TASTEBUDS WEEKLY LABOR PROCESS







Updated 9/27/19

STEP 1	GM to forecast "Total sales" and "food sales" in Hot Schedules for the upcoming week within the guidelines of the "90% rule".
	Give these numbers to each Department Head Manager.
	GM to enter these numbers on both the data entry tab on P&L workbook.
STEP 2	Department Head to create / use a labor proforma for the forecasted sales amount that staffs to build sales and reach profitability. (Proforma should give us a labor cost % that is equal to or better than the fiscal budget)
STEP 3	Schedule writer to create or select a template in Hot Schedules that matches the proforma for this particular sales volume and matches staffing needs.
STEP 4	Write a schedule that perfectly matches the proforma by Wednesday of the week.
	Department Head to print the "Extended Schedule Report" (using "total day hours", "in times", and "out times"), "OT Warning Report" and "Labor Proforma
	Week Day View report" from Hot Schedules and labor proforma give to GM for review and make any changes if needed.
	Validate that daily hours for each workgroup on the "Extended Schedule Report" matches exactly to your daily totals on your labor proforma. If i
	doesn't, check your in/out times against your proformas in/out times.
STEP 5	Go into the P&L workbook and enter your scheduled hours and dollars for each department into the "Flash Report" for the week that you just wrote the schedule. This will calculate your labor cost % based upon the projected sales that are in the P&L workbook.
STEP 6	Validate that your schedule labor cost % on the flash report matches your "Labor Proforma Week Day View" from Hot Schedules and your proforma.
STEP 7	Once schedule is approved by GM, department head "posts" schedule in Hot Schedules. Once the schedule is published, make sure that "schedule rules" to be enforced in Squirrel. VERY IMPORTANT!

Accurate Sales Forecasting

Proforma That Is =/Better Than Fiscal Budget %



TASTEBUDS DAILY LABOR PROCESS







Updated 9/27/19

STEP 1



Evaluate the week to date numbers on "Labor Proforma Week Day view". Review actual sales, hours, labor dollars against schedule.

STEP 2

Review and print the manager's "Roster Report". See report settings for Roster report. This consists of who is working and includes their in/out times. Put this report on your clipboard with your shift



Review and print the "Proforma by Percent report" for the shift you are working. This will give you forecasted sales and scheduled hours, dollars and % for the shift. Write these numbers under the labor category of your shift planner.

Review "OT Warning" section on your "Roster Report". This will give you the list of all employees who are currently scheduled to go into OT. Compare this to who is working and write the name of any employees working this shift onto your shift planner.

Using the information that you have, formulate a "bail and cut plan" and record this on your shift planner.

STEP 3

Set out time expectations with each employee at pre-shift.



Check "punch adjust" in squirrel to ensure all employees are properly clocked in and under the correct job code by comparing to your manager's daily shift report. NOTE: if you have the "schedule rules" in effect (WEEKLY PROCESS STEP 5), everyone should be able to clock in for their scheduled time only. therefore if they have not clocked in that should be a red flag that they were late or are trying to work an unscheduled shift.

Start managing out times at beginning of shift and as business dictates, not at the end.

Awareness of business indicators & sales in 15 minute increments to pro-actively manage labor.

Rules of Thumb Ratios: FOH "Tables sat to # of servers on" = 4:1

BOH: "Open Menus to # of line cooks" = 10:1

STEP 4 **%** As business declines, make cuts to your labor cutting plan.

Set expectations with cut employees as to when they should be clocked out by.

Although there are several variables, the good rule of thumb is that is will take a server 30 minutes to complete their work once they have been cut, 10 minutes for host/sa and 30 minutes for BOH.

Log cut times of each employee on the "Manager's Daily Shift report" for tracking purposes.

STEP 5



At 4:00pm (or at end of night) do a "manual hot sync" between Squirrel & Hot Schedules. Check "punch adjusts" in Squirrel and "Employee Hours" (check off Actual vs Scheduled) report in Hot Schedules to ensure that all employees are clocked in/out correctly, under the correct job code.

Record your actual sales, hours, dollars, and % on your shift scorecard. You can get this information from Hot Schedules "Labor Proforma by Percent" for the shift you are working. Scan and email toy our GM and AD.

Make notes in digital logbook on any discrepencies/variances.

Sell your labor result/shift with the PM manager (your labor result in hours, dollars, %, how many hours the next shift has left). The closing manager will sell shift through the digital logbook to tomorrow's opening manager.

