

# Manager In Training Manual

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### Welcome

At Toppers we are highly focused on people. We feel that by selecting great people and training them well we can achieve the goals we are focused on.

Congratulations! You have been selected by your peers and management to be a leader in this company. You have shown qualities that are representative of a future leader. During this training you will work hip to hip with a trainer; however the speed of training is driven by you. You are the leader of your own destiny. Your Area Supervisor/Franchisee will be checking in with you periodically to ensure your training is on course. At the end of level of your training your Area supervisor/Franchisee will perform a certification which will determine if you are ready for promotion.

The goal of your training is that you feel confident, have high standards, and put your people first. Below you will see the mission and something we call the strategy. The Mission is the goal and the strategy is how we are going to accomplish the mission.

### **Toppers Company Mission:**

To be the best pizza company in the world by killing it on every detail of the Customer experience.

### Restaurant Strategy:

Achieve the mission through a confident Team that has high standards and takes care of their Team.



All things that happen in our restaurant relate back to the three areas above. The majority of issues you will have as a manager relate back to a lack of confidence, high standards or care. In this manual you will be asked to get to the root of the problems in your stores through impact projects. In most impact projects that are related back to fixing a problem you will have to identify the symptoms in order to relate it back to the root problem which is always a lack of High Standards, Confidence, and Care.

### HOW TO UTILIZE THIS MANUAL

### So how do we start this process?

- Step 1. You were selected! GM's and Supervisors only select people that are seen as leaders in their restaurants. You need to live the core values and help us use the strategy to achieve the mission.
- Step 2. Pick a Certification Date with your GM & Area Supervisor. This is the date that you will be tested on your knowledge by your Supervisor. To prove that you have the knowledge to be super confident you will need to teach your supervisor the subject matter.
- Step 3. Set up your training plan weekly with your GM. You need to drive your training so if the certification date is coming and you haven't mastered something get on your GM to help you.
- Step 4. Select your Impact project with the help of your GM. It's not enough that you can recite things we need to know you can make an impact in the store.
- Step 5. Now that you have a plan on your training you can drive it. 90% of the tools you need are on ToppersU which you have access too.
- Step 6. Your GM should be checking your knowledge throughout training and signing off when they feel you have mastered the topic. Your Supervisor should be alerted immediately if you don't believe you will pass the certification on the date you set.
- Step 7. It's certification day! Your Supervisor will use the certification at the end of the section to give you points.

  The Supervisor will judge whether or not you know the subject matter up to their high standards and that you could teach someone else to do it.



# **OPERATIONS**

# Operations | Intro

Start Date of Level:	
Certification Date:	

	How to Use the MIT Program					
√MIT	√GM	Expectation/Task	Available Resource(s)			
		MIT understands how to effectively use the MIT program	How to Use the MIT Program (Video)			
		The Strategy and how you play a	part			
√MIT	√GM	Expectation/Task	Available Resource(s)			
		MIT understands "The Strategy" and their role in it	The Strategy			
		Email Etiquette/Training				
√MIT	√GM	Expectation/Task	Available Resource(s)			
		Understands the Image of A Manager	Professionalism DOC			
		Understands Email & Phone Etiquette	Professionalism DOC			
		Understands Accountability	Professionalism DOC			
		Policies, Handbook, and Documen	tation			
√MIT	√GM	Expectation/Task	Available Resource(s)			
		Learns expectations of policies and procedures	Policies and Procedures Overview			
		Learns to use Progressive Discipline to create positive outcomes	Policies and Procedures Overview			
		Training & Coaching as a New Le	ader			
√MIT	√GM	Expectation/Task	Available Resource(s)			
		Learn "The Basics of Transitioning to a Leadership Role"	Transitioning into a Leadership Role			
		Understands the importance of coaching in the MIT role	Coaching			
		Understands how to implement coaching in their routine	Coaching			
		Understands how to coach others, and executes effective coaching regularly	Coaching			

# Operations | Basics

		Hospitality			
√MIT	√GM	Expectation/Task		Available Resource(s)	
		Understands and believes in Honoring the Guarantee	• B	LAST (Video)	
		MIT understands their role in hospitality, and empowers the team to take care of Customers at a high level	• н	ospitality	
		Efficiency and Urgency			
√MIT	√GM	Expectation/Task		Available Resource(s)	
		Understands the importance of efficiency and urgency	· U	rgency and Efficiency (Video)	
		Effectively conducts PRP, and regularly conducts PRP appropriately	• P	re-Rush Prep	
		Understands and can demonstrate ability to be efficient as an oven tender/router	m	oven tending and Routing training nodule – Section: Routing Like a lock Star	
		Understands and can demonstrate how to be efficient at the Delivery Driver position	• D	elivery Training module(Driver)	
		Understands and can demonstrate how to be efficient in dough making		ough Making training module (In- ider)	
		Understands and can demonstrate ability to be efficient in cleaning tasks, specifically at closing time	• c	losing the Store Hour by Hour	
		Understands and can demonstrate how to appropriately handle timed orders	l	low to Take and Execute Timed Orders	
		DMR			
√MIT	√GM	Expectation/Task		Available Resource(s)	
		Understands how to use, and effectively uses the DMR when in charge of shifts	• т	• TBD	
		Dough Management			
√MIT	√GM	Expectation/Task		Available Resource(s)	
		Regularly and effectively manages dough when in charge of shifts	• M	lanaging Dough Posting	
		Can create accurate build-to numbers for dough	• L:	abor and Service Program Tutorial	
		Food Safety			
√MIT	√GM	Expectation/Task		Available Resource(s)	
		Understands and executes on basic food safety procedures	• P	rep Training checklist	
		Store Cleanliness			
√MIT	√GM	Expectation/Task		Available Resource(s)	
		Understands the importance and impact of keeping a clean store	• C	leanliness Video	
		Understands and demonstrates ability to keep the store clean throughout the shift and at close, through use of the DMR and TPR Audits	• U	sing TPRs to Improve Scores	

