



LINE COOK – CERTIFICATION

SKILL	Initial	GM Initial
<input type="checkbox"/> Can recite from memory the Fuzzy’s Taco Shop Promise, and Mission statement.		
<input type="checkbox"/> Has full understanding of all Line Cook positions, their specific duties and importance.		
<input type="checkbox"/> Knows and understands critical kitchen safety, organization, sanitation and other specific policies and procedures.		
<input type="checkbox"/> Has a firm understanding of all kitchen equipment used throughout the job function of a Line Cook. (Cold Tables, Steam Wells, Stovetop, Oven, Grill, Chip Warmer, etc.)		
<input type="checkbox"/> Has shown proficiency in using a knife to cut vegetables, proteins, etc.		
<input type="checkbox"/> Understands the importance of organization in coolers and in the kitchen.		
<input type="checkbox"/> Has a thorough knowledge of ALL Menu items (ingredients, build order, etc.)		
<input type="checkbox"/> Has demonstrated proficiency in the correct plating of all menu items.		
<input type="checkbox"/> Has demonstrated proficiency in the correct packaging of all menu items TO-GO.		
<input type="checkbox"/> Properly labels remaining product and correctly organizes food storage		
<input type="checkbox"/> Knows and has performed all Line Cook Opening and/or Mid-Day (Shift Change) and/or Closing procedures.		
<input type="checkbox"/> Knows proper temperature requirements for cooking/reheating food for the line, as required by the Health Dept AND Fuzzy’s Taco Shop.		
<input type="checkbox"/> Has demonstrated knowledge of proper ticket timing, and prioritizing of building menu items per individual ticket.		
<input type="checkbox"/> Has demonstrated understanding and ability to call tickets, with respect to individual line position duties, and menu item timing.		



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<input type="checkbox"/> Maintains a safe & sanitary work environment in the kitchen.										
<input type="checkbox"/> Understands the importance of the freshness of product to the Fuzzy's Taco Shop concept.										
<input type="checkbox"/> Shows enthusiasm and a positive attitude throughout each shift, reflecting their understanding and belief in the Fuzzy's Taco Shop culture.										
<input type="checkbox"/> Has completed all items on the Line Prep Training Tracking Sheet.										
<input type="checkbox"/> Has completed all items on the 1 st & 2 nd Base Training Tracking Sheets.										
<input type="checkbox"/> Has completed the 2 nd Base Test with a passing score.										
<input type="checkbox"/> Has completed the 1 st Base Test with a passing score.										
<p>Has demonstrated proficiency in correct build & portioning of the following items according to the recipes and guidelines of the DRB, without assistance/guidance:</p> <p>Shredded Chicken, Brisket, Pork, or Special Ground Beef:</p> <div style="display: flex; justify-content: space-between;"> <div style="width: 60%;"> <ul style="list-style-type: none"> <input type="radio"/> Taco <input type="radio"/> Burrito (with Rice & Beans) <input type="radio"/> Salad <input type="radio"/> Nacho </div> <table border="1" style="width: 35%; border-collapse: collapse;"> <tr><td style="width: 50%; height: 25px;"></td><td style="width: 50%; height: 25px;"></td></tr> <tr><td style="width: 50%; height: 25px;"></td><td style="width: 50%; height: 25px;"></td></tr> <tr><td style="width: 50%; height: 25px;"></td><td style="width: 50%; height: 25px;"></td></tr> <tr><td style="width: 50%; height: 25px;"></td><td style="width: 50%; height: 25px;"></td></tr> </table> </div>										

Employee Signature:	Date:
GM Signature:	Date: