

1. **Learn the Menu Inside and Out**
 - Memorize all dishes, their ingredients, preparation methods, and potential allergens.
 - Be able to recommend dishes confidently and suggest wine pairings.
2. **Master the Steps of Service**
 - Practice greeting guests warmly and professionally.
 - Understand the sequence of service, from seating guests to delivering the check.
3. **Focus on Polished Table Maintenance**
 - Learn to clear plates quietly and efficiently.
 - Maintain a clean and organized table throughout service.
4. **Improve Multitasking Skills**
 - Develop a system for juggling multiple tables without sacrificing quality.
 - Use a checklist to keep track of tasks during busy shifts.
5. **Develop Active Listening**
 - Practice listening attentively to guest requests without interrupting.
 - Confirm orders by repeating them back to ensure accuracy.
6. **Work on Handling Guest Complaints**
 - Learn the basic steps to address complaints calmly and effectively.
 - Practice diffusing tense situations with professionalism and empathy.
7. **Set a Daily Sales Goal**
 - Aim to sell a specific number of appetizers, desserts, or premium beverages.
 - Keep track of your progress and celebrate small wins.
8. **Master Carrying Plates and Trays**
 - Focus on correct carrying techniques to build efficiency and avoid spills.
9. **Build Rapport with Colleagues**
 - Make it a goal to ask one experienced coworker for a tip or piece of advice daily.
 - Be helpful and approachable to foster teamwork.
10. **Focus on Personal Presentation**
 - Ensure your uniform is spotless and your grooming is on point every shift.
11. **Improve Time Management**
 - Aim to greet guests within 2 minutes of seating.
 - Practice delivering drinks, meals, and checks in a timely manner.
12. **Learn One New Skill Each Week**
 - Examples: polishing glassware, carrying trays, or presenting wine properly.
13. **Stay Positive Under Pressure**
 - Practice smiling and maintaining a calm demeanor during busy hours.

14. Earn Guest Compliments

- Aim to receive at least one positive comment from a guest per week.

15. Ask for Constructive Feedback

- Approach managers or coworkers for advice on areas of improvement.

16. Take Ownership of Mistakes

- Work on apologizing gracefully and finding solutions when errors occur.

17. Set a Weekly Tip Goal

- Aim to increase tips by providing excellent service and upselling effectively.

18. Study Industry Basics

- Learn common food terms, wine varieties, and cocktail recipes.

19. Track Progress

- Keep a journal of daily wins and lessons learned on the job.

20. Stay Hydrated and Energized

- Make it a habit to drink water and eat nutritious meals before shifts.