# Operations | Managerial

		Checking out drivers and tills	5
√MIT	√GM	Expectation/Task	Available Resource(s)
		Can accurately check out Drivers and Tills	<ul><li>How to Count Out a Driver</li><li>How to Count Out a Till</li></ul>
		Safety and Security	
√MIT	√GM	Expectation/Task	Available Resource(s)
		Understands what to do in case of an injury	First Report of Injury form
		Understands what to do in case of a fire, flood or tornado	Emergency procedures
		Understands how to reduce the risk of robbery (in-store and on delivery)	How to Reduce Risk of Robbery
		Understands what to do in the event of a robbery	<ul><li>In-Store Robbery Incident Report</li><li>Delivery Robbery Incident Report</li></ul>
		Understands and follows all closing security procedures	Closing Security Procedures
		Intro to Costs Controls	
√MIT	√GM	Expectation/Task	Available Resource(s)
		Understands the basics of Food Cost and Labor Cost	The Basics of Food and Labor Costs
		Understands how and executes on controlling food variance throughout the shift	The Basics of Food and Labor Costs
		Understands how and executes on controlling labor throughout the shift	The Basics of Food and Labor Costs
		Entering Delivery Orders	
√MIT	√GM	Expectation/Task	Available Resource(s)
		Can enter PFG, and Coke orders into POS	How to Enter a PFG-Coke Order in POS
		Can enter "Food bought/sold" transactions into POS	How to Enter Store Bought Food
		Opening the Store	
√MIT	√GM	Expectation/Task	Available Resource(s)
		Follows Open It Checklist	"Open It" section of DMR
		Can properly set up the store efficiently	Open It
		Understands how to put away PFG order  • FIFO  • Write delivery date on boxes  • Write delivery date on bags if taken out of boxes	How to Put Away Food Order
		Makes accurate Prep List and Dough PARs	<ul><li>Labor and Service Program</li><li>Labor and Service Program Tutorial (Video)</li></ul>

# Operations | Managerial

	Troubleshooting Major Issues					
√MIT	√GM	Expectation/Task	Available Resource(s)			
		Understands how to troubleshoot common issues with store equipment	Troubleshooting Common Issues			
		Understands how to shut off water and gas main valves	Check with GM/Supervisor			
		Understands steps to take in the case of a vehicle accident	Vehicle Accident Report			
		Understands how to handle extreme weather scenarios	Extreme Weather Procedures			
		Bookwork and Inve	ntory			
√MIT	√GM	Expectation/Task	Available Resource(s)			
		Regularly conducts accurate Nightly inventory	How to Conduct Nightly Inventory			
		Regularly conducts accurate Weekly inventory	How to Conduct Nightly Inventory			
		Regularly conducts proper nightly bookwork  Procedures followed correctly  Accurate cash counting  Accurate Food, Labor, Cash  Troubleshoots inaccurate metrics  MIT is efficient in bookwork procedures	How to Conduct Bookwork			

### Operations | Impact Project

The MIT and GM will choose an Impact Project for the MIT to complete for this level. It is required to complete at least 1 Impact Project in each MIT Program Level. Impact Projects are designed to be led by the MIT, and should affect an area of the operations that needs improvement.

Below is a list of potential Impact Projects for this level of the MIT Program. Supervisors will review Impact Project progress as part of each levels certification.

Progress of the Impact Project should be tracked using the Impact Project Forms. Before beginning an Impact Project, the MIT should have been sufficiently trained in that area.

Impact Projects are designed to be completed by MITs. Shift Leaders aren't required to complete.

Impact Project	Estimated Timeline
Increase cleanliness  • Measured using Cleanliness section of TPR	2 – 6 Weeks
Lower Load Time by .75 minutes	3 – 6 Weeks
<ul> <li>Lower OTD Time by 1 minute</li> <li>Measure against previous 8 week average</li> <li>Hit goal 3 out of 4 weeks</li> </ul>	3 – 6 Weeks
Other: Choose appropriate Impact Project	TBD

## Operations | Impact Project: The Cleaner

<b>GOAL:</b> Improve Cleanline	ess score by	%, as mea	sured by Cleanline	ess section of TPR
			Estim	nated time to complete: 2 – 6 weeks
The Symptom: A less than de	sirable cleanliness	s score.		
Diagnosis of root problem: Select the issue below that the	symptoms relate	back to.		
Lacking Confidence	Lacking High	h Standards	Lacking Taking Care	of People
Action Plans *Include a plan for each item c they will do it by.	ircled above. Each	n plan should ii	nclude who is involved	l, what they are doing, and when
Item 1:				
Item 2:				
Item 3:				
		Resul	ts	
Current Score:% *Use most recent TPR, or cond	Date of current s duct Cleanliness se	score:	_	
New Score:% E	Date of new score:		to determine score	

<sup>\*</sup>GM to verify accuracy of results weekly. Supervisor to verify results during certification.

### Operations | Impact Project: The Low Loader

GOAL: Lower Your 6 Week Load Time Average by .75 minutes				
	Estimated time to complete: 3 – 6 weeks			
The Symptom: Higher than desired load time.				
<b>Diagnosis of needs:</b> Circle all items that are currently negatively affecting the loa	d time in your store.			
Lacking Confidence Lacking High S	Standards Lacking Taking Care of People			
Action Plans *Include a plan for each item circled above. Each plan should they will do it by.	d include who is involved, what they are doing, and when			
Item 1:				
Item 2:				
Item 3:				
Res	ults			
Previous 6 Week Average:				
Week 1 Load:	Week 4 Load:			
Week 2 Load:	Week 5 Load:			
Week 3 Load:	Week 6 Load:			

<sup>\*</sup>To get previous 6 week avg., run a KI report in POS and set custom date range to the 6 weeks prior to the Impact Project. Repeat measuring the 6 week avg. after each week during the Impact Project.

<sup>\*</sup>GM to verify accuracy of results weekly. Supervisor to verify results during certification.

### Operations | Impact Project: The Out the Door-er

GOAL: Lower Your 6 Week OTD Ave	erage by minute	es
		Estimated time to complete: 3 – 6 weeks
The Symptom: Higher than desired OTD av	rerage.	
Diagnosis of needs: Circle all items that are currently negatively a	affecting food variance	in your store.
Lacking Confidence	Lacking High Standar	ds Lacking Taking Care of People
Action Plans *Include a plan for each item circled above. Item will do it by.  Item 1:	Each plan should inclu	de who is involved, what they are doing, and when
Item 2:		
Item 3:		
	Results	
Previous 6 Week Average:	1	4.070
Week 1 OTD:		4 OTD:
Week 2 OTD:	Week	5 OTD:
Week 3 OTD:	Week	6 OTD:

<sup>\*</sup>To get previous 6 week avg., run a KI report in POS and set custom date range to the 6 weeks prior to the Impact Project. Repeat measuring the 6 week avg. after each week during the Impact Project.

<sup>\*</sup>GM to verify accuracy of results weekly. Supervisor to verify results during certification.

# Operations | Impact Project: \_\_\_\_\_

GOAL:
Estimated time to complete:
The Symptoms:
Diagnosis of needs:
Lacking Confidence Lacking High Standards Lacking Taking Care of People
Action Plans *Include a plan for each item written above. Each plan should include who is involved, what they are doing, and when they will do it by.
Item 1:
Item 2:
Item 3:
Results
Enter all relevant tracking results here:

<sup>\*</sup>GM to verify accuracy of results weekly. Supervisor to verify results during certification.

