

TALENT DEVELOPMENT UPDATE















TRAINING CONTENT CREATION

- Team Member Safety
- Robbery Prevention
- Driver Safety and Security
- Cleaning and Sanitation
- How to use pin pads
- Troubleshooting pin pads



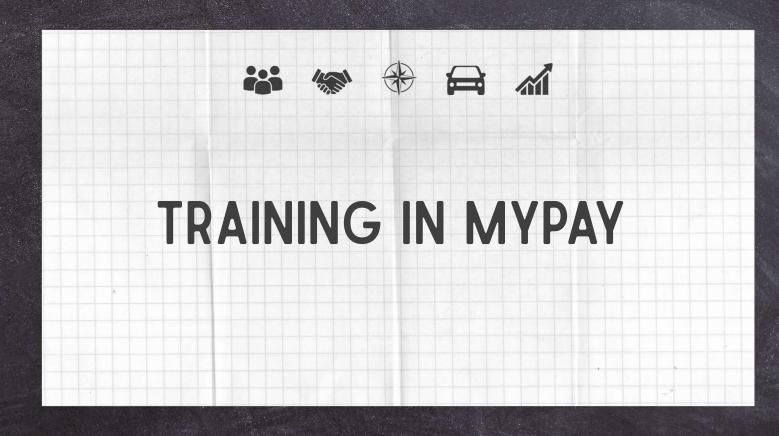


TRAINING CONTENT ADDITIONS

- Driver Safety and Conduct Policy
- At the Door Safety
- On the Road Safety
- Prepping Basics
- Pizza Making Basics
- The Customer Experience











- Moving new hire training over to MyPay from the Learning Hub
- Benefits:
 - –Avoid login issues
 - -Tie to Power Bi
 - -All TM training will be accounted for
- Dough Management Training will be our first try at testing out this new system before rolling it out for new team members.





.Day 1 Training and Assessment - All TMs

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Information

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Requests

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To Do



Benefits



Web Clock

2008-2024 Alliance Payro

Day 1 Training

Day 1 Training Day 1 Assessment All Done

Day 1 Training & Assessment

Hi, DANA!

Welcome to MAC Pizza!

We're thrilled to have you join the MAC Pack! Your journey begins here with our Day 1 Training, designed to provide you with the essential skills and knowledge to excel in your new role. You'll learn about key areas such as Robbery Prevention, EMV Security, Handwashing, Cleaning and Sanitation, Food Safety, and our Uniform and Grooming Standards.

Let's get started and make your first day a great one!

**You should be clocked in at the store before completing any training for MAC Pizza. **

Click the links below to view each training module.

Robbery Prevention

EMV Security

Handwashing

Cleaning and Sanitation

Food Safety

Uniform and Grooming Standards



.Day 2 Training and Assessment - CSRs

0 Information Day 2 Training - CSRs

Day 2 Training - CSRs Day 2 Assessment - CSRs All Done



Day 2 Training & Assessment - CSRs



Hi, DANA!

Welcome to Day 2 of Your Training at MAC Pizza!



We're excited to continue your journey as part of the MAC Pack! Today's training is focused on honing your skills as a Customer Service Representative (CSR). Our goal is to equip you with the tools and knowledge to provide exceptional service to our valued customers.



You should be clocked in at the store before completing any training for MAC Pizza.

Web Clock

Click the links below to view each training module. The Customer Experience

2008-2024 Alliance Payro

How to Take an Order

Prepping Basics

Pizza Making Basics

Intro to Service



.Day 2 Training and Assessment - Drivers

• Information **Day 2 Training - Drivers**

Day 2 Training - Drivers Day 2 Assessment - Drivers All Done

0 Requests

Day 2 Training & Assessment - Drivers

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Hi, DANA!

Welcome to Day 2 of Your Training at MAC Pizza!

â Benefits

To Do

We're excited to continue your journey as part of the MAC Pack! Today's training is all about ensuring your safety on the road while delivering exceptional service. Let's get started and make every delivery a safe and delightful experience!



You should be clocked in at the store before completing any training for MAC Pizza.



