

Dealing with rude or demanding customers

Balancing multiple tables and orders at once

Long hours on your feet

Low wages and reliance on tips

Dealing with difficult or uncooperative kitchen staff

Lack of breaks or downtime during busy shifts

Constantly having to smile and maintain a positive attitude

Handling complaints and feedback from customers

Cleaning and maintaining the restaurant during and after shifts

Dealing with intoxicated or unruly customers

Split shifts and irregular hours

Memorizing menu items, specials, and drink options

Mistakes in orders leading to customer dissatisfaction

Limited opportunities for advancement or career growth

Lack of recognition or appreciation from management

Having to work weekends and holidays

Dealing with language barriers with customers

Handling cash transactions and balancing cash register

Scheduling conflicts and last-minute shift changes

Having to work in a fast-paced and high-pressure environment

Dealing with food allergies and dietary restrictions

Handling large parties and coordinating orders for multiple people

Keeping track of multiple checks and ensuring accuracy in billing

Handling difficult or awkward situations with customers

Lack of adequate training or support from management

Maintaining personal hygiene and appearance throughout shifts

Dealing with coworkers who do not pull their weight

Handling long wait times and managing customer expectations

Standing for long periods of time without breaks

Juggling multiple tasks and responsibilities simultaneously

Dealing with equipment malfunctions or technical issues

Communicating effectively with kitchen staff and other servers

Dealing with difficult or indecisive customers

Handling food or drink spillages

Dealing with customers who try to dine and dash

Managing inventory and restocking supplies during shifts

Dealing with customers who make inappropriate comments or advances

Handling last-minute reservations and accommodating seating arrangements

Dealing with high-maintenance or picky customers

Managing stress and maintaining composure in challenging situations

Dealing with customers who refuse to follow restaurant policies

Handling unexpected rushes and managing time efficiently

Dealing with customers who do not tip appropriately

Handling customer complaints about the quality of food or service

Dealing with customers who are unhappy with their dining experience

Handling situations where customers refuse to pay for their meal

Dealing with customers who ignore social distancing or safety protocols

Dealing with customers who are disrespectful or aggressive

Handling customers who do not speak the same language

Dealing with customers who do not understand the concept of tipping