Checklist onboarding new employee

Administration	Training
Sign employment contract	Menu review and tasting
Copy of employee's identification document	Recipe training
Employee contact and emergency information	Allergen training
Employee's banking information	Mentorship
	Assign mentor to guide and support the new chef/staff member
Work Expectations	Schedule mentorship sessions
Written job description that details responsibilities	Define mentor's role and responsibilities
Copy of restaurant code of conduct	Danis and and
Explanation of working hours	Personal and professional growth
Uniform policy	
Opening and closing shift procedures	Set clear and transparent goals for 1,2 and 3 months
Explain how shifts are assigned	Schedule feedback sessions
Procedure for changing shifts	Mentor's feedback on the new hire's progress
Requesting leave	New hire's self-assessment and reflections
	Adjust goals and expectations as needed
Communication	
Encourage open and inclusive communication	Explain channels for raising concerns or suggestions
Provide contact information for immediate supervisors	Schedule regular check-ins for feedback and questions
Schedule wellbeing check-ins	Schedule 'an hour for us'

