社内の他部署との良好な関係を維持する。

売上げを維持し、コストを管理し、消耗品を管理する。仕事を任せる、部下を評価する、育てる。職場の安全性を確保する。有能なオペレーションスキルを持つチームとして結果を出すために組織化する。苦情処理や地域のお客様の喜びを追求するなど、顧客サービスの面で店舗の責任者となる。

このポジションは、Restaurant Managerに直接報告し、コミュニケーションをとる。



STARTING GUIDE BOOKLET

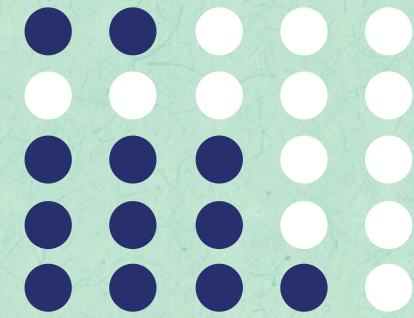
Leadership

Cooking Skill

Customers Service Skill

Efficiency & Productivity

Hospitality Oriented



DUTIES/ACTION GUIDELINES

FLOOR MANAGER

Full Time & Part Time - Contact/Temp - Casual/Vacation Hourly Rate from \$ 23

Possesses extensive and competent operational skills and is responsible for training several floor positions—the ability to work in all floor positions from open to close. Maintain hygiene standard.

Making a great impression and responsible for all customer services. Always have a can-do attitude.

Understand the organization, train subordinates, and work as a team to achieve results. Engage in constructive discussions and continuous improvement. Share the company's vision, embrace change, and be consistent within the team. Understand and act on sales and productivity goals. Manage the roster under the direction of the restaurant manager and develop strategies to ensure that the day's business is conducted properly. Promptly report and communicate within day responsibilities and manage working hours. Have excellent product knowledge and be able to explain allergies and ingredients used to customers. Maintain positive relationships with vendors and other departments within the company to ensure smooth store operations. Keeps food costs low and manages supplies.

Embraces changes and challenges and report promptly with complete honesty.

Customers oriented and being the very front face representatives of the company. This position is to report and communicate to the assistant restaurant manager.

広範で有能なオペレーションスキルを有し、複数のフロアポジションのトレーニングを担当。オープンからクローズまで、すべてのフロアポジションで作業ができること。衛生基準を維持する。

素晴らしい印象を与え、すべての顧客サービスに責任を持つ。常に実行力のある態度をとる。

組織を理解し、部下を育成し、チームとして成果を上げる。建設的な議論を行い、継続的な改善を行う。会社のビジョンを共有し、変化を受け入れ、チーム内で一貫性を保つ。販売目標と生産性目標を理解し、行動する。レストランマネージャーの指示のもと、ロースターを管理し、その日の業務が適切に行われるように戦略を立てる。その日の責任範囲内で迅速に報告・連絡し、労働時間を管理する。優れた商品知識を持ち、お客様にアレルギーや使用している食材を説明できること。スムーズな店舗運営のため、ベンダーや社内の他部署と良好な関係を保つ。食材費を抑え、消耗品を管理する。変化やチャレンジを受け入れ、完全な誠実さをもって迅速に報告する。

お客様を大切にし、会社の代表として正面から対応する。このポジションは、アシスタント・レストラン・マネージャーに報告・連絡する。



STARTING GUIDE BOOKLET

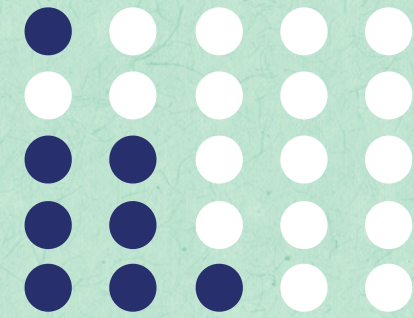
Leadership

Cooking Skill

Customers Service Skill

Efficiency & Productivity

Hospitality Oriented



DUTIES/ACTION GUIDELINES

WAITSTAFF CAPTAIN

Full Time & Part Time - Contact/Temp - Casual/Vacation Hourly Rate from \$ 21.50

Possesses extensive and competent operational skills and is responsible for training several floor positions. Maintain hygiene standard. Making a great impression and responsible for all customer services. Carry on all cleaning duties if requested. Always have a can-do attitude.

Communicate with other positions and strive for an excellent team player. We have a fantastic Understanding and great cooperation with the company's vision, set forth by the supervisor. Embraces changes and challenges and report promptly with complete honesty.

Excellent managing work hours by reporting and communicating promptly within time zone responsibilities. Customers oriented and being the front face representatives of the store.

This position is to report and communicate to the floor manager.

広範で有能なオペレーションスキルを有し、複数のフロアポジションのトレーニングを担当。衛生基準を維持する。

素晴らしい印象を与え、すべての顧客サービスに責任を持つ。要請があれば、すべての清掃業務を遂行する。常に実行力のある態度をとる。

他のポジションとコミュニケーションをとり、優れたチームプレーヤーとなるよう努力する。上司が定めた会社のビジョンに大きな理解と大きな協力をする。変化やチャレンジを受け入れ、完全な誠実さをもって迅速に報告する。

タイムゾーンの責任範囲内で速やかに報告・連絡を行い、勤務時間を管理することに優れていること。お客様を大切に、お店の顔となること。責任範囲内で速やかに報告・連絡を行い、勤務時間を管理することに優れていること。お客様を大切に、店舗を代表するフロントフェイスであること。このポジションは、フロア・マネージャーに報告・連絡する。



STARTING GUIDE BOOKLET

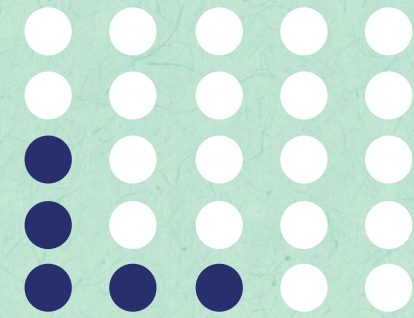
Leadership

Cooking Skill

Customers Service Skill

Efficiency & Productivity

Hospitality Oriented



DUTIES/ACTION GUIDELINES

WAITSTAFF

Full Time & Part Time - Contact/Temp - Casual/Vacation

Hourly Rate from \$ 20

Thoroughly wash hands and understand the importance of hygiene management.

Making a great impression and responsible for all customer services.

Demonstrate good communication skills, ability to cope with stress, and learn on the fly. Focusing on teamwork and helping out each other.

Treat others with respect, being completely honest, and work with sincerity and a great positive attitude.

Improve and sharpening customer service skills to maximize your potential to grow and prioritizing productivity and efficient time management.

Excellent understanding of a tidy, clean working station.

Taking great care of all floor equipment.

Receive and carry out instructions from superiors.

Proactively on cleaning.

Accept changes, and understand company rules and values, have flexible working hours.

If in doubt, report, communicate, and consult without hesitation, and delegate important decisions to Waitstaff Captain, Assistant Restaurant Manager or Restaurant Manager.

手洗いを徹底し、衛生管理の重要性を理解している。

素晴らしい印象を与え、すべての顧客サービスに責任を持つこと。

コミュニケーション能力が高く、ストレスに対処する能力があり、その場で学ぶことができること。チームワークを重視し、お互いに助け合うことができる。

他人に敬意を払い、完全に正直であり、誠意と素晴らしい前向きな態度で仕事をする。

顧客サービスのスキルを向上させ、研ぎ澄ますことで、自分の可能性を最大限に伸ばし、生産性と効率的な時間管理を優先すること。

整理整頓された清潔な作業場を見事に理解すること。

すべてのフロア機器に細心の注意を払うこと。

上司からの指示を受け、それを実行すること。

積極的に清掃を行う。

変化を受け入れ、会社の規則や価値観を理解し、柔軟な労働時間を確保する。

疑問があれば、報告、連絡、相談を躊躇なく行い、重要な判断はウェイトスタッフ・キャプテン、アシスタント・レストラン・マネージャー、レストラン・マネージャーに委ねる。





Grace Earth Limited

THANK YOU

musashirestaurant.co.nz/musashirestaurants/
[Musashi.Goup](#)