Click the links below to view each training module. **Delivery Safety and Security**

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Driver Safety and Conduct Policy

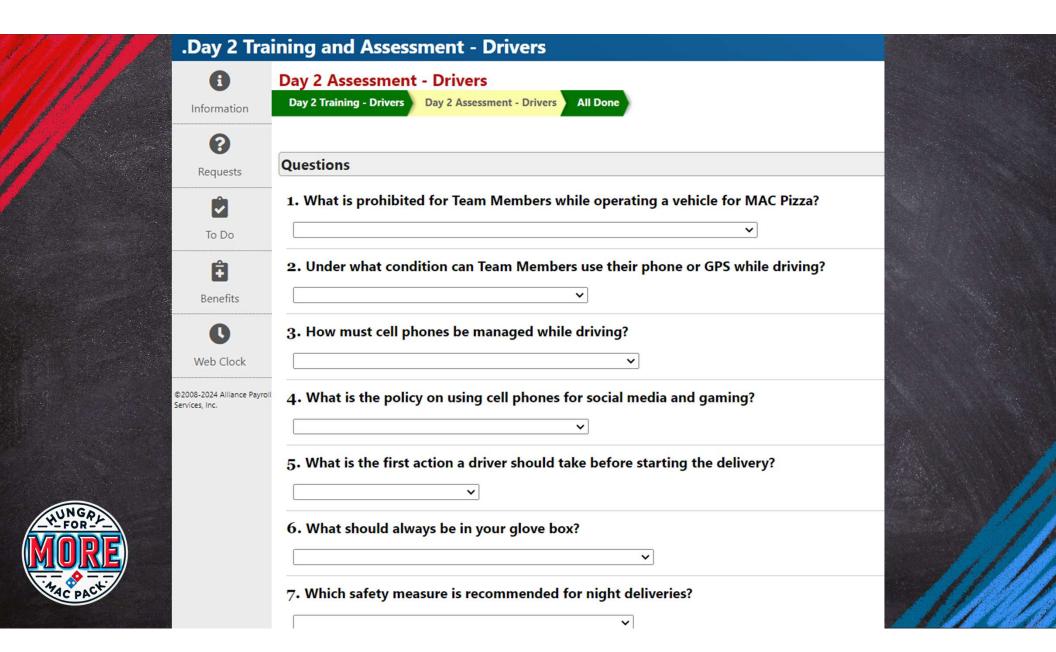
On the Road Safety

At the Door Safety

Prepping Basics

Intro to Service





.Day 2 Training and Assessment - Drivers



All Done

Day 2 Training - Drivers

Day 2 Assessment - Drivers



Requests



To Do



Benefits



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TAC PAC



Your .Day 2 Training and Assessment - Drivers was submitted successfully.

Download a Copy

Results - Day 2 Training and Assessment - Drivers

Congratulations, You Passed

Your Score: 100.00% Passing Score: 80.00% July 28, 2024 3:33 PM CDT

.Day 2 Training and Assessment - Drivers

Name	DANA RUCKMAN
Employee ID	AOZV
Started	07/28/2024 15:31:06 -05:00
Electronically Signed & Submitted	07/28/2024 15:33:37 -05:00

Electronically signed by MyPay User [dana.ruckman@macpizza.net] on 07/28/2024 15:33:37 -05:00 from IP Address



Requests



To Do



Benefits



Web Clock

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To Do Items

You have no incomplete items

Recently Completed Items



Training Sign Off - Drivers

Submitted on Friday 5/24/2024 10:09 AM



Training Sign Off - CSRs

Submitted on Friday 6/7/2024 2:32 PM



.Team Member Safety Course and Quiz

Submitted on Tuesday 7/16/2024 8:11 PM



.Day 1 Training and Assessment - All TMs

Submitted on Thursday 7/18/2024 3:34 PM



.Delivery Safety and Security Course and Quiz

Submitted on Thursday 7/25/2024 5:02 PM



.Day 2 Training and Assessment - CSRs

Submitted on Thursday 7/25/2024 4:28 PM



.Day 2 Training and Assessment - Drivers

Submitted on Sunday 7/28/2024 3:33 PM









MAC =
Manager Advancement &
Certification















MAC PROGRAM

To ensure a structured and consistent pathway for career advancement within MAC Pizza, we are implementing the Manager Advancement and Certification Program.

This program outlines the requirements and procedures for promoting team members to Shift Manager (SM), Assistant Manager (AM), and General Manager in Training (GMIT).





Promotion to Shift Manager (SM) Requirements:

- Good Attitude: Demonstrates a positive and proactive approach.
- Shows Potential: Exhibits the skills and behaviors necessary for leadership.
- **DM Approval**: Requires approval from the District Manager (DM).
- *If SM expresses interest in moving up to an AM:
 - Completion of the S.M.A.R.T. Checklist











- *If SM expresses interest in moving up to an AM:
 - Completion of the S.M.A.R.T. Checklist
 - Shift
 - Manager to
 - Assistant
 - Readiness
 - Training



















S.M.A.R.T. CHECKLIST Shift Manager to Assistant Readiness Training

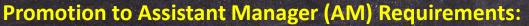
These tasks will need to be demonstrated to your DM to advance to Assistant Manager.

