

CHRONIC TACOS

CASHIER SKILLS ASSESSMENT

Team Member Name:	Date:
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Performance Expectations

YesNoComments

Actions			
Wears proper uniform			
Always puts Customers first.			
Supports other team members as needed.			
Knows when to ask for help.			

Food Quality			
Has thorough knowledge of menu			
Can describe all food flavors			
Ensures quality products are sold			

Service			
Greets every customer			
Suggests appropriate items			
Interacts with customers through process			
Packages/Plates food properly			
Repeats order back when ringing in			
Counts change back/offers receipt			
I.D.s properly for alcohol sales			
Thanks every customer			
Follows up on all dining room customer			

Environment			
Demonstrates proper posture/body language			
Keeps work area clean and organized			
Keeps dining/patio area clean			
Keeps restrooms clean			

Food Safety and Sanitation			
Washes hands before/after tasks			
No cross-contamination issues			

Systems			
Completes Cashier Task Lists			
Completes Critical Limits Monitoring			

Comments:

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