

CHRONIC TACOS

HOT / COLD TABLE 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			
Uses only fresh ingredients			
Follow recipes and specifications			
Keeps hot table stocked appropriately			
Adheres to shelf life standards			

Service			
Greets every customer			
Coaches customers through ordering			
Suggests appropriate items			
Interacts with customers through process			
Packages/Plates food properly			
Transitions customers to cold table			

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

Food Safety and Sanitation			
Ensures all temperatures are adhered to			
Washes hands before/after tasks			
Wears gloves when needed			
No cross-contamination issues			

Systems			
Completes Hot/Cold Table Task Lists			
Completes Critical Limits Monitoring			

Comments:

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