





VANCOUVER MARKET GOALS:

- DEVELOP A DEEP BENCH OF LEADERS AT ALL LEVELS OF THE ORGANIZATION
- ACHIEVE OPERATING MARGIN PLAN
- ACHIEVE ESTABLISHED SMG KPI'S

GOAL: DEVELOP A DEEP BENCH OF LEADERS AT ALL LEVELS OF THE ORGANIZATION

PLANNED ACTIONS:

- MARKET LEADERS / RM'S ASSUME MENTOR ROLES WITH KEY TALENT
- EFFECTIVE MANAGEMENT PLANNING / SCHEDULING OF TOP TALENT (SHADOWING)
- MARKET WORKSHOPS / ENGRAIN TRAINING PROCESS FOR CT'S AND SHIFT LEADERS
- SUCCESSION PLANNING GRID UPDATED EACH PERIOD W/ACCURATE INFORMATION
- TOP TALENT ALIGNED WITH TOP RM'S

PLANNED ACTION: MARKET LEADERS/RM'S ASSUME MENTOR ROLES WITH KEY TALENT

- MAINTAIN SUCCESSION PLANNING GRID IDENTIFYING UPCOMING TALENT
- RESTAURANT MANAGER OR MARKET LEADER SPENDS TIME EACH WEEK WORKING WITH KEY TALENT
- CHOOSE A COACH WHO CAN PROVIDE SUPPORT TO DEVELOPMENT PROGRAM.
- PROVIDE A ROLE MODEL AND ENCOURAGE NEW RESPONSIBILITIES.
- HAVE A PROPER TRAINING PLAN, MANAGEMENT PLANNER AND SCHEDULE IN PLACE
- TOP ASSISTANTS AND SHIFT LEADS MENTORED BY EITHER RESTAURANT MANAGER OR MARKET LEADER
- MAKE A TRAINING PLAN THAT SUPPORTS ON THE FLOOR COACHING & RECOGNITION





PLANNED ACTION: EFFECTIVE MANAGEMENT PLANNING / SCHEDULING OF TOP TALENT (SHADOWING) TACTICS:

- SET OBJECTS AND TARGETS PRE-SCHEDULING
- OVERLAP MENTOR / MENTEE 1-2 HOURS TO EVALUATE PERFORMANCE AND PROGRESS
- PROVIDE WRITTEN FEEDBACK ON A BI-WEEKLY BASIS
- SET LONG TERM AND SHORT-TERM PLAN FOR KEY EMPLOYEE DEVELOPMENT
- UPDATE PTE-U WEEKLY & SCHEDULE TRAINING WITH TT AND SL TO ACHIEVE 100% COMPLETION
- MAKE PERSONALIZED TRAINING PLANS FOR EACH EMPLOYEE, SCHEDULE TRAINING EACH SHIFT (THE # REQUIRED FOR THAT POSITION) WITH THE COMPLETION DATE DECIDED.
- SCHEDULE COVERAGE FOR THE OVERLAP AND HAVE THE TIME SET OUT IN THE PLANNER **INCLUDING TOPICS**





PLANNED ACTION: MARKET WORKSHOPS / TRAINING PROCESS FOR CT'S AND SHIFT LEADERS

- CREATE TRAINING/PRACTICE SESSION WITH TOP SHIFT LEADS.
- CONDUCT TRAINING/PRACTICE SESSION FOR TOOLS (POSITIONING GUIDE, FREADY AND SCHEDULING)
- AS A PATCH DO GROUP TRAINING MEETINGS FOR ALL TT'S AND SHIFT LEADERS
- DO SMALL WORKSHOPS DURING PATCH MEETINGS, FOLLOW UP AND EMBED AT STORE LEVEL DURING FOCUSED VISITS
 AND MANAGEMENT MEETINGS
- COORDINATE & WORK WITH ALL MARKET LEADERS TO EXECUTE WORKSHOPS
- ANALYZE THE OPPORTUNITY AND PROVIDE MEANINGFUL TRAINING AND DEVELOPMENT
- CREATE / EXECUTE AN EFFECTIVE TRAINING PLAN
- FOLLOW UP DAILY /WEEKLY

PLANNED ACTION: SUCCESSION PLANNING GRID UPDATE EACH PERIOD W/ACCURATE INFORMATION TACTICS

- HAVE A SET DATE TO BE COMPLETED IN EACH MONTH.
- REVIEW AND VALIDATED EACH CANDIDATE WEEKLY.
- MONITOR SUCCESS AND PROVIDE FEEDBACK TO IMPROVE
- UPDATE SUCCESSION PLAN BI-WEEKLY AFTER STORE VISITS AND OBSERVATIONS
- UTILIZE PERFORMANCE GRID TO DETERMINE FUTURE PROMOTIONS





PLANNED ACTION: TOP TALENT ALIGNED WITH TOP RM'S TACTICS:

- TOP TALENT SCHEDULES ALIGNED WITH RM AND/OR ML
- DEVELOPMENT ACTIVITIES PLANNED FOR ALL SHIFTS THAT OVERLAP WITH RM OR ML
- ALL TOP TALENT TO COMPLETE BOTH TL AND SL DEVELOPMENT GUIDES
- VERIFIED MENTORS (APPROVED BY ML/KEN) TO ASSUME ACCOUNTABILITY FOR 1-2 TOP TALENT TO MENTOR





GOAL: ACHIEVE OPERATING MARGIN PLAN

PLANNED ACTIONS:

- ACHIEVE PLANNED LABOUR PLAN
- ACHIEVE PLANNED FOOD-COST PLAN





PLANNED ACTION: ACHIEVE PLANNED LABOUR PLAN

- RM IN-CHARGE OF REVIEWING LABOR TRACKING EVERYDAY TO BE ON BUDGET
- MARKET LEADER AND RESTAURANT MANAGER TO COMPLETE TRAINING PLAN. MGMT PLANNING AND SCHEDULING WORKSHOPS.
- LABOUR RACKING REVIEW EVERY HOUR TO BALANCE PLUS AND MINUS.
- MARKET LEADER TO APPROVE TRAINING PLAN AND MANAGEMENT PLANNER PRIOR TO SCHEDULE BEING CREATED.
- SCHEDULE CREATED WITHIN PAYROLL BUDGET FOR HOURS FOR THE DAY/WEEK
- ALL NUP HOURS REVIEWED AND OPTIMIZED PRIOR TO SCHEDULING
- HIRING PART STAFF TO HAVE STAGGERED SHORT SHIFTS FOR MAXIMUM COVERAGE AND ENERGY!
- SCHEDULE EXTRA CLEANING TASKS AND PREP TO BE COMPLETED DURING SLOW HOURS.
- SCHEDULING WORKSHOP TO BE ATTENDED BY ALL RM'S



- TOP CANDIDATE IN CHARGE OF FRIES YIELD DURING THEIR SHIFT.
- RE-TRAIN ALL TEAM MEMBERS ON FRY PORTION YIELDS AND VERIFIED MONTHLY
- 100% COMPLIANCE TO PTEU INITIATIVE WITH 0% LATE VERIFIFICATIONS
- ENSURE STORE HAS PROPERLY MAINTAINED EQUIPMENT AND TOOLS
- RETRAIN ALL STAFF OF THE FRYER EXCELLENCE PROGRAM AND THE IMPORTANCE OF PROPER SHORTENING MANAGEMENT
- WARM SOAK & FILTERING PROCESS RE-TRAINING SHOULD BE DONE TO ENSURE SHORTENING LIFE IS BEING EXTENDED.
- RANDOM SPOT CHECKS ON WEIGHTS OF FOOD GIVEN AND ALL ITEMS ARE CHARGED PROPERLY AND PACKAGED PROPERLY WHEN HANDED OUT
- KEY TALENT SHOULD TO IN CHARGE OF ENSURING PACKAGING PROCESS IS BEING FOLLOWED DURING THE SHIFT.
- CHICKEN PACKAGING DEVELOP PROCESS FOR FOLLOW-UP ON WHITE/DARK MEAT PACKAGING TO ENSURE ACCURACY
- ACHIEVE A WASTE % BELOW .75%





PLANNED ACTION: ACHIEVE M&R PLAN

- MARKET LEADERS ARE INVOLVED IN APPROVING ALL M&R RELATED ISSUES.
- DO NOT CALL THE TECHNICIAN ON LONG WEEKEND IF ITS NOT URGENT TO AVOID OVERTIME.
- HAVE MONTHLY M&R BUDGET IN PLACE.
- GET 2 OR MORE QUOTES
- DO WEEKLY MAINTENANCE ON COOLER FANS AND CONDENSERS. HOLD A WORKSHOP WITH MANAGEMENT TO DEMONSTRATE AND GIVE TOOLS
- FOLLOW FRYER EXCELLENCE AND KEEP ALL EQUIPMENT FREE FROM BUILD UP AND HANG HOSES WITH NO KINKS
- MANAGERS TO SCHEDULE MAINTENANCE WORK ONCE A WEEK TO MINIMIZE THE TRAVEL & LABOR HOURS.
- MANAGERS TO ENSURE THAT INVOICES ARE BEING CHECKED & SIGNED AFTER THE WORK COMPLETION.

PLANNED ACTION: ACHIEVE OPERATING SUPPLY PLAN





- HAVE ECOLAB CHEMICAL SYSTEM IN PLACE.
- RM / ML TO ATTEND ECOLAB TRAINING SESSIONS
- ONBOARD A MISCELLANEOUS OPERATING SUPPLY COMPANY
- USE THE RIGHT CHEMICAL FOR THE JOB
- ELIMINATE ALL CLEANERS THAT ARE NOT PROVIDED BY ECOLAB
- MANAGEMENT TO MAINTAIN THE WEEKLY INVENTORY TO ANALYZE THE CONSUMPTION.
- TRAINING ON ECO-LAB SHOULD BE PART OF TRAINING FOR ALL THE NEW HIRE TO MINIMIZE THE WASTE OF CHEMICALS.

GOAL: ACHIEVE ESTABLISHED SMG OVERALL CUSTOMER SATISFACTION OF 85%

PLANNED ACTIONS:

- ACHIEVE SPEED OF SERVICE 90%
- ACHIEVE FRIENDLY 90%
- ACHIEVE ACCURACY 90%
- TASTE OF FOOD 90%
- OVERALL SATISFACTION 85%





PLANNED ACTION: ACHIEVE SPEED OF SERVICE – 90%

- SCHEDULE AN OBSERVATION SESSION WITH TOP LEADS TO CALIBRATE WHAT THEY SEE AS OPPORTUNITIES TO IMPROVE SPEED OF SERVICE
- TOP LEAD COMPLETE SPEED OF SERVICE AUDIT DURING PEAK PERIOD
- GOALS/ TARGETS ARE ESTABLISHED FOR EACH PEAK TIME.
- MOD ARE EXECUTING THE POSITING GUIDE PROPERLY.
- KEEP EXPEDITER AND SANDWICH STATION ORGANIZED AND STOCKED.
- FRIES ARE COOKED AND READY TO BE USED.
- MONITOR HOLDING TIMES AND PREPARE AS IT GOING.
- LOCK TEAM FOR PEAK TIME .(STATION LOCK)
- PARK CARS TO MAINTAIN DT SPEED OF SERVICE.





PLANNED ACTION: ACHIEVE SPEED OF SERVICE — 90%

- SCHEDULE ACES IN PLACE & MORE SHORT SHIFTS FOR MAXIMUM COVERAGE DURING RUSH TIMES
- HAVE A DEDICATED SCHEDULED SKIP PERSON DURING RUSH PERIODS
- ORGANIZE THE STORE FOR SECOND SAVERS & MAKE SURE FREADY IS UPDATED AND USED EACH SHIFT
- MANAGERS TO DO SOS CHECK DURING PEAK TIME TO KNOW THE OPPORTUNITIES TO IMPROVE.
- ENSURE THAT POSITIONING GUIDE IS BEING FOLLOWED.

PLANNED ACTION: ACHIEVE FRIENDLY —





90%

- SCHEDULE 4-HOUR SHIFTS TO KEEP THE TEAM FRESH AND UNDER STRESS.
- CROSS TRAINED TEAM
- HIRE THE RIGHT PEOPLE
- RECOGNIZE TOP SALE PEOPLE
- HAVE A CONTEST
- HIRE FOR THE SMILE AND CHARACTER AND TRAIN SKILLS
- HAVE PROPERLY MANAGED AND SCHEDULED SHIFTS TO KEEP EMPLOYEES ENERGETIC AND NOT OVERWHELMED
- MAKE SURE THAT WE ARE MAINTAINING EQUIPMENT AND SUPPLY CHAIN TO EASE THE BURDEN ON FRONT COUNTER STAFF. PREPARE A SCRIPT FOR THEM TO FOLLOW
 IN THE EVENT WE HAVE A MARKET WIDE OUTAGE OR AN EQUIPMENT MALFUNCTION. THIS IS PERCEIVED AS UNFRIENDLY BY SOME CUSTOMERS AS WE LOOK TO BE
 DIFFICULT
- KEEP THE DINING ROOM AND WASHROOMS CLEANED AN STOCKED. ALSO CHANGES PERCEPTION OF GUESTS
- RGM/MARKET LEADER TO DO WORKSHOP/ON FLOOR TRAINING ON 5-STAR SERVICE.

PLANNED ACTION: ACHIEVE ACCURACY 90%





- DOUBLE CHECK PROGRAM
- STANDARDIZE FRONT COUNTER AND DT (KEEPING EVERYTHING IN ARM REACH)
- SUPPORT THE TEAM IN EACH PATH
- HAVE A DEDICATED PERSON FOR THE ORDER TO BE ACCURATE.
- HAVE CASHIERS RING IN ALL ITEMS PROPERLY AND FOLLOW THE KVS SCREEN FOR PROPER PACKAGING.
- MAKE SURE ALL TEAM IS FULLY TRAINED ON ALL MENU ITEMS AND WHAT GOES INTO EACH ORDER.
- HAVE PEOPLE IN PROPER POSITIONS ACCORDING TO THE POSITIONING GUIDE TO ENSURE ALL STATIONS ARE COVERED.
- HAVE MANAGEMENT TEAM OR KEY STAFF BE THE POSITION THAT TRIPLE CHECKS ORDERS BEFORE HANDING TO THE GUEST.
- A HAVE FULLY TRAINED DEDICATED DELIVERY TEAM TO TRIPLE CHECK ALL DELIVERY ORDERS BEFORE THEY ARE SEALED