Level Certification: OPERATIONS			
Date of certification:	Supervisor conducting certification:		
Projected date of level completion:	Projected date met? Y / N		

### **SUPERVISOR CHECKS**

√Sup	Pts	Bookwork and Inventory			
	2	Check the last 5 shifts the MIT closed to verify accuracy of inventory *Mark as complete if 4 or more shifts are accurate			
	2 Check the last 5 shifts the MIT closed to verify accuracy of bookwork  • Cash +/-  • Bad/Voids  • Average clock-out times aren't excessive  • "Closing" checklist completed  • Other metrics are accurate  *Mark as complete if 4 or more shifts are accurate				
√Sup	Pts	Impact Project			
	6	Verify successful completion of chosen Impact Project			
Total Pts					
/10					

### **CONVERSATION & DEMONSTRATION**

√Sup	Pts	Dough Management	
	2	Can explain dough management processes to ensure perfect dough at all times  • Proofing methods, including "power proofing"  • Can identify under-proofed, over-proofed, and perfect dough  • Can explain why dough would get blown  • Can explain why dough wouldn't proof correctly  • Can explain what part each ingredient plays in the dough recipe.	
	2	Can explain their process of daily dough management  • When to check dough  • What to check for when checking dough  • How to estimate number of trays needed  • Managing dough for subsequent shifts, including the following day	
√Sup	Pts	Cleanliness	
	2	Can explain the importance of keeping a clean store	
	2	Consistently uses cleanliness system  • DMR – Open It, Close It  • Shiftly cleanliness system – DMR Run It, or other system	

√Sup	Pts	Safety & Security	
	2	Can explain proper injury procedures • First Report of Injury form	
	2	Can explain proper procedures in the event of a fire	
	2	Can explain what systems and policies we have in place to reduce our risk of in-store and delivery robberies	
	2	Can explain what to do in the event of an in-store robbery and delivery robbery  • During robbery  • After robbery  o Who to contact o Forms to fill out	
	2	Can explain proper closing security procedures	
√Sup	Pts	Food Cost	
	2	Can explain what Ideal Food Cost, Actual Food, and Food Variance are	
	2	Can explain how to control variance throughout a shift	
√Sup	Pts	Labor Cost	
	2	Can explain their role in controlling labor throughout a shift	
√Sup	Pts	Opening the Store	
	2	Understands how and consistently uses DMR "Open It" checklist when opening the store	
	2	Can demonstrate how to accurately make a Prep List and Dough PARs using the Labor and Service Program	
√Sup	Pts	Hospitality	
	2	Can explain the importance of honoring the guarantee	
	2	Can explain the importance of empowering Team Members to take care of Customers	
√Sup	Pts	Email Communication/Professionalism	
	2	Can explain how to choose which communication avenue to use	
	2	Can properly explain the importance of professional email communications	
	2	Can explain the basics of structuring effective and professional emails	
√Sup	Pts	Efficiency	
	2	Can explain the importance of being efficient	
	2	Can explain proper Pre-Rush Prep (PRP) methods  Rail stocked  Under makeline stocked  Cut table stocked  Dough pulled	
		Skins racked (as needed, and at right times)	
	2		
	2 2	Skins racked (as needed, and at right times)	

Total Pts
/48

### SHIFT OBSERVATION

Observe the MIT leading a shift and rate them on the items below

1 = Insufficient, 2 = Needs some improvement, 3 = Good, 4 = Excellent

√Sup	Rate 1 – 4	Leading	
		Acts on coaching opportunities (quantity)	
		Coaching methods are effective (quality)	
		Creates a fun working environment	
		Is clearly "in charge" of the shift	
√Sup	Rate 1 – 4	Efficiency	
		Conducts proper Pre-Rush Prep (PRP) at all stations of the store	
		Properly routes deliveries using routing theory	
		Makeline is run efficiently (MIT and others on makeline)	
√Sup	Rate 1 – 4	Urgency	
		MIT is urgent at all times	
		Drivers and Insiders are urgent at all times when MIT is in charge	
√Sup	Rate 1 – 4	Product Quality	
√Sup	Rate 1 – 4	Hand-tossed skins	
√Sup	Rate 1 – 4		
√Sup	Rate 1 – 4	Hand-tossed skins	
√Sup	Rate 1 – 4	Hand-tossed skins Saucing pizzas	
√Sup	Rate 1 – 4	Hand-tossed skins Saucing pizzas Topping pizzas	
√Sup	Rate 1 – 4	Hand-tossed skins Saucing pizzas Topping pizzas Topperstix skins – Singles and Triples	
√Sup	Rate 1 – 4	Hand-tossed skins Saucing pizzas Topping pizzas Topperstix skins – Singles and Triples Topping Topperstix	
√Sup	Rate 1 – 4  Rate 1 – 4	Hand-tossed skins Saucing pizzas Topping pizzas Topperstix skins – Singles and Triples Topping Topperstix Proper handling of RTE food Other menu items made/finished appropriately	
		Hand-tossed skins Saucing pizzas Topping pizzas Topperstix skins – Singles and Triples Topping Topperstix Proper handling of RTE food Other menu items made/finished appropriately *Observe at least 2 items other than Pizzas or Topperstix	
√Sup		Hand-tossed skins Saucing pizzas Topping pizzas Topperstix skins – Singles and Triples Topping Topperstix Proper handling of RTE food Other menu items made/finished appropriately *Observe at least 2 items other than Pizzas or Topperstix  DMR	

### **FINAL SCORING**

Total Score (All categories)	Scoring Percentage	Grade
/126		

### **PASSING GRADES:**

94% - 100% - "A"

87% - 93.99% - "B"

80% - 86.99% - "C"

### Non-Passing Grade:

79.99% or below – Reassess training needs and reschedule certification

### **NEXT STEPS**

Promoted to Operations Leader	Retraining Needed in Operations Level
Most important items to improve in the level:	Most important items to improve in the level:
1.	1.
2.	2.
3.	3.
4.	4.
Review next level of MIT Program     Review content briefly     Discuss training plan with MIT and GM     Choose projected completion date	New projected completion date for Operations Level:
MIT Signature: MIT Pring	ted name:
Supervisor Signature: S	upervisor Printed name:
Date:	

COST CONTRO	LS MANAGER
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<b>Start Date of Level:</b>	

