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restaurant manager won't need what an office manager will need. Choosing the right tools means knowing what you need and not getting caught up in trying to change how you work to fit the tool. The tool must fit you and your goals, and not the other way around. [Chapter 10: Management Is A Tough Balancing Act The First Time Managers Handbook | When I Work](#) The tone of your handbook should match the tone of your restaurant, so make it charming, make it quirky, whatever — make it sound like your team. A welcome letter from your founder or owner is a great way to engage your new employee and give them a reason to read on. [How to Write a Restaurant Employee Handbook - On the Line ...](#) The multiple

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