

Everything you need to run a full-service restaurant

in Australia

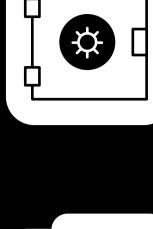
Office

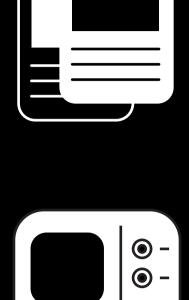
Wi-Fi

Computer/tablet

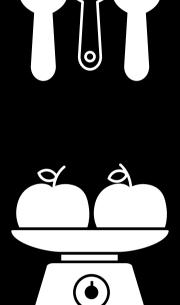
From food inventory to point-of-sale solutions, here are all of the items you'll likely need to run a full-service restaurant. This checklist is for educational purposes and does not constitute legal,

financial or tax advice. For specific advice applicable to your business, please contact a professional.

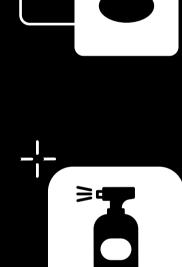


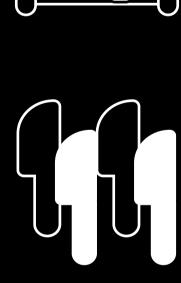


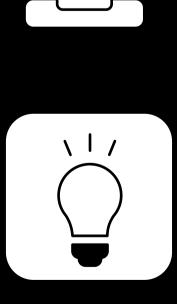


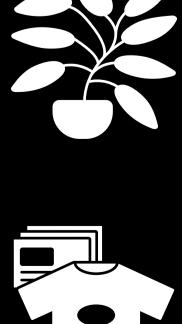














Business transaction and savings accounts Desk and chair **Smartphone** Printer Payroll and rostering software

paperclips) and office supplies

Stationery (pens, notebooks, staplers,

- Lunchroom Staff lockers or bag area Filing cabinet Safe
 - Licences and permits (for ABN, GST, business name, liquor, food business, etc)

Oven/range/microwave

Kitchen operations

Ventilation system

Food preparation

- Prep counters and chopping boards Freezers and refrigeration Cooking equipment (pots, pans, utensils, bowls) Food processors/slicers/mandolin **Mixers** Ice machine/maker Grill/griddles **Fryers Toaster** Scales and timers **Thermometers** Food wraps, paper, and foil Personal protective equipment
 - Towels/ cloths Labeling system (day dots, rotation labels) Ladles, tongs, whisks, spatulas etc Other equipment

(aprons, gloves, hairnets)

Sinks and washing equipment

Waste bins

Safety tools

(General waste, food waste, recycling) Dishwasher Coffee machine Steam table Takeaway supplies (containers, labels, cutlery, bags)

Cleaning and sanitising products

(first aid kit, fire prevention equipment)

Storage space, shelving, and containers

(mop, bucket, vacuum) Floor mats **Docket printers** Health and safety signage (wash hands, exit signs)

Dining room operations

(dishes, bowls, glasses, cutlery, linens)

Cleaning equipment

Tables and seating Highchairs

Menus/printed QR codes

Tableware

Display cabinets and shelves (food, cutlery, napkins, condiments) Outdoor furniture for street-side/ alfresco dining areas Staff uniforms Bar set up (seating, storage, standard bar equipment) Coat rack and umbrella stand Point of Sale (POS)

Point of Sale (POS) software

Point of Sale (POS) hardware

Kitchen Display System (KDS)

Kiosk for self-service ordering

Cash drawer Receipt printers

Ambience Lighting

Plants Artwork/mirrors

Signage

- Soft furnishings (rugs, curtains, pillows) Candles and table ornaments
- Sound system/speakers

Business cards

Marketing materials

- Stickers, badges, pens, and other small giveaways
- Branded merch, including t-shirts, tote bags, and hats
- condiments, tea, cookbooks)

Retail items (coffee beans, house-made