Certification Date: \_\_\_\_\_



# COST CONTROLS MANAGER

## Cost Controls Manager | Food Costs

	Weekly Inventory					
✓MIT	√GM	Expectation/Task	Available Resource(s)			
		Understands how to accurately count Weekly inventory.	<ul><li>How to Setup Shelf to Sheet Inventory</li><li>How to Conduct Weekly Inventory</li><li>Nightly-Weekly Inventory</li></ul>			
		Understands how inventory affects order estimates and prep amounts	<ul> <li>Order Estimates – How to Place a Food Order</li> <li>Prep – Labor and Service Program</li> <li>Tutorial (Video)</li> </ul>			
		Analyzing Food V	ariance			
✓MIT	√GM	Expectation/Task	Available Resource(s)			
		Can troubleshoot and diagnose inventory cost issues.	How to Analyze and Control Food Variance			
	Truck & Coke Ordering					
✓MIT	√GM	Expectation/Task	Available Resource(s)			
		Can place accurate PFG/Coke orders using the Order Estimates	<ul> <li>How to place a food order</li> <li>How to place a Coke order by phone</li> <li>How to set up Coke online ordering</li> </ul>			
		Understands how to conduct a food transfer	<ul><li>How to conduct food transfer</li><li>Food transfer form</li></ul>			
		Training & Coad	ching			
√MIT	√GM	Expectation/Task	Available Resource(s)			
		Understands how to train/coach Team Members on controlling food variance	<ul><li>Giving feedback from the oven</li><li>How to analyze and control Food Variance</li><li>The Golden Rule</li></ul>			

## Cost Controls Manager | Labor Costs

	Schedule & Labor Costs					
√MIT	√GM	Expectation/Task	Available Resource(s)			
		Understands the impact of making a great schedule	<ul> <li>Labor and Schedule Program Tutorial</li> <li>Fundamentals of Writing a Great Schedule</li> <li>How to Make a GM Weekly Plan</li> <li>Weekly Planning &amp; Review</li> </ul>			
		Understands the Impact a schedule has on the team/store environment	Empowering your team			
		Can make an accurate schedule balancing service and labor  • Make as many schedules as necessary to reach this expectation	Labor & Schedule Program Tutorial			
		Running Your Proj	jections			
✓MIT	√GM	Expectation/Task	Available Resource(s)			
		Understands how to manage labor when according to projections.	How to Use the DMR to Manage Costs			

# Cost Controls Manager | Theft and Lost Sales

Reduc	ing Lo	st Sales Through Good Operations – Onlir	ne c	ordering, Queue Hang-ups, Bad/Voids
√MIT	√GM	Expectation/Task		Available Resource(s)
		Understands how Phones & OLO turning off policy.	•	Phones & OLO Policy
		Understands how to prevent Bad & Void through good operations	٠	Preventing Bad & Void Orders through good OPS
		Can read a Nusutus report and diagnose issues	•	How to Review NuSutus Reports
		Theft Prevention	n	
√MIT	√GM	Expectation/Task		Available Resource(s)
		Understands and follows all cash handling procedures	•	Cash Handling Procedures
		Can troubleshoot and diagnose theft	•	How to Reduce and Catch Theft Financial Audit V2.0
		P&L/ Maintenand	се	
√MIT	√GM	Expectation/Task		Available Resource(s)
		Understands and can Explain a full P&L statement  Complete 3 Min P&L	•	How to Read a Profit and Loss Statement How to Use P&L Data to Affect Change 3-Minute P & L worksheet and form
		Understands and can explain the concept of a store's "Break Even Point"	•	Break Even Analysis
		Understand the Importance of Maintenance to your Bottom Line	•	How to Plan-Execute Preventative Maintenance Maintenance log
		Understands how to effectively clean the ovens	•	Oven Cleaning (Video)
		Understands how to complete the items on the maintenance log.	٠	Maintenance Log
		Understands appropriate oven time/temp settings and how to adjust as needed for the perfect bake.	٠	See Oven configuration in OPS Manual on mytoppers.
		Understands what vendors to call for:  • HVAC – Heating/Cooling  • Plumbing  • Electrical	•	Franchisee Specific

### Cost Controls Manager | Impact Project

The MIT and GM will choose an Impact Project for the MIT to complete for this level. It is required to complete at least 1 Impact Project in each MIT Program Level. Impact Projects are designed to be led by the MIT, and should affect an area of the operations that needs improvement.

Below is a list of potential Impact Projects for this level of the MIT Program. Supervisors will review Impact Project progress as part of each levels certification.

Progress of the Impact Project should be tracked using the Impact Project Forms. Before beginning an Impact Project, the MIT should have been sufficiently trained in that area.

Impact Projects are designed to be completed by MITs. Shift Leaders aren't required to complete.

Impact Project	Estimated Timeline
Run Food Variance within 1% of Ideal Food Cost	3 – 6 Weeks
Run Labor % within 1.5% of projected Labor	3 – 6 Weeks
Other: Choose appropriate Impact Project	TBD

# Cost Controls Manager | Impact Project: Variance Killer

GOAL: Run Food Variance within 1% of Ideal Food Cost for 3 out of 4 weeks			
	Estimated time to complete: 3 – 6 weeks		
The Symptom: Food Variance is not within 1% of ideal food	d costs.		
Diagnosis of needs: Circle all items that are currently negatively affecting food variance in your store.			
Lacking Confidence Lacking High S	Standards Lacking Taking Care of People		
Action Plans *Include a plan for each item circled above. Each plan shou they will do it by.	ld include who is involved, what they are doing, and when		
Item 1:			
Item 2:			
Item 3:			
Results			
Week 1 Variance %:	Week 4 Variance %:		
Week 2 Variance %:	Week 5 Variance %:		
Week 3 Variance %:	Week 6 Variance %:		

<sup>\*</sup>GM to verify accuracy of results weekly. Supervisor to verify results during certification.

# Cost Controls Manager | Impact Project: The Labor Runner

GOAL: Run Labor % with	hin 1.5% of projected labo	or % for 3 out of 4 we	eks
		Estim	ated time to complete: 3 – 6 weeks
Symptoms:			
Inaccurate Projections	People Calling In	ОТ	People Showing Up Late
Action Plans *Include a plan for each item of they will do it by.	circled above. Each plan shoul	d include who is involved	, what they are doing, and when
Item 1:	-		
Item 2:	-		
Item 3:			
	RESU	JLTS	
	Projected Labor %	Actual Labor %	% +/-
Week 1			
Week 2			
Week 3			
Week 4			
Week 5			
Week 6			

<sup>\*</sup>GM to verify accuracy of results weekly. Supervisor to verify results during certification.

# Operations | Impact Project: \_\_\_\_\_

GOAL:		
Estimated time to complete:		
The Symptoms:		
Diagnosis of needs:  Lacking Confidence	Lacking High Standards	Lacking Taking Care of People
Action Plans *Include a plan for each item written about they will do it by.	ove. Each plan should include w	ho is involved, what they are doing, and when
Item 1:		
Item 2:		
Item 3:		
	Results	
Enter all relevant tracking results here:		

<sup>\*</sup>GM to verify accuracy of results weekly. Supervisor to verify results during certification.

