Training Manager Lesson Guide – Prep Person

Assignment	Instructions
Lesson from the Trainer and Prep Person courses	 MIT needs to watch the On-Demand Lesson from the Trainer before they meet with you. Meet with your MIT about the Prep Person and discuss the online and paper syllabus. Share your best tips, tricks, and practices for the Prep Person department. Introduce the MIT to their trainer in the Prep Person. MIT should watch the eLearning courses for MIT Prep Person before starting work in the Prep 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.
Operations Manual	 Begin Operations 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 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. All of Syllabus Part A (Co-worker portion) is required to be complete before moving onto Part B Department Head.

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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 ***Watch/Review and discuss the following videos: FMP Step 3 Printing the Guides FMP Using the Guides Labor Cost Analysis Report Hourly Productivity Report Manager's Pocket Schedule Labor Cost 101 Confirm MIT has printed Labor Cost Analysis and Hourly Productivity Reports from the BOC and discuss. Read the Managing Breaks page in the workbook. Read Labor Cost 101 on the portal and discuss 5 killers of productivity with MIT. Describe the Walking the Bar Assignment expectations. Work with the MIT to manage food production in the Prep area using the FMP Cold Choice Production Guide. Work with MIT to manage breaks in the Prep area.
Purge and Organize Walk-in Cooler	Confirm MIT purged and organized the Walk-In Cooler.
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.
Positional Quiz	• The Positional Quiz needs to be taken in the restaurant, and you should review with the MIT.
Area Department Audit	• After the MIT does the Department Audit, discuss results and corrective actions.
Online Prep Person Syllabus	• Finalize the Syllabus on the eLearning Center based on the work completed in this area.

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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.

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