

HYGIENE ≈10 min.

- ☐ Check Attensi completion before starting
- ☐ Start shift with visual hygiene check (gloves, hairnet, juicer wear, jewelry).
- ☐ Walk trainee through FIFO, Gluten Free procedures, allergens etc.
- ☐ Explain local hygiene requirements (x-hour rules, timers etc)
- ☐ Give direct hygiene feedback throughout the whole shift

OVERVIEW ≈10 min.

- ☐ Demonstrate correct use of utensils (knives, grills, spoons, etc.).
- ☐ Let trainee repeat and explain what the utensils are for and how to use
- ☐ Correct throughout shift if safety or hygiene procedures are not followed.

BREAD PROVIDER

- ☐ Demonstrate how to make a Crispy & Thin Bread with Signature Roast.
- ☐ Show correct GF procedures – supervise trainee performing it.
- ☐ Train bread grilling/cutting: always cut straight through.
- ☐ Emphasize “clean on the go”: wipe down board/knife after each batch.

FOOD MAKER

- ☐ Teach IMS for sandwich making, repetition is key, teach the teacher
- ☐ Supervise execution of each sandwich step – ask trainee to explain IMS
- ☐ After every batch, trainee cleans and resets station, speed is key
- ☐ Correct posture & speed if movements are slow or messy.

FOOD WRAPPER

- ☐ Demonstrate wrapping technique: tight wrap + To-Go box + correct marking.
- ☐ Let trainee practice wrapping sandwiches in a row for consistency.
- ☐ Teach “Wrap tight” method so sandwiches don’t fall apart.
- ☐ Trainer checks wrapping speed and guest-ready presentation.

BRAND BEHAVIOR

Execute at least 2 out of 3 to check off

- ☐ Hands out products with a smile/comment to the guests
- ☐ Initiates conversation with guests
- ☐ Make the product before the guest have finished ordering

SHIFT CHANGE ≈10 min.

- ☐ Have trainee lead the shift change routine by using DCWF tools
- ☐ Supervise surface and utensil disinfection.

Remember to check off validation on front side when trainee understand and executes up to standards

FEEDBACK

FOOD TEST

Objective

Make 3 sandwiches. Start clock **after** breads are cut

Time limit

3 minutes 15 seconds.

Juicer must:

☐ Follow all procedures (IMS, COTG , hygiene) at all times.

☐ Finish one ingredient at a time

☐ All sandwiches must match recipe and consistency standards.

☐ Napkins must be clean and neatly wrapped around sandwiches

☐ Station must remain clean and organized throughout.

If above points are not executed correctly, the test is not passed and needs to be repeated or/and replanned.



FOOD STATION

TRAINEE NAME & DATE _____

TASK	PRACTICAL	VALIDATION
ATTENSI	Has passed all relevant training in Attensi	
HYGIENE	Follows personal hygiene procedures (gloves, hairnet, juicer wear, jewelry, etc.)	
OVERVIEW	Knows and uses station utilities correct (knives, grills, spoons etc.)	
	Fills up canteens using FIFO (First In, First Out)	
BREAD PROVIDER	Makes a Crispy & Thin Bread with Signature Roast every time	
	Follows GF procedures every time (new gloves, correct cutting board & knife)	
	Cuts breads correctly and efficiently (all the way through)	
	Executes clean on the go after every batch and on the go	
FOOD MAKER	Makes all sandwiches according to IMS	
	Executes clean on the go after every batch and on the go	
FOOD WRAPPER	Wraps sandwiches tight, packs in To-Go boxes and marks correctly	
	Taps out on The List	
BRAND BEHAVIOR	See backside for reference	
FOOD TEST	See backside for reference	
SHIFT CHANGE	Disinfect all surface areas, cutting boards and utensils.	
	Fill up all canteens, Pesto, dressings, dry stock etc. according to DCWF	
STM/BM	Attensi Validation passed	
	Store Manager quality check & WP2 registration	

JOE-SLANGS

- “Signature Roast”** The squared diagonal pattern in the bread when it is grilled to perfection
- “Crispy & Thin is the way to begin”** Is our saying for how we want the bread to be grilled for the sandwich.
- “Finish one ingredient at a time”**: Grab enough of the ingredient, so you don’t have to go back and grab more
- “Move with a purpose”**: Always know the next step of the sequence, stay one step ahead
- “Slow is smooth and smooth is fast”** Always work in a smooth pace doing things the right way
- “Snake Pesto”** The technique used to apply pesto on the bread making sure every bite has pesto in it
- “Wrap tight”** Is how we wrap our sandwiches to make sure it’s tight and ingredients don’t fall out