

CHRONIC TACOS

COOK / PREP SKILLS ASSESSMENT

Team Member Name:	Date:
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Performance Expectations *Yes* *No* *Comments*

Attitude and Work Environment			
Always puts customers first			
Supports other team members			
Knows when to ask for help			
Wears proper uniform			
Keeps work area clean and organized			
Keeps kitchen sinks free of dirty dishes			

Food Quality			
Has thorough knowledge of menu			
Can describe all food flavors			
Uses only fresh ingredients			
Follow proper cooking procedures			
Follow recipes and specifications			
Adheres to shelf life standards			

Food and Safety Sanitation			
Ensures all temperatures are adhered to			
Washes hands before/after tasks			
Wears gloves when needed			
Uses cut gloves			
Labels/dates all product (FIFO)			
Properly thaws/cools product (FIFO)			
Properly stores product			
No cross-contamination issues			

Systems			
Completes Prep/Cook Task Lists			
Completes Critical Limits Monitoring			
Completes Opening/Closing Checklist			

Comments:	

Team Member Signature:	Trainer/MIC Signature:
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***All skills require "Yes" for certification**