## Cost Controls | Certification

Level Certification: COST CONTROLS		
Date of certification:	Supervisor conducting certification:	
Projected date of level completion:	Projected date met? Y / N	

### **SUPERVISOR CHECKS**

√Sup	Pts	Weekly Inventory & Online Ordering		
	2	Check the last 4 weekly inventories the MIT performed verify accuracy  *Mark as complete if 4 or more shifts are accurate		
Check the last 5 weeks of shifts to ensure OLO was not shut off during a shift the was running without pulling phones first. Inquire why if it was done.		Check the last 5 weeks of shifts to ensure OLO was not shut off during a shift the MIT was running without pulling phones first. Inquire why if it was done.		
	2	Check previous schedule written by MIT to verify accurate projections and balance of labor and service		
√Sup	Pts	Impact Project		
	6	Verify successful completion of chosen Impact Project		
Total P	ts			
/12				

### **CONVERSATION & DEMONSTRATION**

√Sup	Pts	Analyzing Food Variance/Ordering	
	2	Can guide you through the steps to diagnose a food variance issue  • What report do you go to first? (Usage detail –date range)  • How do you dissect the report to tell you a story?  • How do you get to final diagnosis?	
	2	Can explain how to accurately place PFG/Coke orders using Order Estimates  • Can explain how ordering correctly is essential to success  • Walk through Order Estimate process  • Walk through placing an order for PFG/Coke	
	2	Can explain common ways that food is wasted and the ways to prevent them  Not double checking orders (mistakes/remakes)  Over-prepping  Improper rotation of product (FIFO)  Bad orders due to poor operations (High OTDs)	
√Sup	Pts	Scheduling & Labor Costs	
	2	Can explain the most important things when writing a schedule.  • Accurate Projections  • Correct efficiency  • Scheduling people according to their availability	
	2	Can explain how inaccurate (+/-) sales projections affect labor cost	
	2	Can explain how operations efficiencies affect labor cost	
√Sup	Pts	Theft Prevention	
	2	Can explain all cash handling procedures	
	2	Can explain the purpose of the financial audit and how frequently it should be done.	
	2	Can explain what is included in each discount group  • Manager Discounts  • Advertised discounts	
	2	Can explain how to detect theft with Void & Bad Orders	

### Cost Controls | Certification

√Sup	Pts	P&L/Maintenance		
	2	Can explain the following areas of a P&L		
	2	Can explain how maintenance can affect your P&L		
Total P	ts			
/24				

### SHIFT OBSERVATION

Observe the MIT leading a shift and rate them on the items below

1 = Insufficient, 2 = Needs some improvement, 3 = Good, 4 = Excellent

√Sup	Rate 1 – 4	Leading	
		Coaching and Communicating with the team about costs.	
		Can demonstrate when to cut labor and when to not.	
		Can demonstrate how to coach people on portioning and waste.	
√Sup	Rate 1 – 4	Cash Handling	
		Follows all cash handling procedures	
√Sup	Rate 1 – 4	Urgency	
		MIT is urgent at all times	
		Drivers and Insiders are urgent at all times when MIT is in charge	
√Sup	Rate 1 – 4	Portioning	
		Saucing pizzas	
		Topping pizzas	
		Topping Topperstix	
		Other menu items made/finished appropriately *Observe at least 2 items other than Pizzas or Topperstix	
	Total Pts		
	/32	]	

### **FINAL SCORING**

Total Score (All categories)	Scoring Percentage	Grade
/68		

### **PASSING GRADES:**

94% - 100% - "A"

87% - 93.99% - "B"

80% - 86.99% - "C"

### Non-Passing Grade:

79.99% or below – Reassess training needs and reschedule certification

# Cost Controls | Certification

### **NEXT STEPS**

Promoted to Cost Control Manager	Retrain Cost Controls Level
Most important items to improve in the level:	Most important items to improve in the level:
1.	1.
2.	2.
3.	3.
4.	4.
Review next level of MIT Program  Review content briefly Discuss training plan with MIT and GM Choose projected completion date	New projected completion date for Operations Level:
MIT Signature: MIT Prin	ted name:
Supervisor Signature: S	upervisor Printed name:
Date:	



# PEOPLE DEVELOPMENT MANAGER

# People Development Manager | Creating a Confident Team

### PEOPLE DEVELOPMENT MANAGER

Start Date of Level:	
Certification Date: _	-

		Recruiting				
√MIT	√GM	Expectation/Task		Available Resource(s)		
		Understands what venues work best for getting applications and can place ads	•	Hiring Ads  • Driver, Insider, AM, GM In Waiting		
		Understands the importance of reviewing and responding to all applications within 24 hours	•	How to Review an Application How to Set Up an Interview		
		Understands how to determine staffing needs	•	How to Determine Staffing Needs		
		Can perform a phone screening	•	How to Conduct a Phone Screening.		
		Can access all applications.	•	Train with GM/Supervisor		
		Hiring				
✓MIT	√GM	Expectation/Task		Available Resource(s)		
		Can conduct an interview professionally.  • Perform at least 2 interviews	•	How to Conduct an Interview Interview Guidelines Lawful & Un-lawful Interview Questions		
		Can explain the attributes we are looking for in a TM	•	Attributes of a great Team Member		
	Onboarding					
✓MIT	√GM	Expectation/Task		Available Resource(s)		
		Understands importance of onboarding Team Members in an organized way	•	Trainers- Toppers Way Orientation (Core Four)		
		Understands how to set up an initial training schedule	•	Ideal Training Schedule – Insider/Driver		
		Understands the importance and can execute on appropriate hiring documents	•	Refer to Orientation Checklist		
		Understands how to conduct MVRs and update info in POS	•	Refer to Franchisee		
	Train the Trainer					
✓MIT	√GM	Expectation/Task		Available Resource(s)		
		Understands how to properly use Toppers U and training materials	•	See Training Checklists on ToppersU		
		Understands the basics of effective training	•	How to Conduct Initial training.		
		Uses training tracker	•	Training Tracker		

## People Development Manager | Putting People First

	Coaching/ Performance Reviews					
✓MIT	√GM	Expectation/Task		Available Resource(s)		
		Understands performance reviews	•	GM, Driver, and Insider Evaluation		
		Understands how to coach with Care and Candor	•	THE GOLDEN RULE		
	Discipline and Termination					
√MIT	√GM	Expectation/Task		Available Resource(s)		
		Understands how to effectively use progressive discipline to get positive change	•	Progressive Discipline Overview		
		Understands best practices regarding how to terminate a Team Member	•	How to Conduct 4th Written Warning - Termination		

# People Development Manager | The Golden Rule

	LEADERSHIP				
√MIT	√GM	Expectation/Task		Available Resource(s)	
		Understands "Care"	•	Care (Video)	
		Understands how to empower their team by asking for their opinions.	•	Empowering Your Team	

### People Development Manager | Impact Project

The MIT and GM will choose an Impact Project for the MIT to complete for this level. It is required to complete at least 1 Impact Project in each MIT Program Level. Impact Projects are designed to be led by the MIT, and should affect an area of the operations that needs improvement.

