



GRILL POSITION – CERTIFICATION

SKILL	Initial	GM Initial
<input type="checkbox"/> Understands the Grill position and the responsibilities associated with working the position.		
<input type="checkbox"/> Follows all recipes and procedures while working the grill & fryer.		
<input type="checkbox"/> Has demonstrated the knowledge of cleaning the grill between specific menu items.		
<input type="checkbox"/> Knows the proper temperature requirements for food items being prepared on the grill & fryer.		
<input type="checkbox"/> Knows the correct portioning of all food items needing preparation on the grill & fryer.		
<input type="checkbox"/> Can maintain appropriate amounts of tortillas, potatoes and other consistently needed grill items during a busy shift.		
<input type="checkbox"/> Has demonstrated knowledge of menu item grill & fryer cooking times, and prioritizing of grilling & frying menu items per individual ticket.		
<input type="checkbox"/> Has demonstrated the ability to listen & communicate with other kitchen positions.		
<input type="checkbox"/> Has demonstrated the ability to multitask, ensuring speed of service.		
<input type="checkbox"/> Knows how to maintain the grill & fryer and avoid cross contamination.		
<input type="checkbox"/> Has completed all items on the Grill Training Tracking Sheet.		
<input type="checkbox"/> Has completed the Grill Test with a passing score.		



GRILL POSITION – CERTIFICATION

Has demonstrated proficiency in correct portioning, and/or grilling of the following items according to the recipes and guidelines of the DRB, without assistance/guidance:

- Chicken & Beef Fajitas
- Grilled Veggies
- Grilled & Tempura Shrimp
- Grilled & Tempura Fish
- Latin Fried Potatoes
- Quesadilla (Shredded Chicken, Brisket, Pork or Special Ground Beef)
- Over Easy & Over Medium Eggs
- Bacon & Egg (Breakfast Taco & Burrito)
- Chorizo & Egg (Breakfast Taco & Burrito)

Employee Signature:	Date:
GM Signature:	Date: