



GRANDTABLE OS · COMPANY BROCHURE 2026

Ready-to-use training manuals for every role in your restaurant

Step-by-step SOPs, checklists and a completion certificate for each team member. Assign training, sign it off on shift and track progress for every venue, in one place.

291 roles · 15 role groups · kitchen, front of house, bar, clubs and lounges

Written by a UAE operator with 20+ years in hospitality.

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Untrained teams cost you money every shift

Most venues train by shadowing: whoever is on shift shows the new starter what they know. Standards drift, mistakes repeat and good people leave because nobody showed them how to succeed. Every one of those gaps shows up on your P&L.

Slow onboarding

New starters take weeks to be fully productive while supervisors lose hours re-explaining the basics.

Staff turnover

Each leaver means recruiting, interviewing and training again, often several times a year per role.

Comps, waste and errors

Wrong orders, over-pouring, poor stock rotation and inconsistent plating quietly eat your margin.

Inconsistent guest experience

Guests notice when service changes from shift to shift, and reviews follow.



WHAT YOU GET

Everything you need to train, sign off and certify



Manuals for 291 roles

An overview, an SOP and a full training manual for every role. Read online or download as PDF.

Checklists and manager sign-off

Staff follow step-by-step checklists; a manager signs off each step on shift.

Assign and track

Give each person the manuals for their role, with due dates. See who is started, overdue or certified.

Completion certificates

A verifiable certificate in each person's name with your venue's logo and a unique ID.

Monthly owner report

A PDF of your team's progress and certificates emailed to you on the 1st of every month.

Staff records and payroll

Keep each person's position, salary history and start date next to their training, privately.

HOW IT WORKS

Three steps from hire to certified

1 Choose roles

Pick the role groups your venue needs, from kitchen to front of house.

2 Train and sign off

Staff follow the SOPs and checklists; managers approve each completion on shift.

3 Certify

Each person gets a verifiable completion certificate issued by GrandTable OS.



WHO IT'S FOR

Owners and managers

Train your whole team the same way. One plan covers every team member once you own any three groups.

Hospitality staff

Learn your role properly and earn a certificate you can add to your CV and LinkedIn. Single manuals from AED 15 during the launch.

Completion certificate issued by GrandTable OS. Not an accredited qualification.

ONE STANDARD, EVERY SHIFT

Every new starter learns the same standard, from the same manual, signed off on the same checklist, so guests get the same experience whoever is on shift.

What consistent training can be worth to one venue

An **illustrative example** for a 20-person restaurant with AED 200,000 monthly sales that hires about 10 people a year. The assumptions are shown so you can swap in your own numbers.

Where the money comes from	Example a year
Faster onboarding New starters productive in about 2 weeks instead of 4, saving roughly AED 2,500 of supervisor time and slow shifts per hire × 10 hires	AED 25,000
Fewer leavers Clear training and a certificate help people stay: 3 fewer leavers a year × about AED 4,000 to recruit and train a replacement	AED 12,000
Less waste, fewer comps and errors Following the same SOPs every shift trims comps, wrong orders and waste by 1% of sales (AED 2,000 a month)	AED 24,000
No manuals to write Writing SOPs and manuals for 10 roles with a consultant typically costs AED 15,000 or more as a one-off	AED 15,000+
Example value in year one	about AED 76,000

Illustrative example only, based on the assumptions above. It is not a promise or a forecast: results depend on your venue, team and how the training is used. For comparison, the whole-team plan is AED 1,490 a year after any three groups.



PRICING

Simple, one-time prices, then one plan for the whole team

Free manual · AED 0

One role manual and certificate to try. No card needed.

Single role · AED 30

AED 15 during the launch offer.

Full role group · AED 300

AED 150 during the launch offer.

Any 3 role groups · AED 765

AED 382.50 during the launch offer, which ends 30 November 2026.

Whole team · AED 149 a month

Or AED 1,490 a year. The full library for every team member after you own any 3 groups. 7-day free trial once eligible.

Multi-site licence

2–5 venues AED 5,000 a year · 6–10 venues AED 7,500 · 11+ venues AED 10,000. Ask for a quote.

Let's talk about your venue

WhatsApp +971 55 362 4117 · hello@marginandcouae.com · Motor City, Dubai, UAE

We reply within one working day, usually much sooner.

Message us on WhatsApp

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