

Employee Name _____

Cook						
Shift	Date	Description	Non - Unit		RGM	Signoff
			Trainer	Trainee	Verification	
Shift 1		Learn Batter Cart, Batter Mix & Spicy Marination	2	2	x	
Shift 2		Learn Filtering & Rotation, Cooking Bone in Chicken,Tenders & Fillets	1.5	1.5	x	
Shift 3		Practice Filtering & Rotation, Cooking Bone in Chicken,Tenders & Fillets	0.5			
Shift 4		Practice Filtering & Rotation, Cooking Bone in Chicken,Tenders & Fillets				
Shift 5		Practice Cooking Bone in Chicken,Tenders & Fillets				
Shift 6		Learn Hot Soak Fryer Cleaning, Practice Cooking Bone in Chicken,Tenders & Fillets	1.5	1.5	x	
Shift 7		Practice Cooking Bone in Chicken,Tenders & Fillets			x	
Shift 8		Learn Sandwich, Wraps	1	1		
Shift 9		Practice Sandwich, Wraps			x	
Shift 10		Learn Food Safety, Cleaning & Sanitation, Speciality Cleaning & Sanitation	3	3	x	