Training Manager Lesson Guide – Display Cook

Trainer before they meet with you. Meet with your MITMIT about the Display Cook and discuss the syllabus. Share your best tips, tricks, and practices for the Display Cook department. Introduce the MIT to their trainer in the Display Cook area. MIT should watch the eLearning courses for MIT Display Cook before starting work in the Display Cook area. Monitor the MITs training. Make sure the MIT is not working the position alone. They should be working with their trainer and working through their tasks, not working as the only Co-worker in this area. Make sure they're using the Recipe Viewer every time they're making a product. Meet with Poerations Manual Questions. Print off the Need to Know Study Guide. Review the Operations Manual Questions results. Opening, Running, and Closing Confirm that the MIT has a copy of the Display Cook Opening, Running, and Closing Checklist and that it has been completed at least one time. Equipment Discuss the preventive Maintenance of the equipment in this area. Completed the Display Cook Equipment Questions and verify the answers using the Key. Recipe Assignment Verify all recipes were made. Meet with the MIT to discuss their performance and signoff on the Performance Checklist on the eLearning Center.	Assignment	<u>Instructions</u>
 Print off the Need to Know Study Guide. Review the Operations Manual Questions results. Opening, Running, and Closing Confirm that the MIT has a copy of the Display Cook Opening, Running, and Closing Checklist and that it has been completed at least one time. Equipment Discuss the preventive Maintenance of the equipment in this area. Completed the Display Cook Equipment Questions and verify the answers using the Key. Recipe Assignment Verify all recipes were made. Meet with the MIT to discuss their performance and signoff on the Performance Checklist on the eLearning Center. 		 Trainer before they meet with you. Meet with your MITMIT about the Display Cook and discuss the syllabus. Share your best tips, tricks, and practices for the Display Cook department. Introduce the MIT to their trainer in the Display Cook area. MIT should watch the eLearning courses for MIT Display Cook before starting work in the Display Cook area. Monitor the MITs training. Make sure the MIT is not working the position alone. They should be working with their trainer and working through their tasks, not working as the only Co-worker in this area. Make sure they're using the Recipe Viewer every time
Opening, Running, and Closing Checklist and that it has been completed at least one time. Equipment Discuss the preventive Maintenance of the equipment in this area. Completed the Display Cook Equipment Questions and verify the answers using the Key. Recipe Assignment Verify all recipes were made. Performance Checklist Sign Off Meet with the MIT to discuss their performance and signoff on the Performance Checklist on the eLearning Center.	Operations Manual	Print off the Need to Know Study Guide.
this area. Completed the Display Cook Equipment Questions and verify the answers using the Key. Recipe Assignment Verify all recipes were made. Performance Checklist Sign Off Meet with the MIT to discuss their performance and signoff on the Performance Checklist on the eLearning Center.	Opening, Running, and Closing	Opening, Running, and Closing Checklist and that it has
Performance Checklist Sign Off • Meet with the MIT to discuss their performance and signoff on the Performance Checklist on the eLearning Center.	Equipment	Completed the Display Cook Equipment Questions and
signoff on the Performance Checklist on the eLearning Center.	Recipe Assignment	Verify all recipes were made.
complete before moving onto Part B Department Head.	Performance Checklist Sign Off	signoff on the Performance Checklist on the eLearning Center. • All of Syllabus Part A (Co-worker portion) is required to be

Rev. 04-2023 Page 1 of 3

Training Manager Lesson Guide – Display Cook

Assignment	<u>Instructions</u>
Department Head Food Production Expectations Managing Labor	 Cover the following expectations for Department Head. Working with the Co-workers to get tasks completed. Food production Temp logs Cleanliness Guest service Duty Rosters Recipe Adherence ***Watch/Review and discuss the following videos: Labor Cost Analysis Report Hourly Productivity Report Manager's Pocket Schedule Proper Thawing Work with the MIT to manage food production in the Display Cook area using the FMP Display Cook Production Guide. Confirm MIT has printed Labor Cost Analysis and Hourly Productivity Reports from the BOC and discuss. Read the Managing Breaks page in the workbook. Describe the Walking the Bar Assignment expectations. Work with the MIT to manage breaks in the Display Cook
Walking the Bar	Confirm that the MIT has completed the Walking the Bar Assignment in the workbook at least once.
Temperature Logs	Make sure that the MIT has the Temperature Log printed and completed.
Freezer Pull	 Confirm the MIT watched the OnDemand video on Freezer Pulls. Work with the MIT on any Freezer Pulls in the Display Cook Area.
Positional Quiz	The Positional Quiz needs to be taken in the restaurant, and you should review with the MIT.
Online Display Cook Syllabus	Finalize the Syllabus on the eLearning Center based on the work completed in this area.

Rev. 04-2023 Page 2 of 3

Training Manager Lesson Guide – Display Cook

Assignment	<u>Instructions</u>
Manager Final Check-Off	Meet with the MIT to review their performance and
	complete the Manager Final Check-Off by accessing the
	form from their My Assignment page.
	Review the Individual Training Status Report (ITSR) and
	make sure eLearning Center tasks are complete.
	Complete the Positional Evaluation.
	On a weekly basis fill out the MIT Assessment.
	On a weekly basis make sure the MIT has completed the online Training Survey.

^{***}These videos appear more than once, if you have already viewed these videos you may choose not to repeat.

Rev. 04-2023 Page 3 of 3