



Manager Certification Check List

Fry cook

10



Total Time 60 min	Team Member		Store		Date	/	/
-----------------------------	--------------------	--	--------------	--	-------------	---	---

Instructions: To complete the Certification process, the manager will do a general review of the Team Member's performance, after they have been trained. The trainee should score at least **8 out of 10** (80%) to be certified in their position. If their score is less than 80% the Team Member will need to review all training material and reschedule the certification process with their manager.

Manager-Trainer Certification Check List

In order to confirm the Team Member has been certified as a Fry Cook the Manger will confirm, through the check list below, that the Team Member has be thoroughly trained and has knowledge of the position.

1. **General Knowledge** Yes No
 - Has knowledge of description of work and Mission & Values. Knows how to wash, check and clean work area, and knows station tools.
 - Has knowledge of position responsibilities, has correct uniform, visor and name tag, knows the Shakey's® menu, uses the PPE (Personal Protect Equipment) correctly.
2. **Work Station Set-up and maintenance** Yes No
 - Knows and uses the proper tools.
 - Maintains Sani-Bucket and towels
 - Sets the Maketable Distribution correctly.
 - Maintains a stocked station.
 - Follows the FIFO method.
 - Maintains all make-table inserts pans filled properly and with the right temperature.
 - Cleans utensils after work.
 - Always ready for revenue (fundraiser, buffet, parties etc.),
 - Follows the same routine every day.
 - Turn fryer on standby mode (200°F) when slow business hours.
3. **Safety** Yes No
 - Only one person at the time in the Fry area.
 - Uses the PPE (Personal Protect Equipment) correctly.
 - Follow the safety procedures to prevent accidents(burns, falls, etc)
4. **Maintains proper food quality** Yes No
 - Cooks food at >140°F
 - Makes sure the oil levels are correct
 - Maintains correct oil temperature
 - Removes foreign particles in oil regularly/filtering
 - Does not overload fry cook's basket
 - Shakes basket regularly to prevent sticking.
5. **Knows how to prepare Fried Chicken** Yes No
 - Knows recipe/procedure
 - Knows how to properly serve for buffet, order in, and take out.
6. **Knows how to prepare Mojo[®]s Potatoes** Yes No
 - Knows recipe/procedure
 - Knows how to properly serve for buffet, order in, and take out.
7. **Knows how to prepare Appetizers** Yes No
 - Knows recipe/procedure
 - Mojo Supreme
 - Boneless Chicken
 - Mozzarella Sticks
 - Wings
 - Sample Platter



Certification
60 min

	<p>8. Knows how to Open Fry Station <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <ul style="list-style-type: none"> • Clean and Sanitize tools and make table before start • Cleans and sanitize his/her utensils, tools and work station before work • Check frozen food temperature (0°F) • Follows the same routine everyday. • Follow the FIFO method to use, prepare and store food. • Maintain on maketable only necessary tools and organized • Stocks Mojo[®]s, Chicken, Appetizers as necessary for revenue hours <p>9. Maintains proper Oil Care <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <ul style="list-style-type: none"> • Uses the PPE: Fryer Hot Resistant Gloves, Hot Resistant Apron, Slip Resistant footwear. • Does not allow excessive breading to fall into the hot oil. • Knows when it's time to clean/replace oil. • Knows filtering process. <p>10. Knows how to Close Fry Station <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <ul style="list-style-type: none"> • Clean • Sweep Floors • Mop Floors • Clean Make Table • Clean Cooler • Removes Insert Pans with chicken from make table, cover and label to store in freezer. • Discard all unused product that cannot be store or reused
--	---

Total Time	Name of Manager/Trainer Certifier	Trainee initials	Passed/ Completed
			<p style="text-align: right;">_____ %</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>

<p>General Comments (recommendations, suggestions for improvement, etc.)</p>