Below is a list of potential Impact Projects for this level of the MIT Program. Supervisors will review Impact Project progress as part of each levels certification.

Progress of the Impact Project should be tracked using the Impact Project Forms. Before beginning an Impact Project, the MIT should have been sufficiently trained in that area.

Impact Projects are designed to be completed by MITs. Shift Leaders aren't required to complete.

Impact Project	Estimated Timeline
Improve one area of performance for all TM's	3 – 6 Weeks
Hire & Train enough TM's to become staffed.	3 – 6 Weeks
Other: Choose appropriate Impact Project	TBD

# People Development Manager | Impact Project: The Coacher

<b>GOAL:</b> Improve areas of opportunity through coad (ex. Attitudes, showing up late, etc.)	hing & accountability
	Estimated time to complete: 3 – 6 weeks
Opportunity	Root Problem
1.	
2.	
3.	
4.	
5.	
Action Plans *Include a plan for each item circled above. Each plan should they will do it by.	d include who is involved, what they are doing, and when
Item 1:	
Item 2:	
Item 3:	
<u></u>	
RESU	JLTS
Need	Rating
1.	
2.	
3.	
4.	
5.	

<sup>\*</sup>GM to verify accuracy of results weekly. Supervisor to verify results during certification.

# People Developemt Manager | Impact Project: The Staffer

GOAL: Become	fully staf	fed at all positions		
			Estim	nated time to complete: 3 – 6 weeks
Diagnosis of Oppo	rtunities:	Circle all the areas below	that are happening.	
The culture is positive	There	is a coaching culture	Competitive Pay	Training is organized
Applicatio	ns answer	ed with 24 hrs	Staffing levels	are understood
Diagnosis of Root P	roblem ba	sed on the areas above the	hat are not happening:	
Lacking Confidence	!	Lacking High Standard	ls Lacking Taking Care	e of People
Action Plans *Include a plan for e will do it by.	each item c	ircled above. Each plan s	should include who is involved, wh	at they are doing, and when they
Item 1:				
Item 2:				
Item 3:				
			RESULTS	
	1	Drivers	Insiders	% +/1
Week 1		Silvoio	moidela	70 1/1
Week 2				
Week 3				
Week 4				
Week 5				

<sup>\*</sup>GM to verify accuracy of results weekly. Supervisor to verify results during certification.

## People Developemt Manager | Impact Project: The Trainer

<b>GOAL:</b> Get ever	yone you hire trai	ned and certified	in the area they w	ere hired for.	
				Estimated time to complete: 3 – 6 wee	ks
Diagnosis of needs	: What are the follow	ring things you are d	oing?		
Training is put into s	chedule Trainer	s have been certified	Trainees are wi	rith a designated Trainer	
The plan is commun	icated to the trainee	on their first day	First Days are done	with the Franchisee or GM	
Certifications are sci	heduled.				
Action Plans *Include a plan for e will do it by.	ach item circled abov	e. Each plan should	include who is involve	red, what they are doing, and when they	,
Item 1:					
Item 2:					
Item 3:					
		RES	ULTS		
	Drivers	Ins	iders	% +/1	
Week 1					
Week 2					
Week 3					
Week 4					
Week 5					

<sup>\*</sup>GM to verify accuracy of results weekly. Supervisor to verify results during certification.

# People Development | Impact Project: \_\_\_\_\_

GOAL:					
Estimated time to complete:					
The Symptoms: Write in all items that are currently negatively affecting your goals in your store.					
Diagnosis of needs:					
Lacking Confidence Lacking High Standards Lacking Taking Care of People					
Action Plans *Include a plan for each item written above. Each plan should include who is involved, what they are doing, and when they will do it by.					
Item 1:					
Item 2:					
Item 3:					
Results					
Enter all relevant tracking results here:					

<sup>\*</sup>GM to verify accuracy of results weekly. Supervisor to verify results during certification.

## People Development Manager | Certification

Level Certification: Peo	ple Development		
Date of certification:	Supervisor conducting certification:		
Projected date of level completion:	Projected date met? Y / N		

### **SUPERVISOR CHECKS**

/26

√Sup	Pts	Recruiting	
	2	All applications have been reviewed and contacted within 24 hrs.	
	2	Training Tracker is being used and is up to date	
√Sup Pts Impact Project		Impact Project	
6		Verify successful completion of chosen Impact Project	
Total P	140		
Total I	เร		

#### **CONVERSATION & DEMONSTRATION**

√Sup	Pts	Recruiting		
	2	Can walk you through the steps of Recruiting  • How to place ads		
		How screen calls?		
		How to set up interviews		
√Sup	Pts	Hiring		
	2	Can explain what attributes we are looking for in a TM		
	2	Can explain what can and cannot be asked during an interview (Remove what was there)		
√Sup	Pts	Onboarding		
	2	Understands legal documentation/Paperwork when hiring		
	2	Can explain the organization needs when onboarding someone.		
√Sup	Pts	Train the Trainer		
	2	Can show you how to schedule training		
	2	Can demonstrate knowledge about Toppers U and Training Materials		
	2	Can Demonstrate how to use the training tracker		
√Sup	Pts	Coaching		
	2	Can convey how to reprimand and how to praise.		
	2	Understands continuous coaching		
√Sup	Pts	Performance Reviews		
	2	Can convey why performance reviews are important and how often they should be done.		
√Sup	Pts	Leadership Fundamentals		
	2	Can speak to the importance of the golden rule		
	2	as a clear idea of what kind of leader they want to be		
Total Pts				

## People Development Manager | Certification

#### TASK OBSERVATION

Observe the MIT leading a shift and rate them on the items below

1 = Insufficient, 2 = Needs some improvement, 3 = Good, 4 = Excellent

√Sup	Rate 1 – 4	Interview		
		Shadow an interview and give feedback (if no real interviews are taking place, observe them conducting a mock interview with another Team Member)		
√Sup	Rate 1 – 4	Training		
		Observe them training a new hire – Overall Organization		
		Observe them training a new hire – Overall attitude		
		Observe them training a new hire – Overall training ability		

Total Pts
/16

#### **FINAL SCORING**

Total Score (All categories)	Scoring Percentage	Grade
/52		

#### **PASSING GRADES:**

94% - 100% - "A"

87% - 93.99% - "B"

80% - 86.99% - "C"

Non-Passing Grade:

