

BOH TRAINING CERTIFICATION MASH'D

OUR PLACE

OUR VISION

TO BE THE BEST RESTAURANT GROUP IN AMERICA

OUR MISSION

TO FIND AND FOSTER THE LOST ART OF HOSPITALITY WITH DEVOTED TEAMS, KILLER FOOD & BEVERAGE, AND KICK ASS AMBIANCE

OUR CULTURE

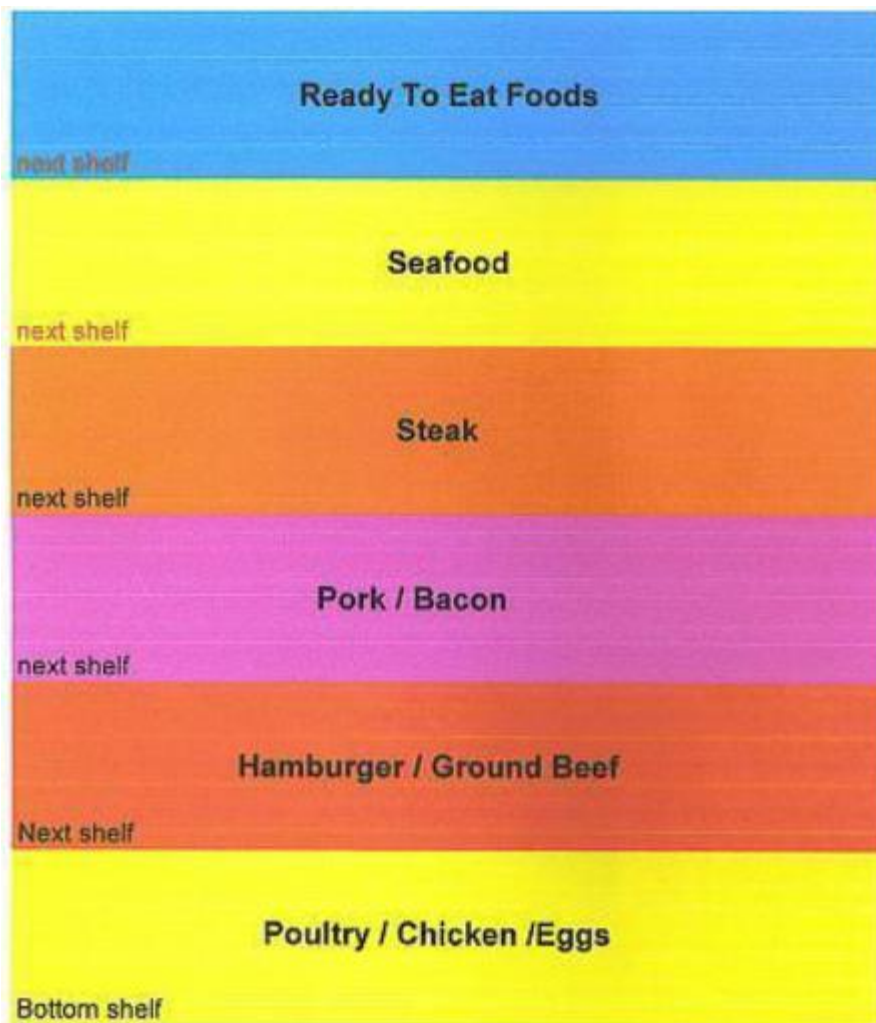
MUTUAL ACCOUNTABILITY
TRANSPARENT COMMUNICATION
COMMITMENT VS COMPLIANCE
TRAINING & DEVELOPMENT
10 FOOT CIRCLE – GREET THEM ALWAYS
BE 1ST
RANDOM ACTS OF KINDNESS
ASK FOR AND GIVE HELP

THE GUIDING PRINCIPLES:

1. ROADMAPS – OPEN, MID, CLOSE
2. LINE CHECKS – LIKE OUR SUCCESS DEPENDS ON IT
3. ACES IN PLACES – WHEN THEY ARE NOT, ISOLATE AND MOTIVATE
4. TOOLS – 100% PROVISION TO DELIVER OUR VISION AND MISSION
5. YELLOW PAD – SEE SOMETHING, SAY SOMETHING
6. LEADERSHIP – INVOLVED IN ALL TRAINING
7. RESTROOMS – WORLD CLASS CONDITION AT ALL TIMES – 30 MINUTE CHECKS
8. SCHEDULES – POSTED EVERY MONDAY
9. RED FLAG – 100% COMMIT'D TO HELP EACH OTHER AND GUESTS
10. PARTIES OF 9 OR MORE: REQUIRE ADDITIONAL SERVERS
11. MENU – ACCURATE & CLEAN EVERY TIME
12. 3D EXPO AND BAR – HEAD ON SWIVEL

GENERAL INFORMATION/STANDARDS

1. BACK DOOR LOCKED AND CLOSED AT ALL TIMES
2. ENTER AND EXIT ONLY THROUGH THE FRONT DOOR
3. PROPER RECEIVING OF ORDER: VERIFY AGAINST INVOICE, WEIGH PROTEINS
4. KNIFE HANDLING SKILLS – TO BE VERIFIED DURING CERTIFICATION
5. KNIFE STORAGE – COMPLIANT WITH HEALTH DEPARTMENT STANDARDS
6. RED SANITATION BUCKET PROCEDURE AND STRIP TESTING
7. PROPER COLD HOLDING TEMP 42 OR LESS. PROPER HOT HOLDING TEMP 140 OR HIGHER
8. PROPER ATTIRE: SHOES, PANTS, SHIRT HAT
9. HIERARCHY OF STORAGE IN WALK IN ACCORDING TO HEALTH DEPARTMENT STANDARDS



Food Hierarchy Chart