

Initial Training Days

Team Member 1

Step 1

Orientation

- Complete in-person orientation
- Complete mini orientation online if you can't yet take the full orientation class

Step 2

Initial Training

- Complete training workcards according to below
- Training may take as many days required to be comfortable in area



Hospitality

Culinary

- Hospitality, Dining Room, Restrooms

Phase
1

- Foundations, Primary & Waffle Fries

- Front Counter

Phase
2

- Secondary

- Expo

Phase
3

- Breeding & Fileting

- Drive-thru iPOS

Phase
4

- Machines & Equipment

- Drinks & Desserts

Phase
5

N/A

- DT Bagging & Front Counter Bagging

Phase
6

N/A

Phases will be tracked using the "Initial Training Days Trainer Checklist"