79.99% or below – Reassess training needs and reschedule certification

#### **NEXT STEPS**

Promoted to People Development Manager	Retrain People Development Level
Most important items to improve in the level:	Most important items to improve in the level:
1.	1.
2.	2.
3.	3.
4.	4.
Review next level of MIT Program     Review content briefly     Discuss training plan with MIT and GM     Choose projected completion date	New projected completion date for Operations Level:
Supervisor Signature: Superv	isor Printed name:
Date:	

	BRAND MANAGER	
	Start Date of Level:	
	Certification Date:	
Up ne be Ov su	LERT!! THIS LEVEL IS DIFFERENT!  O until now you have had to demonstrate that you understand the knowledge taught to you. Now is the time that you need to put it all together and drive results. In Brand Manager you will learn some higher level things that you will need a great business person.  Werall we want you to act as if you own the place and drive results. The GM is just there to coach you. After you have cocessfully completed Brand Manager and you will oversee all store operations. This also means that you are GM ady when an opportunity presents itself.	
	Start Date of Level:  Certification Date:	



# **BRAND MANAGER**

# Brand Manager | Operations Standards

		TPRs	
√MIT	√GM	Expectation/Task	Available Resource(s)
		Can effectively conduct each section of the TPR audit	TPR Audit     *Recommended to conduct full TPR with Supervisor/Franchisee
		Effectively uses completed TPRs to improve scores in each TPR category	How to Use TPRs to Improve Scores
		KI Performance	
✓MIT	√GM	Expectation/Task	Available Resource(s)
		Store consistently projects accurate sales	Labor and Service Program
		Store consistently projects accurate Labor \$/%, and runs actual Labor within budget	<ul> <li>Labor and Service Program</li> <li>Cost Controls Level of MIT Program (Cost Controls → Labor Cost)</li> </ul>
		Store consistently runs Food Variance within 1.5% of Ideal Food Cost	Cost Controls Level of MIT Program     (Cost Controls → Food Cost)
		Store consistently runs service times (Load/OTD) within standard	<ul> <li>Operations Level of MIT Program (Operations → The Basics → Efficiency and Urgency)</li> </ul>
		P&L Performance	
✓MIT	√GM	Expectation/Task	Available Resource(s)
		MIT reviews the store P&L with the GM every period	How to Read a Profit and Loss Statement
		MIT creates plans to improve P&L performance with GM every period	How to Use P&L Data to Affect Change
		KI data for Food and Labor (from POS) are each within .5% compared to the P&L	

# Brand Manager | Seasonal Marketing Kits (SMK)

	Ordering Supplies						
✓MIT	√GM	Expectation/Task	Available Resource(s)				
		Can place small wares orders through Boelter	How to Place a Boelter Order				
		Can place orders for uniforms	Walk through with GM/Supervisor				
		Can order office supplies	Walk through with GM/Supervisor				
		SMK/PIP Implementa	tion				
√MIT √GM Expectation/Task			Available Resource(s)				
		Understands how to use Promotional Implementation Packet (PIP) and its accompanying materials to prepare for an SMK change	<ul><li>Existing PIP</li><li>Recommended to shadow GM during an SMK change</li></ul>				
		Understands how to prepare the entire team for an SMK change (Training, communication, etc.)	<ul><li>Existing PIP</li><li>Recommended to shadow GM during an SMK change</li></ul>				
		Fully understands how to do necessary programming changes associated with an SMK change.	<ul><li>Existing PIP</li><li>Recommended to shadow GM during an SMK change</li></ul>				
		Can handle daylight savings Procedures	Daylight Savings Time Procedures				

## Brand Manager | Sales Building

	Mad Dogging					
✓MIT	√GM	Expectation/Task	Available Resource(s)			
		Understands the Mad Dog position and objectives	How to Place a Boelter Order			
		Understands the importance of, and can conduct a great "Elevator Speech"	Walk through with GM/Supervisor			
		Can consistently use the LSM checklist	Walk through with GM/Supervisor			
		Understands how to use the Marketing Resource Center (MRC) to create store-specific LSM resources  LSM Library LSM Flyer Builder	Marketing Resource Center     https://b2b.suttle-straus.com/C/toppers/customer/account/login/			
		Sales Building Cont	est			
✓MIT	√GM	Expectation/Task	Available Resource(s)			
		Understands how to run an in-store sales building contest	Work with GM/Supervisor to go over how to run various contests     Extra cheese, average ticket, etc.			

# Brand Manager | GM Routine

	GM Role and Routine						
✓MIT	√GM	Expectation/Task		Available Resource(s)			
		Understands the GM Job Description	•	GM JD			
		Understands the most daily, weekly, and monthly routines of a successful GM	General Manager Routine				
		Weekly/Period Plann	ing	J			
✓MIT	√GM	Expectation/Task	Available Resource(s)				
		Understands the importance of forecasting the events for the upcoming period that will affect operations	•	Period Plans Sample Get current Period Plan from GM/Supervisor			
		Understands the importance of, and can effectively prepare for busy event days	•	How to Prepare for Busy Days			
		Understands the importance of weekly planning, and can make an effective weekly plan	•	GM Weekly Planning Tool			

## Brand Manager | Impact Project: TPR - The Gold Digger

GOAL: Improve TPR Score to Gold Level (90.0% – 94.9%)					
		E	Estimated time to complete: 3 – 6 weeks		
Symptoms (Circle the TPR sections	that currently score be	low 90%):			
Systems & Training	Product Quality	Serv	ice		
Safety & Security	Image & Uniform	Cleanliness &	& Sanitation		
Diagnosis of Root Problem					
Lacking Confidence Lackir	ng High Standards	Lacking Taking	g Care of People		
	RESUL	TS			
MIT and GM cor	nduct sections of the TF	PR as action pla	ns are completed		
Section	Score		Date		
Systems & Training					
Product Quality					
Service					
Safety & Security					
mage & Uniform					
Cleanliness & Sanitation					

## Brand Manager | Impact Project: The Holy Trinity

<b>GOAL:</b> Run all for 2 weeks in a row: Food variance within 1.0%, Labor within .5% of budget, OTD under 18.0					
				Estimat	ted time to complete: 2 - 6 weeks
Symptoms (Circle	the TPR section	s that currently	score below 9	0%):	
Poor portioning Po		Poor inventory		Poor Labor project	tions
Poor at meeting labor projections		Poor PRP	Poor overall urgency		у
Diagnosis of Root	Problem				
Lacking Confide	ence Lack	ing High Standar	ds Lad	cking Taking Care	of People
RESULTS					
MIT and GM conduct sections of the TPR as action plans are completed					
	Food V	ariance	Labor % +	·/- Vs. Budget	OTD
Week 1					
Week 2					
Week 3					
Week 4					
Week 5					
Week 6					

<sup>\*</sup>GM to verify accuracy of results weekly. Supervisor to verify results during certification.

