

# 30 DAYS TO OPENING CHECKLIST

About to open your first restaurant? Congratulations!  
You are officially on your way to achieving your culinary dreams.

## ORGANIZE YOUR GROCERY LIST BY AISLES

You've already gone through the initial process: securing your location, finishing all permitting processes, and nailed down your concept. As you know, there's still a lot of planning required before opening on your first day

This checklist will provide some tips and must-dos in the 30 days leading up to your opening.

### ❑ **Secure and Check Kitchen Equipment:**

Make sure you have all the necessary kitchen equipment in place. Don't forget to do a test run to ensure all equipment is functioning.

### ❑ **Finalize Staff and Train:**

Make sure all your managers, back of house, and front of house staff have been hired. Plan on conducting training shifts 1 to 2 weeks before opening. That gives you plenty of time to go over all the intricate details of your restaurant: operations, equipment, and service.



❑ **Point of Sale and Merchant Services:**

Purchase and install your POS system and credit card processing. Don't neglect to test the systems before training your employees on them.

❑ **Execute Your Marketing Plan:**

Create buzz early on for your restaurant and begin a marketing campaign at least 30 days before opening. Make sure to have your website and social media accounts up and running.

❑ **Get Your Food Wholesaler on Board:**

Finalize your menu and choose your wholesale restaurant supplier early on to get your product list in order.

❑ **Do a Soft Opening:**

There's no better way to work out the kinks in your new restaurant than seeing it in action.

