



# TRAINING GUIDE

## OVERVIEW ≈15 min

- ☐ Supervise trainee clock-in/out routine and hygiene.
- ☐ Explain how evening playlists set mood for guests.

## RE-STOCK

- ☐ Walk through restock list, explain FIFO.
- ☐ Supervise trainee navigating DCWF.
- ☐ Guide RiskProof: register temps on time, explain why honesty matters.

## PRE-CLOSE

- ☐ Have trainee pre-clean guest areas while maintaining service.
- ☐ Demonstrate DCWF pre-close routines → supervise trainee completing them one by one.
- ☐ Stress "guest experience first" even during clean-up.

## CLOSE STORE

- ☐ Supervise closing of stations (leave coffee machine last).
- ☐ Train deep clean: sinks, counters, glass, toilets.
- ☐ Walk trainee through EOD-count, till differences and cash deposits.
- ☐ Oversee sanitizer, washer use, guest area final clean.
- ☐ Confirm all RiskProof actions registered.

## BRAND BEHAVIOR

Execute at least 2 out of 3 to check off

- ☐ Trainee goes to tables with products for evening guests.
- ☐ Initiates conversation naturally during close.
- ☐ Practices converting guests to Joe App users.

## DCWF TEST

### Objective

Validate that Juicer can carry out the DCWF Closing procedures independently and consistently.

### Time frame

During the Closing Shift

### Juicer must

- ☐ Navigate Closing DCWF step by step without trainer support.
- ☐ Explain where to find re-stock list and demonstrate how to use it
- ☐ Navigate RiskProof showing tasks, checks, HACCP etc.
- ☐ Demonstrate pre-close procedures and explain The Why in prioritising the guest while pre-closing

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

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

## FEEDBACK

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# CLOSING SHIFT

TRAINEE NAME & DATE

| POSITION       | PRACTICAL   | VALIDATION |
|----------------|---|------------|
| ATTENSI        | Has passed all relevant Attensi for the module  |            |
| OVERVIEW       | Juicer knows where to change clothes, clock in and wash hands   |            |
|                | Sets the mood with ambient music from Joe Playlists (Afternoon)   |            |
| RE-STOCK       | Knows how to make restock lists and restocks the bar using FIFO   |            |
|                | Can find DCWF, understand and navigate it   |            |
| PRE-CLOSE      | Registers temperatures in RiskProof in time and honestly  |            |
|                | Pre-cleans guest area without compromising the guest experience   |            |
|                | Pre-cleans stations according to DCWF one by one, without compromising the guest experience                   |            |
|                | Ensures that the store still looks open at all times  |            |
| CLOSE STORE    | Closes all stations fully, following DCWF   |            |
|                | Deep cleans all sinks, counter displays, tiles and glass  |            |
|                | Closes Till by doing EOD-count correctly and understands the procedure for Till Differences and cash deposits |            |
|                | Closes down sanitiser, washes floors and ensures Guest Area is clean  |            |
|                | Registers all actions in RiskProof in time and honestly   |            |
| BRAND BEHAVIOR | See backside for reference  |            |
| DCWF           | See backside for reference  |            |
| STM/BM         | Has passed all relevant Attensi for the module  |            |
|                | Store Manager quality check & WP2 registration  |            |

## JOE-SLANGS

**"Ambiance"**: Is the vibe a Juicer or a team can create purely based on their energy & positive attitude

**"Brand Behaviour"**: Is our fundamental way of behaving towards our guests

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

**"FIFO"**: Our fundamental rule when rotating stock: First in, first out

**"If you clean everyday, you don't have to clean everyday"**: Our saying for cleaning the store or equipment properly, so it remains clean

**"It's never the coffee"**: In situations where a guest had a bad day, we must accept that even the best product can't fulfil their needs. At this point, it is all about how we deal with the scenario and let the guest leave happy.