

Expansion Roadmap

After the Priority 12 library is installed and the book catalog is completed, the remaining improvement areas can be developed into the next controlled release. Preserve the same baseline–standard–training–execution–verification architecture so future plans remain compatible.

- Guest flow: wait-list accuracy, seating efficiency, food-running, payment, resets, and takeout readiness
- Guest retention: recognition, repeat visits, reactivation, reviews, reservations, and special occasions
- Sales: appetizers, beverages, desserts, add-ons, promotions, events, catering, and slow periods
- Labor: schedule accuracy, opening/closing productivity, breaks, overtime, cross-training, attendance, and retention
- Kitchen: prep, recipes, portions, presentation, modifications, temperature, batch cooking, and availability
- Inventory: receiving, storage, rotation, pars, ordering, yields, recipe costs, prices, and transfers
- Front of house: section readiness, checkout, side work, refills, pre-bussing, running, expo, and handoffs
- Leadership: onboarding, trainer consistency, manager readiness, coaching, recognition, accountability, and alignment
- Safety and facility: restrooms, cleaning, dish flow, inspections, allergens, maintenance, injury prevention, and emergencies
- Financial control: discounts, voids, cash, deposits, menu profitability, weekly review, and corrective-action closure

Release-control note

A plan is not complete because sixty days passed. It is complete when the measurement is trustworthy, the operating standard is usable, the people were trained, the result was verified, and ownership for continued review is documented.