

Meat Cutter at a Glance

Assignments

- Review the online Meat Cutter Syllabus
- Print the Meat Cutter Need to Know Study Guide.
- Print and answer the Meat Cutter Operations Manual Questions. Verify your answers using the key.
- Download and print the Meat Cutter 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 Meat Cutter Duty Roster items.
- Work with the person responsible for cleaning and preventive maintenance in the Meat Cutter Department using the list on the online syllabus.
- Read about the equipment listed on the online syllabus in the Equipment Manual and the Meat Cutter section of the Operations Manual.
- Print and answer the Meat Cutter Equipment Questions. Verify your answers using the key.
- Make all of the recipes prepared in your restaurant's Meat Cutter Department. 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.
- If using FMP, print the FMP Production Guide for this area from the Back Office Computer. If not using FMP, print your store guides and use the guide to manage food production.
- Work with your Training Manager to set and manage production levels for the Meat Cutter Department throughout your shifts.
- Purge and Organize the Meat cooler at least once.
- Perform and freezer pulls applicable to your restaurant.
- Print and perform a Meat Department Audit.

OnDemand videos

- Lesson from the Trainer – Meat Cutter
- Achieving Optimal Sirloin Yield
- Food Cost 101 – Meat Cutter
- Proper Thawing

eLearning Center courses, quizzes, and exams specific to Meat Cutter Department

- Intro to the Meat Cutter Position
- Meat Room Safety
- Food Cost for Meat Cutters
- Meat Cutter Operations Manual Questions
- MIT Meat Cutter Quiz

End of Week Meeting with the Trainer topics

- Questions about the Meat Cutter Area equipment
- Needed Meat Cutter Department Equipment repairs
- Completion of the Meat Cutter Manager Final Performance Sign-off
- Completion of the Meat Cutter Part A Syllabus Sign-off
- Setting and managing production levels for the Meat Cutter Area
- MIT Meat Cutter Quiz results
- Review your performance in the Meat Cutter Department

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End of Week Meeting with the Trainer topics (Continued)

- The results and any corrective actions found during the Meat Department Audit
- Completion of the Meat Cutter – Part B Syllabus Sign-off
- Completion of the Positional Evaluation in your workbook
- Completion of the Meat Cutter Manager Final Sign-off