THIS CHECKLIST BELONGS TO:

TORE#		DATE CHECKLIST STARTED	
\wedge	TASKS	DM CONFIRMED	
•	OPENING AND CLOSI	ING	
Demonstrates knowledge of using t	the opening checklist and can properly oper	on the store in a timely manner.	
Demonstrates knowledge of using t	the closing checklist and can properly close	the store in a timely manner.	
Demonstrates knowledge of the do	ugh proofing procedures and performs ther	m consistently.	
Prep is always completed in a time!	ly manner and at the correct levels needed	for the day.	
Understands and uses the Prep Fore	ecast report consistently.		
	INVENTORY AND LAE	BOR	
is able to complete an accurate inv	ventory consistently and enter it into the sys	stem.	
Demonstrates ability to locate and understand the inventory Variance report in PWR.			
Has shown the consistent ability to	check for variances every day.		
Demonstrates the ability to show go	ood judgement when making cuts.		
	PRODUCT	Large Pepperoni Time	
Has proven their ability to make a G	GREAT pizza and does so consistently.		
Has proven their ability to make a G	GREAT of each of our side items and does so	a consistently.	
	INCIDENTS		
Can explain when to report an incid	sent and can demonstrate where to find inc	zident reports.	
Can explain what forms should be c	completed for each type of incident and how	aw to send the completed forms.	
cus	STOMER CONCERNS AND TRA	CKER FEEDBACK	
	omer regardless of the issue in a polite and p		
	to look at Tracker Feedback and how to add		
	TRAINING		
Line proven their ability to train a Ne	ew Team Member both hands on and setting	on them up for their videos.	
	another Team Member to be able to make p		
	accept a New Team Member on their first vis		
	REVIEW		
Stree Leadership Review Form com-	pleted by the GM and turned into DM.		
		bove sufficiently and is ready to be promoted to	
SM NAME	SM SIGNATURE	DATE SIGNED	
DM NAME	DM SIGNATURE	DATE SIGNED NAGER TO ASSISTANT BEADINESS TRAINING CHECKUST 7/2024	



- *If SM expresses interest in moving up to an AM:
 - Completion of the S.M.A.R.T. Checklist
 - Shift
 - Manager to
 - Assistant
 - Readiness
 - Training



Demonstration of S.M.A.R.T. Checklist Skills to DM











AM Certification Process

- GMs will work on training their AMs using the A.C.E Checklist.
 - Assistant
 - Certification of
 - Expertise















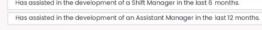


A.C.E. CHECKLIST ASSISTANT CERTIFICATION OF EXPERTISE

PAGE 1 OF 2

THIS CHECKLIST BELONGS TO:

TORE#		DATE CHECKLIST STARTED
_	TASKS	DM CONFIRMED
Ψ,	LABOR AND SCHEDULING	
Demonstrates the ability to locate an	d read a Labor Variance Report.	
Demonstrates the ability to make an	accurate schedule.	
Understands how to schedule people	so that they will not hit overtime.	
Understands man hours variance.		
	HIRING AND SMART RECRUITERS	s
Demonstrates the ability to log in and	I navigate Smart Recruiters.	
Knows how to review an application of	and what to look for.	
Demonstrates the ability to conduct of	an interview.	
	PRODUCT ORDERING	
Demonstrates the ability to place a p	roper food order using visual view.	
Demonstrates the ability to place a p	roper Coke order.	
Understands how to adjust orders du	ring specials and promotions.	
	SELF OA	
Demonstrates the ability to do a Self	DA, why we do them, and how often they should	d be done.
Understands that we should correct e	ach item as we go through a Self OA.	
Knows what is considered a critical a	nd how to spot them in the store.	
	FINANCIALS	
Has been shown and explained a find		
Can locate food and labor on the find		
Knows what EBITDA stands for and co	n locate it on the financial statement.	
Is able to compare results against las	st year and spot anything that stands out.	
	PWR AND CORRIGO	
Demonstrates the ability to locate rec		
Understands the information displaye		
Knows how to find information for spe	ecific date ranges in PWR.	
Knows how to close a CCC in PWR.		
Knows how to submit maintenance of		
Has assisted in the development of a	TRAINING	



