

**MY RESTAURANT
Blind Staffing Worksheet**



Prepared by: Steve Simms

Date: 24-May-18

Day of Week: **Thursday**

	Owner	Manager	Chef	Kitchen	Kitchen	Kitchen	Kitchen	Waiter	Waiter	Waiter	Waiter	Waiter	Bar	Host	Busser	TOTAL (HRS)
6-7 AM																0
7-8		1														1
8-9		1				1										2
9-10		1				1										2
10-11		1				1										2
11-12		1				1										2
12-1 PM		1		0.5		1										2.5
1-2		1		1		1										3
2-3		1	1	1		1										4
3-4	1		1	1	1	1		0.5								5.5
4-5	1		1	1	1		1	1	0.5							6.5
5-6	1		1	1	1		1	1	1	1			1	1		10
6-7	1		1	1	1		1	1	1	1			1	1	1	11
7-8	1		1	1	1		1	1	1	1			1	1	1	11
8-9	1		1		1		1	1	1	1			1	1	1	10
9-10	1		1		1		1	1	1	1	1		1	1	1	11
10-11	1		1		1		1	1	1	1	1		1	1	1	11
11-12					1		1				1		1		1	5
12-1 AM													1			1
TOTAL	8	8	9	7.5	9	8	8	7.5	6.5	6	3	0	8	6	6	100.5

Category	RATE	# HRS	TOTAL \$
Owner	\$ 18.00	8	144.00
Manager	\$ 14.00	8	112.00
Chef	\$ 14.00	9	126.00
Kitchen	\$ 9.00	32.5	292.50
Waiter	\$ 2.50	23	57.50
Bar	\$ 5.00	8	40.00
Host	\$ 9.00	6	54.00
Busser	\$ 7.00	6	42.00
		100.5	868.00

TOTAL HOURS SCHEDULED	100.5
TOTAL DAY'S WAGES	868.00
EST PAYROLL TAX & BENEFITS	130.20
GROSS WAGES	998.20
PROJECTED SALES for DAY	3,100.00
LABOR PERCENTAGE	32.2%