

COMPLETE RESTAURANT OPERATIONS LIBRARY

1,000 SOPs + 150 Hospitality Work Instructions
+ 14 Employee Training Workbooks

MASTER TABLE OF CONTENTS · FULLY INDEXED · HYPERLINKED

4,691 pages in the combined digital edition

Preserves the original print-ready pages and training forms

How to Navigate This Edition

- **PART I — Core restaurant operations**
Pages 28–4,218. Original 1,000-SOP professional working edition, including its own reference pages, directory, forms and records.
- **PART II — Hospitality Work Instructions**
Pages 4,219–4,422. All 150 HWI items, HWI-001 through HWI-150, grouped across 15 service sections A–O.
- **PART III — Employee training & assessment**
Pages 4,423–4,688. Fourteen 19-page training workbooks, including role-play, worksheets, quizzes, answer keys and supervisor forms.
- **APPENDICES — Completion & release records**
Pages 4,689–4,691. Combined training completion, competency decision and site-release forms.

Page numbers & links

The page numbers in the master contents refer to the final combined PDF, counting from its cover. Legacy page numbering printed within the original SOPs and workbooks is retained. In a PDF reader, click an entry or use the bookmarks panel to jump directly.

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