SUMMERWOOD

LEADER'S DIGEST



Human Resources

Your voice is important! Your feedback will assist us in uncovering underlying concerns. Help us take the necessary steps to improve engagement at all levels. The next Pulse Survey opens on the 15th, and closes on the 18th. Please participate! Culture is the system of values, beliefs, and behaviors that shape how YOU work. It is bigger than any one thing or any one person, but essential to the mission of our company. Engagement is about YOUR level of commitment to the company and the work YOU do.

REMEMBER: Your voice matters, so please participate in the Pulse Survey on the 15th-18th of every month to share your thoughts and ideas regularly.



Marketing

E7.5 Return of Nacho Fries

We are bringing back Regular & Large Nacho Fries two weeks earlier than planned, on September 12. Make sure your team is ready by following the key points below:

- Scheduling Make necessary adjustments to schedules and deployment to prioritize Fryologists at peaks.
- Review Nacho Fries Training Ensure any new Food Champions know all the tips and tricks to deliver hot, perfectly seasoned, visually full fries every time!
- Inventory Restaurants will be auto-shipped 2 cases of Nacho Fries September 5 –11 and will be open to order fries September 5.
- Fry seasoning, scoop cups and smallwares will NOT be auto shipped as restaurants usually have extra on hand. If additional inventory is needed, start placing your orders today!



Shift Classes:

· October 8th & November 18th

Open House:

September 28th & November 9th

Acting RGM Class:

- · October 24th
- December 19th

Xformity Class:

· September 24th & October 22nd

Career Conversations:

• September 16th (Baltimore)

Leadership Essentials:

 November 11th, 12th, & 13th Conshohocken

BRC Scheduling (Zoom):

- Day 1 Sept. 23rd
- Day 2 Oct. 7th
- Day 3 Oct. 21st

The BRC Courses are available for RGMs and Acting RGMs to sharpen their knowledge. <u>Sign up on Store Forms.</u>

AWARD NEWS!



Who Was John Monte?

In 2020, Summerwood experienced profound loss with the sudden passing of Area Coach John Monte. Today, we celebrate his impact with the John Monte Award, given annually at the State of the Union Event. It's given to a leader with strong values and beliefs, who leads with the heart.

Read more at: summerwood.biz/blog

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EXPERIENCE 8

The Cheez-It makes its triumphant return in Omar Apollo's Disha Hot Sauce. Loyalty fans will be able to try Disha Hot Sauce 2 days early starting September 24!

IT:

When ordering equipment from HME and Verifone, all restaurants must immediately return the defective equipment. If not returned within 30 days, you will be charged for the equipment plus a restocking charge. Also, contact "IT" with Incident numbers from Taco Bell and/or Comcast when a problem arises.



LOSS PREVENTION: CASH HANDLING PROCEDURES

- Registers should be counted in the office by the service champion to verify the drawers is \$100.
- The service champion should be the only person working on that register.
- All \$20 bills should be checked with a counterfeit marker or device
- Only bills \$20 and under are allowed in the register.
- \$50 & \$100 bills should be dropped into the armored safe immediately.
- At shift's end, the service champion must check that the register is \$100. MIC will verify.
- Service champion will final close cash from the armored safe and present to MIC. Compare the slip to the POS slip.
- ** All cash from open to close should have been touched by the service champion only.**



NEW ORIGINAL RECIPE® TENDERS AND COMEBACK SAUCE

We're excited to announce the iconic flavor of Original Recipe will soon be available! Also introducing a new Comeback Dipping Sauce to pair perfectly with the Original Recipe.

More at Team KFC.



COLONEL'S CORNER

UPDATED CHICKEN MASTERY E-LEARNING COURSES

KFC Restaurants will be making changes to how we bread our chicken. All ARLs have been assigned 7 Chicken Mastery courses to train on the new procedures and other important taste initiatives.

More at Team KFC.

Food Safety Minimize Exterior Breeding Opportunities- Flies and Pest

- Close dumpster doors with tight fitting covers
- · Keep dumpster pad clean
- Eliminate standing water near the restaurant
- Minimize small fly entry opportunities
- Seal all doors and inspect entrances regularly. Replace door sweep if light shines through.
- Inspect McLane boxes and reject any with pest evidence or spoilage.
- Keep back door closed when taking out trash. Place can at back door, enter through front to pull can in
- Keep sidewalks clean. Avoid leaving a trail to the dumpster.
- Keep all products 6" off floor, including outside sheds.

