New Taco Bell Franchisee Weekly Training and Follow-up Schedule RGM for New Franchisee - Use Weeks MTM Role: Welcome and introduce Trainee to the Franchise Recruiter Role: Welcome New Franchisee (and up DMA Trainer Role: Select which MTR will train Manager Trainee Role: Open to learning utilizing two new managers), introduce to MTM, conduct orientation, review Franchise Trainee and schedule training with the team, provide training schedule, key contacts, Taco Taco Bell's policy, procedures, and guidelines, Bell calendar, Career Progression chart, Job & Skills Summary, STP Flow Chart, SL/AGM Readiness uestions, review expectations. Contact DMA Trainer to schedule MTM. Follow-up with MTM and Franchise Trainee to

after training.

Checklist, provide a safe and conducive environment

to learn, train utilizing the most current Taco Bell policy, procedure and guidelines, provide constructive feedback daily, review expectations, attend transition to home store, provide guidance

ensure quality execution of training to schedule. Partner with DMAL to determine AC Trainer for last

week of Franchise Trainer training.

Trainee Name: surface any issues to MTM, execute to Taco Bell's policy, procedures, and guidelines, and review expectations.

Start Date:

Designate "Shift" by using O=Open M=Mid C=Close

training. Monitor trainer progress against training milestones.

Designate Shift by using D=Open M=Mid C=Close										
Week 1	Date/shift	0	Date/shift	0	Date/shift	0	Date/shift	0	Date/shift	0
STP 3 Overview Team Member Orientation Team Member Training	 Safety and S Fire Safety & Hand Washir Food Safety Steam (11) o Shift Exceller 	Emergencies (5) ng Process (6) Sanitation (7) or GTO nce Board Review ertification (4,5,6,7)	Cleaning Syste Preparing Ingred Learning Menu Steam (11) Shift Excellenc HWWTP for Exp Practice Daily Discussion	lients (9) Items (10) e Board, MMS, vectation	Preparing Ingr Learning Menu Stuff (12) Wrap/Expedite Practice & Cert Shift Excellence for Expectation Daily Discussion	Items (10) e (13) ification (9) se Board, MMS, HWWTP	Learning Menu Stuff (12) Wrap/Expedite Opening & Stor Practice & Cert Champion (10,1 Shift Excellence HWWTP for Exp Daily Discussio	(13) age (16) ification - Food 1,12,13) e Board, MMS, ectation	Practice & (Opening &	Storage (16) Certification Storage 16) ence Board, MMS, Expectation
At the end of each shift the MTM and trainee will review the day and discuss.	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials
Areas of Strength										
Areas of Opportunity										
Observed Behaviors										
Week 2	Date/shift	M	Date/shift	м	Date/shift	С	Date/shift	с	Date/shift	с
Team Member Training	Cleaning Cap Cashier (14)	ptain (8) nce Board, MMS, Expectation	Cleaning Capta Cashier (14) Drive-Thru Cas Practice & Cerl Shift Excellence HWWTP for Exp Discussion	in (8) hier (15) t <mark>ification (8)</mark> e Board, MMS,	Closing (16) Practice & Cei Shift Excellence for Expectation Discussion	t <mark>ification (14, 15)</mark> æ Board, MMS, HWWTP Daily	Developing Tra Closing (16) TPx (if applicab TLJS (if applica Service Champ Shift Excellence HWWTP for Exp Daily Discussio	liers (3) le) (TPx 2) ble) (TLJS 2-7) ion Practice e Board, MMS, ectation	Developing Closing (16 TPx (if appl TLJS (if appl Practice & (TPx 2, TLJS	Trainers (3)) icable) (TPx 2) olicable) (TLJS 2-7) Certification (3, 16, 2-7, 15, 16) ence Board, MMS, Expectation
At the end of each shift the MTM and trainee will review the day and discuss.	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials
Areas of Strength										
Areas of Opportunity										
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Week 3	Date/shift	0	Date/shift	0	Date/shift	М	Date/shift	м	Date/shift	С
STP 2 Shift Lead Training Program Overview Part 1 – Preparing for Success Part 1 Certification Part 2 – Building Great Teams Part 2 Certification Part 3 – Running Great Shifts MTM's verify TMT, STP 2, & Bold Future knowledge & execution for Internal SL Trainees.	System • Certification	ng the Answer n Part 1 s Routine Overview	Mod 3 – Talking Members Mod 4 – Talking Mod 5 – Recog Certification P MIC Success Rc Daily Discussio MTM Initials	g to Your Team nizing Champions art 2 • utine (People)	• Mod 7 – Openi • Mod 8 – Closin	g Care of Customers ng the Restaurant g the Restaurant Routine (Service) on	Mod 9 – Servin Mod 10 – Keep MIC Success F Daily Discussio MTM Initials	ing it Clean Routine (Food)		
At the end of each shift the MTM and trainee will review the day and discuss.										
Areas of Strength										
Areas of Opportunity										
Observed Behaviors										
Week 4	Date/shift	м	Date/shift	0	Date/shift	0	Date/shift	с	Date/shift	с
STP 2 - Shift Lead Training Part 3 – Running Great Shifts Part 3 Certification Part 4 – Acting Like An Owner Part 4 – Certification Part 5 – Putting It All Together Part 5 Certification	• Mod 13 – Pr • Mod 14 – Ha Situations	eventing Accidents andling Emergency anaging Cash Part 3 s Routine	Mod 17 – Mana Mod 16 – Mana Certification P	iging Shift Labor ging Inventory art 4 toutine (Opening) MTM)	• Mod 17 – Mana • Mod 16 – Mana	aging Shift Labor aging Inventory Routine (Opening) (MTM)	• Mod 18 – Runn	ing a Shift Routine (Closing)	Mod 18 – R Certificatio MIC Succes Daily Discus SL Last Day- to Home store	unning a Shift n Part 5 is Routine (Closing)
At the end of each shift the MTM and trainee will review the day and discuss.	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials
Areas of Strength										
Areas of Opportunity										
Observed Behaviors										

