

Training Checklist – Day 3 – BOH

Name: _____

Goal: Checklists / Smoothies

Note: Only place check mark if task has been completed.

1) Task ↓	Demonstrated (check)	Initial	2) Task ↓	Demonstrated (check)	Initial
Clock in & watch Video #6			Allergy/Special order procedures	Review allergen guide and how to read and find information	
Introduce Checklists	Go through each step of the checklist and explain what, how, why, and when.		Learn to prepare all breakfast items	SEE ONE. DO ONE. TEACH ONE. Check if done: Bagel: Burrito: Ultimate: BF Sandwich: Avocado Toast: Box: Smoked Salm. Bagel: Heart Attack: Pancakes: Until ~ 30 minutes before end time	
Intro to Smoothies	- ingredients - how to prepare - toppings - add-ons (upsells)		Quiz #6 & Douglas Emmett Safety Certificate	Go to rjwestmoretraining.com and register with Code: E9F3124 for Stella BH 2AA94D0 for Stella WW	
Temperatures - How to take accurate temps - What to do if temps are off - Why temps are so important	Report to a manager immediately if the temp is not correct		Take Home	Recipes FOH & BOH to learn	
ARE THEY READY TO MOVE ON?	Completed	Initial	ARE THEY READY TO MOVE ON?	Completed	Initial
Knows how to make all breakfast items	Level of Confidence:		Knows how to prep, store & make all smoothies	Level of Confidence (1-10):	
Understands allergy procedures			DE Safety Course Completed		

