<u>BAZIL SERVER TRAINING SCHEDULE</u> – This copy to be used by the trainer during training shift then placed back in trainee's folder.

TRAINEE NAME:

DAY 1 – 1st Follow	DAY 2 – 2 nd Follow	DAY 3 – 1st lead	DAY 4 – Last lead
Date: Time:	Date: Time:	Date: Time:	Date: Time:
Trainer:	Trainer:	Trainer:	Trainer:
This is simply an observation shift for the trainee, no hands on just yet. Make sure the trainee stays close by your side at all times so you can explain everything your doing and why we do it that way. Uniform review, hair, shoes, shirt, pants etc. Punching in on Micros Tour of facility Review of general company policies, posted Review of family history Review floor chart & table #s Putting together a take out order Pre-shift station check, how & why Max # of tables/guests per station, why Busser responsibilities Hostess responsibilities Review 86'd items list Review server stations, what's there Hand washing, why, where, when Soups, garnish and consistency Breadsticks, tray up, cooking, grabbing Explain "The Greeting statement" Gift cards & taste of independence When to order what, proper timing Carrying a tray properly, tray stands Dishwasher pit maintenance, keep clean Glassware & silverware placement, why Review types of pastas – from menu Review garnishing plates – from menu Utensils that go with dishes – from menu Evaluation form completed by trainer	On this shift, you will begin to let the trainee start carrying trays, getting drinks and breadsticks and using the micros computer. Make sure the trainee stays close by your side so you can explain everything your doing. Let the trainee know that on their next shift, they will be doing everything on their own with a trainer following them! Uniform review, hair, shoes, shirt, pants etc. Review punching in and out Finding and cleaning your station Always repeat order back to guest Carrying a tray properly, again Explain "The Greeting statement" again Pre-bussing and why its important Bussing a table and reset properly Garnishing dishes Uttensils that go with dishes, again Tearing paper for table tops Proper use of take out/doggie containers How to open and serve bottle of wine Opening a check on Micros Ordering items on Micros, check 2x! Closing out a check on Micros Rolling silverware correctly & neatly Carpet sweeping, station cleaning Review "Dropping The Check" Evaluation form completed by trainer Take Server Policies and Menu Test: Passed Failed, try again on next shift	This is the first shift that the trainee will be the "server". The trainer will follow them and make sure they are following the instructions that have been communicated to them up until now. Never leave their side because they will have many questions and still need to be guided. Let the trainee do these on their own: Uniform review, hair, shoes, shirt, pants etc. Punch in on Micros Find your station, clean your station Check your station Check in at hostess desk Review 86'd items Greet tables properly, memorize statement Sell orders and write tickets Anticipating customer requests, combine Deliver items carrying a tray properly Garnish dishes properly Utensils that go with dishes Close check on Micros Closing your station Rolling silverware correctly & neatly Dish pit maintenance, placements Cashing out Evaluation form completed by trainer Second try, if necessary, of server test: Passed Failed, do you want this job?	This is the last training shift for the trainee. Be sure the trainer watches and listens to everything and guides and corrects the trainee so that they will be successful on their own on their next shift. Stay close to the trainee at all times !!! Watch closely at the following: Uniform review, hair, shoes, shirt, pants etc. Punch in on Micros Find your station, clean your station Checking your station Checking in at hostess station Checking 86'd items Greeting tables, memorize statement Up selling appetizers and drinks Opening & closing checks on Micros Understanding ticket times Keeping a good pace with the orders Carrying a tray properly Garnishing dishes properly Utensils that go with dishes Anticipating customer requests Organizing customer requests Closing your station Cashing out Evaluation form completed by trainer Schedule a Food Running Shift:
Mngr Reviewing:	Mngr Reviewing:	Mngr Reviewing:	Mngr Reviewing: