

Sub Valley Crew Member Training

| Sprinkling | |
|-----------------------------------|---|
| LMS Video | |
| <input type="checkbox"/> | My courses- Jersey Mike's Training- JM Training-New Hire-Sprinkling |
| <input type="checkbox"/> | My course-Library-speed of experience Sprinkling |
| Drills | |
| <input type="checkbox"/> | Set up back counter with G, R and M Bread with 10- 4 oz Souffle' Cups |
| <input type="checkbox"/> | Start with Onion, Lettuce and then Tomato, Demonstrate & break motion into individual moves, explain the why, make sure trainee is proficient, watch for proper technique, equal distribution, and end-to-end coverage. Portion control – proper amount of all products on subs, Waste – limit waste; all products should be on the sub or in the bin |
| <input type="checkbox"/> | Onions: G- 8-10 rings- R-4-6 rings –M-2-3 rings |
| <input type="checkbox"/> | Lettuce: |
| | Proper amount:4 oz soufflé cup |
| | Giant 5-4oz |
| | Regular 3-4 oz |
| | Mini 2-4 oz |
| <input type="checkbox"/> | Tomato G-5 R-3 M-2 start at end nearest the customer Use right hand – like dealing a deck of cards |
| The Juice"-Vinegar and Oil | |
| <input type="checkbox"/> | Golden Bottle Drill: Take trainees through the juice sprinkling checklist to master the bottles, the rhythm, and the flow of juice as well as cancro dip! 1st pass – speed, consistency, amount G-2 oz R-1 oz M-.5 oz each |
| | Explain the Whys |
| <input type="checkbox"/> | Golden Bottle Drill Part 2: Place sprinkling pan directly on scale & hit tare, shake 2 rows of water & check weight. Run through the finish line 2.0-2.2 oz. No need to empty the water, just hit tare & repeat. |
| SPICES – OREGANO AND SALT: | |
| <input type="checkbox"/> | Oregano: Train new team members in the proper technique by shaking cornmeal into the bread form Drill, Shake – up and down, starting from end nearest the customer Complete 2 rows – equal distribution |
| <input type="checkbox"/> | Salt: Shake – up and down, starting from end nearest the customer Complete 1 row (#6 gets 2 rows) – equal distribution |
| <input type="checkbox"/> | EXTRAS: go on sub after Mike's Way |
| | Bacon – 4 per Giant, 2 per Regular, 1 per Mini, placed on lid |
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| Wrapping | |
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| LMS Video | |
| <input type="checkbox"/> | My courses- Jersey Mike's Training- JM Training-New Hire-Wrapping |
| <input type="checkbox"/> | My course-Library-speed of experience Wrapping and Cashier |
| <input type="checkbox"/> | Demonstrate wrapping, stress key points, be thorough, finding the center is a good wrap, |
| <input type="checkbox"/> | 1. Paper length -M- 3 logo R- 4 logo G-6 logos |
| <input type="checkbox"/> | Wrapping Drill: Set up 2 station side by side Extra Bread, extra torn paper and plastic Wrap and Demonstrate wrapping- breaking motion into individual Moves and stress key points (finding center & pull back) Pinch-Pull Over-Punch-Grab-Pull Back-Quarter Turn-Fold it in -Roll it Over- Finished roll – neat, ends tucked in, with bottom of the sub. Repeat |
| <input type="checkbox"/> | Round Robin Drill: Wrap and bag subs, going round and round and round to mimic a busy rush |
| Menu & Ticket Writing Class | |
| LMS Video | |
| <input type="checkbox"/> | My Courses-Library- Drill Menu Practice Part 1 and 2 |
| <input type="checkbox"/> | My courses-Library-Quizzes |
| Online & Third Party | |
| <input type="checkbox"/> | Demonstrate: bags to-go orders properly (bag lying flat on counter) Able to keep Online orders and third-party orders organized. |
| <input type="checkbox"/> | Back Line Drill: trainee can work back line, sprinkling, wrapping, and bagging with Coach Assistant, let us utilize back line and have trainee sprinkle, wrap, and expedite with a Coach next to them, Roll Play calling subs down the line on the back line by utilizing the online tickets as customers. |
| Cashier | |
| LMS Video | |
| <input type="checkbox"/> | My Courses-Library-Cashier |
| <input type="checkbox"/> | Training Cashier, The Coach should be at the wrapper position to guide trainee on trainee on ring sales properly Count change properly, properly ring extra meat, cheese, and bacon Upsell – Drinks, chips, desserts |
| Grill | |
| LMS Video | |
| <input type="checkbox"/> | My courses-Jersey Mike's Training-JM Training-New Hire-Hot Subs |
| <input type="checkbox"/> | Drill: Using Grill Tools (knowing the tools and using the tool correctly) The Set-Up with dough cutter & Spatula, Add Onion on Grill (same size as steak) Dough Cutter anchors and Spatula pulls away, Chop 4x4x4x4=16 chops, each chop bringing it together and mixing it up, getting comfortable using the tools prior to grilling |

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| <input type="checkbox"/> Drill: Bread hand with Coach |
| <input type="checkbox"/> Proficiently solo bread hand |
| <input type="checkbox"/> Grill with Coach side by side |
| <input type="checkbox"/> Proficiently solo grill |
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| Slicer |
| LMS Video |
| <input type="checkbox"/> My courses-Jersey Mike's Training-JM Training-New Hire-Team Member-Slicing |
| <input type="checkbox"/> My Courses-Library-speed of Experience-Slicing |
| <input type="checkbox"/> My Courses-Library- Customer Service and Communication by Position |
| <input type="checkbox"/> Drill: Shadow Boxing: Move from meat case to slicer roll play |
| <input type="checkbox"/> Drill: 1 Slice Challenge |
| <input type="checkbox"/> Drill: Catch & Flip Drill Building the sub layer by layer |
| <input type="checkbox"/> Onion Drill- Learn how to Slice width of the meat and short motion using a Onion (example of round meat) green cutting board and train the catch and flip on four fingers and pile high with equal distribution and push speed and cover ends. Do not extend Slicer only slice the width of the product |
| <input type="checkbox"/> Slice on the back line until trainee is proficient on their technique |
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| G-13 Challenge |
| Time: |
| Weight: |
| *Weight of wrapped G13 should be 2.01 lbs |
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| Opening/Closing |
| LMS Video |
| <input type="checkbox"/> My courses-Jersey Mike's Training-JM Training-Shift Lead-Closing & Open opening video 1)Opening Time lapse 2) Working Smarter Through Opening, Closing Video:1) Working smarter through Closing2)Best practice for Close3)a great close is a great opening |
| <input type="checkbox"/> My courses-Jersey Mike's Training-JM Training- New Hire-basic food prep |
| <input type="checkbox"/> My courses-Jersey Mike's Training-JM Training- Team Member - Advanced Food Prep Introduction & Recipes |
| <input type="checkbox"/> My Courses-Library- Operations Essentials-watch all 4 videos on perfect prep Videos |
| <input type="checkbox"/> New employee should train on how to prep before they jump to opening: |
| <input type="checkbox"/> Discuss Opening Checklist and Mid day Checklist |
| <input type="checkbox"/> Watch an open with a coach |
| <input type="checkbox"/> Lead an open with coach supervision |
| <input type="checkbox"/> Discuss Production Report on Pos and Production Checklist |
| <input type="checkbox"/> Discuss Closing Checklist |
| <input type="checkbox"/> Three successful solo opens |

