

# SUMMERWOOD

## LEADER'S DIGEST



### MARKETING

## E7 Crispy Chicken Burrito/Taco & Agua Refrescas

Crispy Chicken Strips, available à la carte or in the Crispy Chicken Taco or Crispy Chicken Burrito and introducing the brand new Refrescas Drink Lineup.

To help your teams become pros at crafting and describing these beverages, we've put together a fun, hands-on training experience. Inside your training kit, you'll find everything you need to create buzz around the handcrafted Refrescas, including a Tasting Flight Mat for your team to showcase their creations and a detailed Refrescas menu to guide them through each vibrant flavor and story. [Read More](#)

E7 through the end of E8, we're bringing the heat with the Sip Away Summer Challenge: Refrescas on Repeat — your chance to boost sales, grow Drinks Per Transaction (DPT) and compete for big-time bragging rights.

From Agua Refrescas to Rockstar Energy and Refrescas Freeze, every drink gets you closer to victory. With 150 winning restaurants across five regions, the only question is: Will yours be one of them? [Read More](#)



\*If someone is not receiving the survey, please verify that their "work email" was entered correctly in Paycom. RGMs, when completing the hiring process, ensure that the hire's email address was entered in the work email section, regardless of who the hire is.

## HUMAN RESOURCES

To record Paid Time Off (PTO), it is essential that each employee enters their own PTO in Paycom. Submissions can be made until 5 PM on the Thursday following the end of the pay period, but please note that approval is still necessary for all requests. If an employee is unable to enter their PTO themselves and requires it to be logged, you are permitted to do so on their behalf.

## Training

Register via Cognito

### Shift Classes:

- June 17th & June 24th
- July 22nd & July 29th

### Open House:

- June 28th
- August 23rd

### Acting RGM Class:

- Sept 4th (in-person)
- October 30th (in-person)

### Xformity Class:

- Sept 2nd
- Oct 28th

### Career Conversations:

- September 15th (PA)
- September 18th (WV)
- September 22nd (BLT)

### Leadership Essentials:

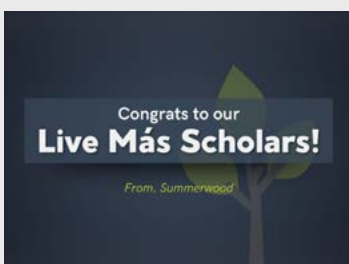
- July 14th, 15th & 16th (Conshohocken)

### BRC Scheduling (Zoom):

- Day 1 - July 7th
- Day 2 - July 21st, August 4th

BRC Courses are available for RGMs and acting RGMs to sharpen their knowledge. [Sign up on Store Forms.](#)

## EXCITING NEWS!



### Live Más Winners!

The mood was electric one Thursday evening in April as Summerwood team members gathered with their friends and family in Summerwood Taco Bells spanning the East Coast to await the announcement of the 2025 Taco Bell Live Más Scholarship winners via a Zoom video call.

**Read More:** [summerwood.biz/blog](https://summerwood.biz/blog)

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### CRITICAL REMINDER:

*No one from the Taco Bell Help Desk, Summerwood, or any affiliated IT or Accounting Department, will ever make this type of request over the phone.*

## LOSS PREVENTION: BEWARE OF PHONE SCAMS

### SCAM DETAILS:

- The caller claims to be from the Summerwood IT Department/Taco Bell Help Desk.
- They state there is an issue with credit card receipts that needs urgent resolution.
- The caller instructs the employee to use their personal cell phone, helping to conceal the scammer's identity.
- During the process, the credit card terminal will display a declined message, but the transaction has been approved and processed.



## IT

All restaurants- obtain INC numbers from the Helpdesk(s) before reaching out to the IT department. It's essential for restaurants to notify IT when equipment arrives and specify where the equipment will be stored. Under no circumstances should line printers be moved after installation by IT. Relocating these printers can cause damage, and the restaurant will incur charges for any replacement printers needed. All restaurants should check kiosks and fc payment devices daily for credit card skimmers. If you notice anything protruding from a device or if the credit reader is loose, immediately discontinue using the device and call "IT" immediately.

## Food Safety

When it comes to maintaining a high level of food safety and customer satisfaction in your restaurant, there are few things more important than maintaining a culture of clean! Whether you are a new team member or a seasoned pro, now is a great time to refresh yourself on the importance of cleaning.

### Why Does Cleaning Matter?

- Dirty tools, equipment, and surfaces can transfer bacteria to food, causing foodborne illness
- A dirty front of house or back of house attracts pests and provides them with a food source and a place to hide
- A clean restaurant allows you to better see other food safety issues that may be present and address them
- Lastly, a clean restaurant makes for both a pleasant dining experience for the customers and a pleasant work environment for you and your teammates.

Check out the [summary video of the Square One Program](#) titled "How to Clean" located on the Food Safety Video Gallery page, under the Cleanliness tab. Square One is essentially your blueprint for success in both keeping your customers safe and your CORE deviations related to cleaning down!



## COLONEL'S CORNER



### ARE YOU TRACK READY FOR \$7 FILL UPS?

Let's shift readiness into high gear! Make a pit stop here to review key readiness tips & action items for F1 x \$7 Fill Ups soft launch!

[More at Team KFC.](#)



**SCAN TO CONNECT**



**Join the network!**