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Week 5	Date/shift	0	Date/shift	0	Date/shift	м	Date/shift	с	Date/shift	с
Practice Running Shifts using MIC Success Routine, Shift Excellence Board, & Restaurant Coach Success Routine, & MMS during Opening, Peak Mid, & Closing Shifts. MTM's verify TMT, STP 2, & Bold Future nowledge & execution for Internal AM Trainees.				ng the restaurant Routine (Opening) Daily			Practice closing MIC Success R Daily Discussio	Routine (Closing)	Practice close	sing the restaurar s Routine (Closir
At the end of each shift the MTM and trainee vill review the day and discuss.	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials
vreas of Strength										
Areas of Opportunity										
Observed Behaviors										
Neek 6	Date/shift	0	Date/shift	с	Date/shift	0	Date/shift	С	Date/shift	0
Assistant Manager Training STP 3 Part 1 (Modules 1-6) Part 1 - Certification	• Module 1– F Daily Discus	Recognition		nducting Restaurant		iderstanding Basic inces ing a Shift • outine	Practice Runnir MIC Success R Module 4 – Mar Paper Costs	ng a Shift coutine naging Food and nsition Preparation art 1	Module 6 - U as checklist AGM Last I Meeting to H continue wee Home RGM	Use Trainer's Gui Day – Transition Iome store & Oks 7 - 11 with Opletes Survey & T
At the end of each shift the MTM and trainee will review the day and discuss.	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials
Areas of Strength										
Areas of Opportunity										
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Week 7		0	Date/shift		Date/shift		Date/shift		Date/shift	
ssistant Manager Training	Module 7: Co Your Team	ommunicating with	Module 8: Cond Checklist	ucting Readiness	Module 9: Selec	ting Team Members	Module 10: Man	aging Training	Module 11: N	larketing
	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initial
reas of Strength										
Areas of Opportunity										
Dbserved Behaviors										
Veek 8	Date/shift		Date/shift		Date/shift		Date/shift		Date/shift	
RGM Training RTP 4		eveloping Your Team	Module 2: Coun	seling Your Team	Module 3: Fore	casting and Purchasing	Module 4: Mana	ging Labor	Module 5: Ma Variable Cost	anaging Semi- s aining Assistant
	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initials	MTM Initials	Trainee Initial
Areas of Strength										
Areas of Opportunity										

