

Shift #4 - Follow

(Classroom & OTJ – done by trainer – approx. 4 hrs)

- Gather server apron & any other server tools (alcohol cheat sheet, ticket pad, server book, etc.)
- Cover Responsible Alcohol Service & Server cheat sheet
- Talk about beer description pages & where to find them
- Cover Server Competencies
- Cover Step by Step Service
- Cover Suggestive Selling
- Cover Specialty Bar Drinks, if applicable use pics & cover descriptions
- Find section & trainee follows trainer for the rest of the shift
- Do follow up questions at the end of the shift

^{***}Trainer – fill in progress tracking report for this shift***