30-Day Checklist

| | Name: | Start Date / / | | | | | |
|----|--|---|--|--|--|--|--|
| | Front Counter Cashier | Completion Date / / | | | | | |
| 1 | Know menu inventory - Hot & cold entrees, Meals & Kids meals, Sides/Deserts/Beverages | | | | | | |
| 2 | Dining room - Clean tables, chairs, sweep floors, etc. | | | | | | |
| 3 | Front counter register introduction -Know register, taking cash, and taking coupons. Taking names and asking for sau | | | | | | |
| 4 | Understand opening and closing security - What door to use before and after store opening - and how | | | | | | |
| 5 | Demonstrate the "Core 4" with every order - | | | | | | |
| | Create eye contact, share a smile, speak en | thusiastically, stay connected while multi-tasking | | | | | |
| 6 | Demonstrate 2nd mile service - Carry trays to tables, refresh beverages, clear tables | | | | | | |
| 7 | Know and demonstrate all uniform and personal hygiene requirements | | | | | | |
| 8 | Know and understand the importance of handing cash correctly | | | | | | |
| | - Cash and coupon policy, checking lg bills | | | | | | |
| 9 | Learn how to handle first time guests | | | | | | |
| | | | | | | | |
| | Food Preparation | | | | | | |
| 10 | Basic food safety - Washing and sanitizing your hands, avoid touching hair, pockets, etc. using when necessary. | | | | | | |
| 11 | Making Ice-Dream Cones & Cups | | | | | | |
| 12 | Making milkshakes | Reminder: The role of the shift leader is to observe, and | | | | | |
| 13 | Making gallons of Iced Tea or Lemonade | sign off. The role of the shift leader is not to teach these | | | | | |
| 14 | Filling Ice into drink towers | items. If you need to learn how to do these, refer back to your pathways modules, consult the people that you | | | | | |
| 15 | Brewing Coffee | shadowed - or just watch someone else do it, and ask | | | | | |
| 16 | Brewing Tea | questions. Remember: Your training is your | | | | | |
| 17 | Making Sweet Tea/lemonade | <u>responsibility.</u> | | | | | |
| 18 | FillingLemonade fountains andTea | urns | | | | | |
| 19 | Using the date dots | | | | | | |
| 20 | Fulfilling drink orders -Half ice on Soda and Lem | onade and full ice on all iced tea | | | | | |
| 21 | Making a Sanitizer Bucket -fill to brim and pour | medium size cup into register drains | | | | | |
| | | | | | | | |
| | Maintaining the "House" | | | | | | |
| 22 | _ Checking timers and performing the appropriate task | | | | | | |
| 23 | Checking play-land | | | | | | |
| 24 | Taking the trash out - (not taking trash out unless all are full!) | | | | | | |
| 25 | Cleaning windows | | | | | | |
| 26 | Stocking condiment Island & Fridges (FIFO!) | | | | | | |
| 27 | Changing paper towels | | | | | | |
| 28 | Changing Soap/Sanitizer | | | | | | |
| 29 | Using jolt checklists | | | | | | |