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Week 9	Date/shift			Date/shift			Date/shift			Date/shift		D	ate/shift		
	Scheduling fo	or Growth - In-		Hiriing Zone Tour	(if applicable	:)	Transition meetin	ng with Franc	hise						
	Restaurant Tr Organizations		ranchise				Recruiter								
RGM Training (cont.)	Organizations	S OIT TACO)													
	MTM Initials	Trainee		MTM Initials	Trainee		MTM Initials	Trainee	1	MTM Initials	Trainee	N	MTM Initials	Trainee	
RGM and manager will review the day utilizing		Initials			Initials			Initials			Initials			Initials	
the Restaurant Coach Success Routine when															
schedules overlap.															
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Areas of Strength															
Aleas of Strength															
Areas of Opportunity															
Areas of Opportunity															
Observed Behaviors															
Week 10	Date/shift			Date/shift			Date/shift			Date/shift		D	ate/shift		
Week 10	Module 1: Int			Module 4: Manag			Module 7: Staffi			Module 10: Con		м	Iodule 13: T	ransitioning	g to You
	Module 1: Int Module 2: Ge	etting Organiz	zed	Module 4: Manag Module 5: Keepir	ng Your Team	ı	Module 7: Staffi Module 8: Deve	loping Your 1	eam	Module 10: Con Module 11: Build	ling Sales	M A	Iodule 13: T rea		
Area Coach Training	Module 1: Int	etting Organiz	zed	Module 4: Manag Module 5: Keepin Module 6: Rewar	ng Your Team	ı	Module 7: Staffi	loping Your 1	eam	Module 10: Con	ling Sales	M A M	lodule 13: T .rea lodule 14: D	emonstratir	
Area Coach Training	Module 1: Int Module 2: Ge	etting Organiz	zed	Module 4: Manag Module 5: Keepir	ng Your Team	ı	Module 7: Staffi Module 8: Deve	loping Your 1	eam	Module 10: Con Module 11: Build	ling Sales	M A M	Iodule 13: T rea	emonstratir	
Week 10 Area Coach Training Leading Multiple Restaurants	Module 1: Int Module 2: Ge	etting Organiz	zed Iccess	Module 4: Manag Module 5: Keepin Module 6: Rewar	ng Your Team	n gnizing	Module 7: Staffi Module 8: Deve	loping Your 1 ng Restauran	eam	Module 10: Con Module 11: Build	ling Sales	M A M &	lodule 13: T .rea lodule 14: D	emonstratir	ng Habi
Area Coach Training	Module 1: Int Module 2: Ge Module 3: Pla	etting Organiz anning for Su	zed Iccess	Module 4: Manag Module 5: Keepin Module 6: Rewar Your Team	ng Your Team ding & Recog	n gnizing	Module 7: Staffi Module 8: Deve Module 9: Drivir	loping Your 1 ng Restauran	⁻ eam t Excellence	Module 10: Con Module 11: Build Module 12: Mak	ling Sales ing Plan	M A M &	Iodule 13: T rea Iodule 14: D Getting Res	emonstratir ults	ng Habi
Area Coach Training	Module 1: Int Module 2: Ge Module 3: Pla	etting Organiz anning for Su	zed Iccess	Module 4: Manag Module 5: Keepin Module 6: Rewar Your Team	ng Your Team ding & Recog	n gnizing	Module 7: Staffi Module 8: Deve Module 9: Drivir	loping Your 1 ng Restauran	⁻ eam t Excellence	Module 10: Con Module 11: Build Module 12: Mak	ling Sales ing Plan	M A M &	Iodule 13: T rea Iodule 14: D Getting Res	emonstratir ults	ng Habi
Area Coach Training	Module 1: Int Module 2: Ge Module 3: Pla	etting Organiz anning for Su	zed Iccess	Module 4: Manag Module 5: Keepin Module 6: Rewar Your Team	ng Your Team ding & Recog	n gnizing	Module 7: Staffi Module 8: Deve Module 9: Drivir	loping Your 1 ng Restauran	⁻ eam t Excellence	Module 10: Con Module 11: Build Module 12: Mak	ling Sales ing Plan	M A M &	Iodule 13: T rea Iodule 14: D Getting Res	emonstratir ults	ng Habi
Area Coach Training	Module 1: Int Module 2: Ge Module 3: Pla	etting Organiz anning for Su	zed Iccess	Module 4: Manag Module 5: Keepin Module 6: Rewar Your Team	ng Your Team ding & Recog	n gnizing	Module 7: Staffi Module 8: Deve Module 9: Drivir	loping Your 1 ng Restauran	⁻ eam t Excellence	Module 10: Con Module 11: Build Module 12: Mak	ling Sales ing Plan	M A M &	Iodule 13: T rea Iodule 14: D Getting Res	emonstratir ults	ng Habi
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Area Coach Training Leading Multiple Restaurants Areas of Strength	Module 1: Int Module 2: Ge Module 3: Pla	etting Organiz anning for Su	zed Iccess	Module 4: Manag Module 5: Keepin Module 6: Rewar Your Team	ng Your Team ding & Recog	n gnizing	Module 7: Staffi Module 8: Deve Module 9: Drivir	loping Your 1 ng Restauran	⁻ eam t Excellence	Module 10: Con Module 11: Build Module 12: Mak	ling Sales ing Plan	M A M &	Iodule 13: T rea Iodule 14: D Getting Res	emonstratir ults	ng Habi
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Area Coach Training Leading Multiple Restaurants Areas of Strength	Module 1: Int Module 2: Ge Module 3: Pla	etting Organiz anning for Su	zed Iccess	Module 4: Manag Module 5: Keepin Module 6: Rewar Your Team	ng Your Team ding & Recog	n gnizing	Module 7: Staffi Module 8: Deve Module 9: Drivir	loping Your 1 ng Restauran	⁻ eam t Excellence	Module 10: Con Module 11: Build Module 12: Mak	ling Sales ing Plan	M A M &	Iodule 13: T rea Iodule 14: D Getting Res	emonstratir ults	ng Habi
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Food Safety Exam complete within 180 days of last day of training	scheduled:	completed:
Leading as a Manager in Charge (LMIC) complete within 180 days of last day of STP 2 training	scheduled:	completed:
Team Leadership and Coaching complete within 180 days of last day of STP 4 training	scheduled:	completed:
Getting the Right People complete within 180 days of last day of STP 4 training	scheduled:	completed:
Other training	scheduled:	completed: