

Display Cook at a Glance

Assignments

- Review the online Display Cook Syllabus.
- Print the Display Cook Need to Know Study Guide.
- Print and answer the Display Cook Operations Manual Questions. Verify your answers using the key.
- Download and print the Display Cook Opening, Running, and Closing Checklist.
- Complete the entire checklist at least once.
- Download and review the sample Duty Rosters Planner in the Operations Manual.
- Assist in the completion of the Display Cook Duty Roster items.
- Work with the person responsible for cleaning and preventive maintenance in the Display Cook Area using the list on the online syllabus.
- Read about the equipment listed on the online syllabus in the Equipment Manual and the Display Cook section of the Operations Manual.
- Print and answer the Display Cook Equipment Questions. Verify your answers using the key.
- Make all of the recipes prepared in your restaurant's Display Cook Area including breakfast items. Refer to the Recipe Assignment in the workbook for a list of core recipes.
- Work as a Department Head for a minimum of one shift.
- While working as the Department Head, focus on Guest service, labor management, recipe adherence, production levels, and cleanliness.
- Use the tools listed on the workbook syllabus when working as the Department Head.
- Work with your Training Manager to run breaks in the Display Cook department.
- Print the Labor Cost Analysis/Hourly Productivity Report from the Back Office Computer.
- Work with the Manager to set and manage production levels for the Display Cook Area throughout your shifts.
- Complete the Walking the Bar assignment found in your workbook at least once.
- Download and print the Temperature Log from the Golden Corral Portal.
- Complete a Temperature Log for all Display Cook items at required times during all shifts in the Display Cook Area.
- Perform any freezer pulls applicable to your restaurant.

OnDemand videos

- Lesson from the Trainer – Display Cook
- Proper Thawing

eLearning Center courses, quizzes, and exams specific to the Display Cook Department

- Intro to the Display Cook Position
- Appearance and Hygiene for Display Cooks
- On Stage Guest Interaction
- Product Presentation and Seasoning
- Conveyor Belt Cooking
- Display Cook Operations Manual Questions
- MIT Display Cook Quiz

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End of Week Meeting with the Trainer topics

- Questions about the Display Cook Area equipment
- Needed Display Cook Area Equipment repairs
- Completion of the Display Cook Manager Final Performance Sign-off
- Completion of the Display Cook – Part A Syllabus Sign-off
- Running breaks in the department
- Labor Cost Analysis/Hourly Productivity Report
- Setting and managing production levels for the Display Cook Area
- MIT Display Cook Quiz results
- Review your performance in the Display Cook Area
- Completion of the Display Cook – Part B Syllabus Sign-off
- Completion of the Positional Evaluation in your workbook
- Completion of the Display Cook Manager Final Sign-off