The Menu - Training Checklist

Approximate time to complete: 2 Hours

Part 1: The Menu

- ☐ Give the Trainee a copy the current menu and the Product Spec Guide.
    - o Trainers can download and print the Product Spec Guide from ToppersU.com in the menu module.
- ☐ Give a general overview of the layout of the menu to the Trainee.
    - o Show them where each item lives, where the coupons can be found, and any other information you want to relay to them about the menu such as best selling, or most profitable menu items in your store.
- ☐ Product Spec Guide
    - o Show and explain to them the importance of proper portioning using the dollar diagram on page 4.
        - ▪ Discuss the importance of running tight cost controls and relate this to profitability.
        - ▪ A profitable store is more likely to reward Team Members with raises and opens the door for more advancement opportunities.
    - o Walk them through each posting in the Product Spec Guide by Category.
        - ▪ Relay to them that all of these will be accessible at the cut table or makeline.
    - o Products- Walk through the Product spec guide explaining all of the different categories.
        - ▪ House Pizzas
        - ▪ Build Your Own Pizza (BYO)
        - ▪ Topperstix
        - ▪ Mac N Cheese
        - ▪ Wings (Boneless & Bone In)
        - ▪ Pretzel Bites
        - ▪ Parmesan Bites
        - ▪ Monkey Bread
        - ▪ Beverages
        - ▪ ToppersTots

Part 2: Memorization

- o Discuss with the trainee the importance of memorization and how it increases efficiency.
    - ▪ Give the trainee some tips and tricks on how to remember different product recipes.
    - ▪ Starts asking the Trainee to tell you what ingredients come on different products. Do this until you feel confident that the trainee has a grasp on the Menu. The menu will be solidified more in the making killer product module.