Expections for Shift Labor Results



LABOR PROCESS ROUTINES & TIMELINES



zea rotisserie & bar



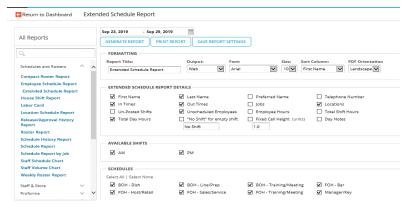
BLACK = ALL MGRS. GREEN = GM RED = DEPT. HEAD PURPLE = SCHEDULE WRITER Updated 3/12/18

	MONDAY Daily Process	TUESDAY Daily Process	WEDNESDAY Daily Process	THURSDAY Daily Process	FRIDAY Daily Process	SATURDAY Daily Process	SUNDAY Daily Process
	Review past week's performance	Weekly Process Step 4 for Wk 2's schedule	Weekly Process Step 5 for Wk 2's schedule	Final review with GM/AD for next week schedule	Begin review & update of proformas for Wk 3's schedule	·	Finish review & update of proformas for Wk 3's schedule
WEEK 1	Review past period's performance	Weekly Process Step 4 for Wk 2's schedule	Weekly Process Step 6 for Wk 2's schedule Weekly Process Step 7 for	Schedules must be posted by 4 PM	3 3 striedule		Reconcile labor in Compeat to Squirrel using the DSR reconciliation process Prepare for communication &
>	Payroll Processing for last period's Wk 3 & 4		Wk 2's schedule (approve schedule) Weekly Process Step 7 for				setting expectations at tomorrow's directional
	Weekly Process Step 1 for Wk 2		Wk 2's schedule (publish schedule)				
	Weekly Process Step 2 for Wk 2						
	Begin Weekly Process Step 3 for Wk 2's schedule						
	MONDAY Daily Process	<u>TUESDAY</u> Daily Process	WEDNESDAY Daily Process	THURSDAY Daily Process	FRIDAY Daily Process	SATURDAY Daily Process	SUNDAY Daily Process
	Review past week's performance	Weekly Process Step 4 for Wk 3's	Weekly Process Step 5 for	Final review with GM/AD for next	Begin review & update of		Finish review & update of
7	neven past neeks perioliilande	schedule	Wk 3's schedule	week schedule	proformas for Wk		proformas for Wk 3's schedule
WEEK	Weekly Process Step 1 for Wk 3	Weekly Process Step 4 for Wk 3's schedule	Weekly Process Step 6 for Wk 3's schedule	Schedules must be posted by 4 PM			Reconcile labor in Compeat to Squirrel using the DSR reconciliation process
>	Weekly Process Step 2 for Wk 3		Weekly Process Step 7 for Wk 3's schedule (approve schedule)				Prepare for communication & setting expectations at tomorrow's directional
	Begin Weekly Process Step 3 for Wk 3's schedule		Weekly Process Step 7 for Wk 3's schedule (publish schedule)				anna ay
	MONDAY Daily Process	TUESDAY Daily Process	<u>WEDNESDAY</u> Daily Process	THURSDAY Daily Process	PRIDAY Daily Process Begin review &	SATURDAY Daily Process	SUNDAY Daily Process
	Review past week's performance	Weekly Process Step 4 for Wk 4's schedule	Weekly Process Step 5 for Wk 4's schedule	Final review with GM/AD for next week schedule	update of proformas for Wk 1's schedule		Finish review & update of proformas for Wk 1's schedule
K 3	Payroll Processing for Wks 1 & 2	Weekly Process Step 4 for Wk 4's schedule	Weekly Process Step 6 for Wk 4's schedule	Final review with GM/AD for next period's operating budget, sales forecast, mgr schedule			Reconcile labor in Compeat to Squirrel using the DSR reconciliation process
WEEK	Create next period's Operating Budget in P&L workbook, including sales forecasting		Weekly Process Step 7 for Wk 4's schedule (approve schedule)				Prepare for communication & setting expectations at tomorrow's directional
	Begin writing next period's manager schedule with key labor costed		Weekly Process Step 7 for Wk 4's schedule (publish schedule)	Schedules must be posted by 4 PM			
	Weekly Process Step 1 for Wk 4		Finish next period's mgr schedule				
	Weekly Process Step 2 for Wk 4						
	Begin Weekly Process Step 3 for Wk 4's schedule						
	MONDAY Daily Process	TUESDAY Daily Process	WEDNESDAY Daily Process	THURSDAY Daily Process	FRIDAY Daily Process	SATURDAY Daily Process	SUNDAY Daily Process
	Review past week's performance	Weekly Process Step 4 for Wk 1's schedule	Weekly Process Step 5 for Wk 1's schedule	Final review with GM/AD for next week schedule	Begin review & update of proformas for Wk 2's schedule		Finish review & update of proformas for Wk 2's schedule
K 4	Enter forecasted sales into mgr/key/admin schedules for next Pd	Weekly Process Step 4 for Wk 1's schedule	Weekly Process Step 6 for Wk 1's schedule	Schedules must be posted by 4 PM	2 3 striedule		Reconcile labor in Compeat to Squirrel using the DSR reconciliation process
WEEK	Give next pd's forecasted sales (total/food/lunch/dinner) breakdown & operating budgetto DH's		Weekly Process Step 7 for Wk 1's schedule (approve schedule)				Prepare for communication & setting expectations at tomorrow's directional
	Weekly Process Step 1 for Wk 1's schedule		Weekly Process Step 7 for Wk 1's schedule (publish schedule)				Create manpower plan & labor action steps to communicate at tomorrow's directional
	Weekly Process Step 2 for Wk 1's schedule						
	Begin Weekly Process Step 3 for Wk 1's schedule					1	

