Restaurant Staff Training Form

Employee Name:			_		
Position:					
Training Date:					
Trainer Name:					
1. Training Topics					
☐ Restaurant Policies	& Procedures				
☐ Customer Service Standards					
☐ Food Safety & Hygi	ene				
☐ Order Taking & PO	S System				
☐ Table Setup & Pres	entation				
☐ Handling Customer	Complaints				
☐ Emergency Procedures					
☐ Kitchen & Equipment Use					
2. Employee Performance Evaluation					
Training Area	Evaluation (1-5)	Trainer Notes	Need Improvement? (Yes/No)		
Greeting Customers	□ 1 □ 2 □ 3 □		□ Yes □ No		
	4 🗆 5				
Food Handling &	□ 1 □ 2 □ 3 □		□ Yes □ No		
Safety	4 🗆 5				
Communication	□ 1 □ 2 □ 3 □		□ Yes □ No		
Skills	4 🗆 5				

Handling Orders &			□ Yes □ No		
Payments	4 🗆 5				
Cleaning &	□ 1 □ 2 □ 3 □		□ Yes □ No		
Sanitation	4 🗆 5				
Teamwork &	□ 1 □ 2 □ 3 □		□ Yes □ No		
Coordination	4 🗆 5				
Problem Solving	□ 1 □ 2 □ 3 □		□ Yes □ No		
	4 🗆 5				
Overall	□ 1 □ 2 □ 3 □		□ Yes □ No		
Professionalism	4 🗆 5				
3. Employee Acknowledgment					
I, (Employee Name), confirm that I have received and understood the training					
provided.					
Employee Signature: _		Date:	_		
Trainer Signature:					