PAGE 1 OF 2

ASSISTANT CERTIFICATION OF EXPERTISE CHECKLIST 7/2024



A.C.E. CHECKLIST

ASSISTANT CERTIFICATION OF EXPERTISE
THIS CHECKLIST BELONGS TO:

PAGE 2 OF 2

DATE CHECKLIST STARTED

(TASKS	DM CONFIRMED
2	PERFORMANCE REVIEW	Delt-deleteration
Knows where to find Team Memb	er Review forms and why they are importan	nt.
Demonstrates the ability to prepo	are a Team Member Review form.	
Has conducted at least 3 Team M	Member Reviews.	
	ADMINISTRATION	
Understands, communicates, an	d posts required Service reports each Mond	day.
Consistently completes the Area	of Focus each week.	
Knows how to speak to a TM abo	ut contributing to Partners.	
Knows how to do a vehicle inspe	ction and enter it.	
Knows how to complete a Payrol	Deduction form.	
Knows how to read a pests mani	ifest and understands how to find areas of o	opportunity.
	REPORTS	
Can locate, understand, and exp	olain a Product Detail Report.	
Can locate, understand, and exp	olain a Prepped Bread Side Report.	
Can locate, understand, and exp	olain Load and Go Hourly service.	
Can locate, understand, and exp	plain the Inventory Variance Report.	
	MISCELLANEOUS	
Has created a cleaning checklist	t and has implemented the system.	
A Food Manager Certification ha	is been acquired.	
Is eligible to drive for MAC Pizza.		
	REVIEW	
Store Leadership Review Form co	ompleted by the GM and turned into DM.	
and specialized skills in mo	anaging store operations. This compre	n an annual basis, confirming their knowledge thensive checklist ensures that our Assistant d for the next steps in their career progression.
Completion and demonstration of	of these tasks are also required to interview	for the General Manager in Training (GMIT) position
This Assistant Manager h	nas demonstrated their abilities is considered an ACE Ce	in the tasks listed above sufficiently an ortified!
M NAME	AM SIGNATURE	DATE SIGNED
M NAME	DM SIGNATURE	DATE SIGNED

PAGE 2 OF 2 ASSISTANT CERTIFICATION OF EXPERTISE CHECKLIST 7/2024



AM Certification Process

- GMs will work on training their AMs using the A.C.E Checklist.
- DMs are to perform certifications:
 - AM Certification process should be initiated within 12 months of promotion to AM.
 - This allows new AMs enough time to learn and adapt to their responsibilities.
 - Upon completing their first certification, AMs will receive an ACE pin.
 - Existing AMs will be recertified annually (1 year after their last certification) to ensure continued proficiency.









Promotion to General Manager in Training (GMIT)

- A.C.E. Checklist Complete:
 - If this has not been completed, the DM will need to certify their AM before they are able to interview for the GMIT position.
- Interview with Regional Director (RD)





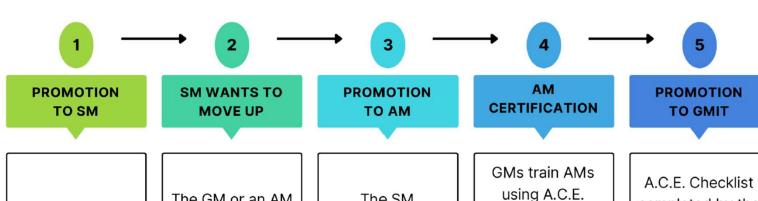




M.A.C. Program Manager Advancement & Certification

To ensure a structured and consistent pathway for career advancement within MAC Pizza, we are implementing the Manager Advancement and Certification Process.

This program outlines the requirements and procedures for promoting team members to Shift Manager (SM), Assistant Manager (AM), and General Manager in Training (GMIT).



Good Attitude Shows Potential DM Approval The GM or an AM mentor trains the SM using the S.M.A.R.T. Checklist.

The SM
demonstrates the
S.M.A.R.T.
Checklist skills to
the DM.

Checklist.

DMs certify AMs
within 12 months

within 12 months of promotion to AM.

A.C.E. Checklist completed by the DM and provided to RD.

RD conducts interview.



Implementation Plan

- Distribution of A.C.E. Checklist
- Current GMs Certified
- **DMs Training:** The entire process will be introduced and explained to DMs on August 7th, 2024.
- **AM Training:** Starting August 7th, 2024, DMs will begin going through the A.C.E. Checklist with all current AMs.
 - Current AMs will need to have their certification completed within 1 year from the implementation of this process.
- **Start Date:** The new AM Advancement and Certification Process will commence at the start of Period 9 on August 12th, 2024.



QUESTIONS?





