



Restaurant Staffing Crisis and Recruitment Continuity Training Course

26 – 30 April 2027
San Diego



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Ref: 659_150492 **Date:** 26 – 30 April 2027 **Location:** San Diego **Fees:** 14000 Euro

Overview

Restaurant staffing crisis management requires a disciplined five-day approach for restaurant managers, human resources teams, recruiters, and operations leaders who must protect service during sudden shortages. Participants build a Restaurant Staffing Continuity File linking labor-capacity forecasting, recruitment continuity, contingency shift coverage, cross-training, retention actions, and workforce recovery. The course turns staffing pressure into controlled operational decisions while protecting fair recruitment, worker wellbeing, and essential service levels at Agile Leaders Training Center.

Who Should Attend

- Restaurant general managers and operations managers responsible for service continuity
- Human resources managers, recruiters, and talent acquisition specialists supporting restaurant teams
- Workforce planners, scheduling coordinators, and shift supervisors
- Food and beverage leaders overseeing multi-site staffing capacity
- People partners and agency coordinators managing urgent recruitment demand

Departments and Industries

- Restaurant operations and food service management
- Human resources, recruitment, and workforce planning
- Hospitality groups, catering operations, and quick-service restaurants
- Workforce agencies and outsourced staffing providers
- Learning, development, and operational support functions

Learning Objectives

- Forecast labor demand and define minimum safe staffing coverage for critical restaurant roles
- Recognize absence, turnover, vacancy, and workload triggers before service becomes unstable
- Activate ethical emergency recruitment with controlled screening and candidate checkpoints
- Design flexible rosters, cross-training arrangements, and contingency shift coverage
- Manage agencies, onboarding, fatigue, communication, and retention during disruption
- Build a measurable workforce recovery plan and capture lessons for future staffing events



Course Agenda

Day 1: Staffing Risk and Capacity

- Restaurant Demand and Labor-Capacity Forecast
- Critical Role and Minimum-Coverage Map
- Absence and Turnover Trigger Dashboard
- Staffing Crisis Impact and Service-Level Matrix
- Workforce Risk Escalation Checklist

Day 2: Recruitment Continuity Controls

- Ethical Emergency Recruitment Decision Guide
- Candidate Pipeline Capacity Board
- Rapid Screening and Selection Workflow
- Right-to-Work and Safeguarding Checkpoint List
- Recruitment Agency and Supplier Control Register

Day 3: Coverage and Cross-Training

- Shift and Roster Contingency Model
- Critical Task Cross-Training Matrix
- Flexible Deployment and Role-Boundary Map
- Fatigue and Wellbeing Risk Check
- Service-Level Adjustment Decision Tree

Day 4: Onboarding, Retention, and Communication

- Disruption Onboarding Readiness Checklist
- New-Hire Support and Mentor Plan
- Workforce Communication Cadence Map
- Retention Risk and Stay-Action Register
- Staffing Recovery and Capacity Rebuild Plan

Day 5: Restaurant Staffing Continuity Practice

- Exercise: Forecast Demand and Minimum Coverage
- Exercise: Activate Candidate Pipeline and Screening Controls
- Exercise: Rebuild a Disrupted Shift Roster
- Exercise: Balance Fatigue, Retention, and Service Levels
- Capstone Exercise: Restaurant Staffing Continuity File



Practical Exercises

- Calculate minimum staffing by demand period and identify vulnerable roles
- Build a controlled candidate pipeline with screening and verification checkpoints
- Reconfigure a disrupted roster using cross-trained staff and clear role boundaries
- Assess fatigue, retention, and service-level trade-offs during prolonged shortages
- Complete and present a Restaurant Staffing Continuity File for a realistic disruption scenario

Frequently Asked Questions

Does the course address both sudden absence and persistent vacancy pressure?

Yes. It covers immediate coverage decisions as well as pipeline, retention, onboarding, and capacity rebuilding for longer disruptions.

Does the course provide recruitment templates?

Participants build practical decision guides, pipeline boards, screening workflows, agency controls, and onboarding checklists that can be adapted to their restaurant context.

Is the course suitable for multi-site restaurant groups?

Yes. The methods support single sites and groups that need consistent escalation, staffing thresholds, supplier controls, and deployment decisions.

How is worker wellbeing included?

Fatigue, workload, role boundaries, communication, and retention risks are assessed alongside service needs so that coverage decisions remain responsible.

Conclusion

Participants leave with an integrated Restaurant Staffing Continuity File that connects staffing triggers, ethical recruitment, roster controls, cross-training, onboarding, retention, and recovery actions. The result is a practical management system for protecting restaurant service without losing sight of workforce safeguards.