<sup>\*</sup>GM to verify accuracy of results weekly. Supervisor to verify results during certification.

## Brand Manager | Impact Project: The Sales Builder

GOAL: MIT Mad Dogs to raise sales by an impactful and measurable amount				
		Estimated time to complete: 2 – 6 weeks		
	SM tactics you will use, inc the specific plan to execu	cluding how you will track the effectiveness, a te on the tactic.	and their time frames. Below	
Ex. 1: Business of t	he Week. Tracked by "BC	OW" coupon in POS		
Ex. 2: Set up 5+ ca	tering orders, totaling at le	east \$300. Tracked by "Catering" coupons in I	POS	
TACTI	C GOAL #1	TRACKING	TIME FRAME (DATES)	
Plan:				
TACTI	C GOAL #2	TRACKING	TIME FRAME (DATES)	
Plan:				
TACTI	C GOAL #3	TRACKING	TIME FRAME (DATES)	
Plan:				
		RESULTS		
	Tactic Goal #1	Tactic Goal #2	Tactic Goal #3	
Week 1				
Week 2				
Week 3				
Week 4				
Week 5				
Week 6				

<sup>\*</sup>GM to verify accuracy of results weekly. Supervisor to verify results during certification.

# Brand Manager | Impact Project: \_\_\_\_\_\_

GOAL:			
Estimated time to complete:			
The Symptoms: Write in all Symptoms that are currently negatively affecting your goal in your store.			
Diagnosis of needs:  Lacking Confidence Lacking High Standards Lacking Taking Care of People			
Action Plans *Include a plan for each item written above. Each plan should include who is involved, what they are doing, and when they will do it by.			
Item 1:			
Item 2:			
Item 3:			
Results			
Enter all relevant tracking results here:			

<sup>\*</sup>GM to verify accuracy of results weekly. Supervisor to verify results during certification.

# Brand Manager | Certification

Level Certification: BRAND			
Date of certification:	Supervisor conducting certification:		
Projected date of level completion:	Projected date met? Y / N		

### **SUPERVISOR CHECKS**

√Sup	Pts	Running Great OPs	
	3	Store has consistently projected accurate sales estimates 3 out of the last 4 weeks	
	3	Store has consistently projected accurate labor estimates, and run labor within .5% of projected labor 3 of the last 4 weeks	
	1	Store has consistently projected accurate labor estimates, and run labor within 1% of projected labor 3 of the last 4 weeks	
	3	Store has run Food Variance within 1.0% 3 out of the last 4 weeks	
	1	Store has run a Food Variance within 1.5% 3 out of the last 4 weeks	
	3	Store passed their most recent official TPR	
	3	Store ran 18.0 or under OTDs for 3 out of the last 4 weeks	
	2	Store ran 19.0 or under OTD's for 3 out of the last 4 weeks	
	1	Store ran 19.5 or under OTD's for 3 out of the last 4 weeks	
	3	Store ran 4.0 or under Load Time for 3 out of the last 4 weeks	
	2	Store ran 5.0 or under Load Time for 3 out of the last 4 weeks	
	1	Store ran 5.5 or under Load Time for 3 out of the last 4 weeks	
√Sup	Pts	Profitability	
	2	MIT has created a sufficient profit improvement plan for previous period, based off of the P&L	
√Sup	Pts	Sales Building	
	2	LSM Checklist is fully in use and had been completed 3 out of the last 3 weeks	
√Sup	Pts	Impact Project	
	6	Verify successful completion of chosen Impact Project	
Total Pts			
/31			

## Brand Manager | Certification

### **CONVERSATION & DEMONSTRATION**

√Sup	Pts	TPR
	2	MIT can explain the effective way to use current TPRs to improve future TPR scores
√Sup	Pts	Ordering
	2	Can explain how to order uniforms
	2	Can explain how to order office supplies
	2	Can explain how to order smallwares
√Sup	Pts	SMK/PIP Implementation
	3	<ul> <li>Can explain where to find PIP, and how to use it effectively to implement a new SMK</li> <li>Training and communicating to Team Members in an organized way</li> <li>Programming edits (pricing, adjusting coupons and menu items, etc.)</li> <li>Can change sort order of Inventory</li> <li>Can update pricing of all menu items</li> <li>Can adjust deals to insure correct pricing</li> <li>Can activate and inactivate menu &amp; inventory items as well as adjust packaging sizes if needed.</li> <li>Can adjust inventory for proper count type (daily, weekly)</li> </ul>
	2	Can explain how to handle daylight savings time (Time on Computer)
√Sup	Pts	Sales Building
		0 ( ) 1 ( ) 1 ( ) ( ) ( ) ( ) ( ) ( )
	2	Can fully explain the role and routine of the Mad Dog position  • Weekly routine  • Objectives  • How to use the LSM Checklist
	2	Weekly routine
	_	Weekly routine     Objectives     How to use the LSM Checklist  Can demonstrate how to use the Marketing Resource Center (MRC)     LSM Library
√Sup	2	Weekly routine     Objectives     How to use the LSM Checklist  Can demonstrate how to use the Marketing Resource Center (MRC)     LSM Library     LSM Flyer Builder
√Sup	2	Weekly routine     Objectives     How to use the LSM Checklist  Can demonstrate how to use the Marketing Resource Center (MRC)     LSM Library     LSM Flyer Builder  Can explain how to run a successful sales building contest within the store
√Sup	2 Pts	Weekly routine     Objectives     How to use the LSM Checklist  Can demonstrate how to use the Marketing Resource Center (MRC)     LSM Library     LSM Flyer Builder  Can explain how to run a successful sales building contest within the store  GM Routine  Can properly explain the GM routine     Primary responsibilities
√Sup	2 Pts 2	Weekly routine     Objectives     How to use the LSM Checklist  Can demonstrate how to use the Marketing Resource Center (MRC)     LSM Library     LSM Flyer Builder  Can explain how to run a successful sales building contest within the store  GM Routine  Can properly explain the GM routine     Primary responsibilities     Shiftly, weekly, period tasks

#### **FINAL SCORING**

/25

Total Score (All categories)	Scoring Percentage	Grade
/54		

#### **PASSING GRADES:**

94% - 100% - "A"

87% - 93.99% - "B"

80% - 86.99% - "C"

### Non-Passing Grade:

79.99% or below – Reassess training needs and reschedule certification

# Brand Manager | Certification

### NEXT STEPS

Promotion to Brand Manager	Retraining Brand Level
Most important items to improve in the level:	Most important items to improve in the level:
1.	1.
2.	2.
3.	3.
4.	4.
	New projected completion date for
	Brand Level:
MIT Signature: MIT Printed na  Date:	me:
	B : 4 - 1
Supervisor Signature: Supervi	sor Printed name:
Date:	