

Tier 1 Shift Assessment

Instructions: The Training Manager or DM/FBC will schedule a shift at the end of Tier 1 to assess your performance on the items in the table below. A 90% score is required. If less than 90% is achieved, the Training Manager or DM/FBC will arrange for additional training time. At the end of that time, you will be reassessed on the items missed.

Item	Completed Satisfactorily	Points Earned
SANITATION WALK-THRU: Have the Candidate complete a Sanitation Walk-Thru with an emphasis on the following: <ul style="list-style-type: none"> Dish Machine Rinse Temperature (T-sticks). (2.5 points) <ul style="list-style-type: none"> If temperature did not meet requirement, did the Candidate take action? Sink and Surface Cleaner and Sanitizer Concentration (dispenser and bucket) <ul style="list-style-type: none"> Did the Candidate utilize the test strips to determine correct concentration? If not correct, was action taken? Cold Produce Wash Concentration <ul style="list-style-type: none"> Did the Candidate utilize the test strips to determine correct concentration? If not correct, was action taken? Restroom Checks <ul style="list-style-type: none"> Does the Candidate thoroughly investigate cleanliness and maintenance? <ul style="list-style-type: none"> Cleanliness—sinks, floors, trash, toilets, walls Facilities Maintenance (Doors, loose toilet seats, dispensers working, etc.) 		
	Yes	2.5
	Yes	2.5
	Yes	2.5
	Yes	2.5
	Yes	2.5
WALK THE BAR: How does the Candidate observe and respond to the items listed below? Are they able to troubleshoot causes for items not meeting specs/recipes? Do they take appropriate action when needed? <ul style="list-style-type: none"> Core Recipes All other items, including promotional items Proper utensils Cleanliness of area Pans full, fresh, and clean 		
	Yes	2
	Yes	2
	Yes	2
	Yes	2
	Yes	2
PRODUCTION: <ul style="list-style-type: none"> Have the Candidate review and explain the production level for that day. What processes (FMP or other) are they using to project production levels? Speed racks (if being used in the restaurant) have the Candidate explain: <ul style="list-style-type: none"> Rationale When to use Products allowed 	Yes	3.33
	Yes	3.33
	Yes	3.33

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WASTE: <ul style="list-style-type: none"> Review Waste Chart Assignments. Are they complete? Have Candidate list top wasted items and explain how they impact food cost. What solutions did the Candidate recommend to address waste items? 	Yes	3.33
	Yes	3.33
	Yes	3.33
DUTY ROSTERS: <ul style="list-style-type: none"> Have the Candidate explain how Duty Rosters are used in the restaurant. <ul style="list-style-type: none"> Types of activities assigned Manager follow-up Have Candidate review a Duty Roster at the end of a shift and make observations about how the department has completed items on the Duty Roster. If Duty Rosters are not being used in the restaurant, have Candidate explain how cleaning and preventive maintenance are completed. 		
	Yes	2.5
	Yes	2.5
	Yes	2.5
LABOR/SCHEDULING: <ul style="list-style-type: none"> Have the Candidate print a Labor Cost Analysis Report and Hourly Productivity Report and discuss the following: <ul style="list-style-type: none"> Areas over/under in hours Performance versus forecast Suggestions for improvement in labor management Have the Candidate print a Manager's schedule and discuss the following: <ul style="list-style-type: none"> Checking for adequate coverage Responding to Co-workers calling in Verifying clock-in/clock-out times 		
	Yes	1.5
	Yes	1.5
	Yes	1.5
	Yes	2
	Yes	1.53
	Yes	2
SYSTEMS DAY (FOR): <ul style="list-style-type: none"> Have the Candidate print a Depart Audit of your choosing from GC MIT Resources > Tier 1 > Documents > Department Audits. While they are printing the Department Audit, conduct a walk-through of the department to observe it. Have the Candidate complete the Department Audit for that department. Review the completed Department Audit with the Candidate. Did the Candidate correctly assess each item on Department Audit? Have the Candidate explain how they would correct each item on the Department Audit. 	Yes	3.33
	Yes	3.33
	Yes	3.33
GUEST INTERACTION: Observe Candidate interacting with Guests <ul style="list-style-type: none"> Dining Room – Can candidate explain the process and rationale for Table Touches? Does the Candidate understand and follow the 5-foot rule? 		
	Yes	5
	Yes	5

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LINE AREA: Observe the Candidate on the Line. <ul style="list-style-type: none"> Does the Candidate explain PCI Security procedures? Can the Candidate explain the process for cash security procedures including drawer pulls, drawer counts, voids/refunds/discounts? 		
	Yes	5
	Yes	5
FOOD SAFETY: <ul style="list-style-type: none"> Temperature Logs — complete a temperature log on all products in a department. Was action (reheat, cool, discard food and verify equipment is working correctly) taken when needed? Time Tagging — have the Candidate explain the procedures for time-tagging on the Cold Bar. Thawing Procedures — What tools are being used to thaw? Why do we not thaw under running water? Handwashing Did you see MIT wash hands? How often, how long? 		
	Yes	2
	Yes	2
	Yes	2
	Yes	2
<ul style="list-style-type: none"> Handwashing Did you see MIT wash hands? How often, how long? 		
	Yes	2
Total	100	100