

JUICE STATION

TRAINEE NAME & DATE _____

ON-TOP TRAINING PRACTICE SHIFTS VALIDATION SHIFT

POSITION	PRACTICAL	ON-TOP	VALIDATION
OVERVIEW	Knows and uses station utilities correct (blenders, centrifuge, ice spoons, berry spoons, powder spoons, Red Blender etc.)		
HYGIENE	Follows personal hygiene procedures (gloves, hairnet, juicer wear, jewelry, etc.)		
	Fills up canteens using FIFO (First In, First Out)		
JUICER IN THE MIDDLE	Follows IMS at every time, and prepares all blending ingredients		
	Pulses/Blends the Juices/Shakes until there are no visible chunks left.		
	Cleans on the go in and around blender station, keeping a clean station at all times		
JUICE MAKER	Follows IMS at all times, while slow pressing bases to maximise juices		
	Uses Spill Cup every time and flushes between bases and shots		
	Cleans centrifuge inside using One Rotation, outside and surfaces		
JUICE POURER	Pours up Juices/Shakes and places on Send Out in correct order and placement		
	Cleans blender cans with One Rotation and wipes all surfaces, stations and cans		
SHIFT CHANGE	Fill up all canteens, fruits, powders, dry stock etc. using FIFO according to DCWF		
	Disinfect all surface areas, blender cans and utensils.		
BRAND BEHAVIOR	(Execute at least 2 out of 3 to check off) Hands out Juice products with a smile/comment to the guests Initiates conversation with guests Can juggle ice cubes/apples while making products		
ATTENSI	Has passed all relevant Attensi for the module		
STM/BM	Store Manager quality check & WP2 registration		

JOE-SLANGS

“One rotation”: The movement we do when cleaning the centrifuge sieve and washing the blender can

“Clean on the go”: Is a workflow used to always keep our work-stations clean and tidy

“DCWF”: Daily Concept Workflow is our entire procedures carried out from Open to Close in the store

“Finish one ingredient at a time”: Grab enough of the ingredient, so you don’t have to go back and grab more

“IMS”: Ingredients, Measurement, Sequence: What is in it, how much and in what order

“One rotation”: The movement we do when cleaning the centrifuge sieve and washing the blender can

“Spill cup”: Is the cup used to being both time and waste efficient

“One apple more, one less store”: Applying slow press so we don’t overuse apples

JUICE CHECKLIST GUIDE

ON-TOP SHIFT

1. Do a quick rundown of checklist with trainee to set the expectations for the On-Top Shift.
2. Trains the trainee according to checklist
3. At middle and/or end of shift, cross off together with trainee Using **Teach The Teacher**:
 1. Let the trainee **explain** the procedures back to you (theory)
 2. Let the trainee **show** you that they can do it (practical)
4. Final step of the shift: Set expectations for the coming practice shifts with trainee

Tip: Use the slow periods to recap teach the teacher and practice more advanced procedures

PRACTICE SHIFTS

During all the Practice Shifts, trainer and trainee crosses off **VALIDATION** checkboxes when the trainee is comfortably and perfectly executing the tasks. That means, the trainee can **show and explain** the procedures/joe slangs back to the trainer, without direction, guidance or support.

Use remaining time on practice shifts to build speed, maintain quality and gain confidence

VALIDATION SHIFT

Use the validation shift to recap the full training. When the trainee can both explain and execute all the checklist points without directions, guidance and support, the trainee is ready for the final validation.

BM/STM acts as validator and does a quality check of the validation:

- Observes the trainee working on the station for as long as the validator needs to, to know if the trainee can execute all the procedures without direction, guidance or support.
- Asks the juicer to explain certain procedures and JOE-Slangs back to the validator using Teach The Teacher.
- Finally, the validator tells trainee and trainer, if the validation is passed, or they need more time/work to be validated.

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