WEEKLY PROCESS HOT SCHEDULES REPORT SAMPLES

STEP #4 EXTENDED SCHEDULE REPORT

This report is used to compare what you have scheduled (in/out times, number of shifts, etc) to your Excel labor proforma.



Zea Rotisserie & Cafe - Harahan (1)

Extended Schedule Report

Generated On: Friday, September 27, 2019 7:35:33 PM CDT

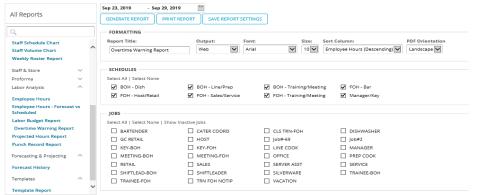
Monday, September 23, 2019 - Sunday, September 29, 2019



BOH - Dish (Status = Por		Monday, September 23, 2019	Tuesday, September 24, 2019	Wednesday, September 25, 2019	Thursday, September 26, 2019	Friday, September 27, 2019	Saturday, September 28, 2019	Sunday, September 29, 2019
Total Hours For This Schedule		8.50 hours	7.00 hours	7.00 hours	9.00 hours	8.75 hours	7.75 hours	8.00 hours
Adam Villagomez	AM						BOH - Line/Prep 10:45 AM - 4:00 PM Sandwich	BOH - Line/Prep 12:00 PM - 4:00 PM Carver
Additi Vilagories	PM		5:45 PM - 10:00 PM		BOH - Line/Prep 5:00 PM - 9:00 PM Salad	BOH - Line/Prep 5:00 PM - 10:45 PM Sandwich	BOH - Line/Prep 4:00 PM - 9:00 PM Carver	BOH - Line/Prep 5:00 PM - 10:00 PM Sandwich
Chase Hartline	AM		BOH - Line/Prep 8:45 AM - 1:00 PM Saute	BOH - Line/Prep 10:15 AM - 4:00 PM Sandwich		BOH - Line/Prop 10:15 AM - 4:00 PM Sandwich	BOH - Line/Prep 8:45 AM - 1:30 PM Saute	BOH - Line/Prep 8:45 AM - 2:30 PM Saute
Charle Transfer	PM							BOH - Line/Prep 4:00 PM - 10:00 PM Saute
Dawson Montz	AM			10:30 AM - 1:15 PM			11:30 AM - 1:30 PM	10:30 AM - 2:00 PM
Danison mone	PM	5:45 PM - 9:45 PM		5:30 PM - 9:45 PM				5:30 PM - 10:00 PM
Derrick Fischer	AM		BOH - Line/Prop 9:45 AM - 1:15 PM Salad	BOH - Line/Prep 9:45 AM - 1:15 PM Salad	BOH - Line/Prop 8:45 AM - 1:15 PM Saute	9:45 AM - 1:45 PM Salad		BOH - Line/Prep 9:45 AM - 3:30 PM Salad
	PM							1
Diamond Joseph	AM							
Diamond Soseph	PM							
Kristan Williams		8:45 AM + 1:15 PM	10:30 AM - 1:15 PM		8:30 AM - 1:15 PM	10:30 AM - 1:30 PM		
TO SEET TERROLIS	PM				5:30 PM - 9:45 PM	5:00 PM - 10:45 PM	5:00 PM - 10:45 PM	
	AM							
Stephen Bazile		BOH - Line/Prep 5:00 PM - 9:00 PM Salad						5:00 PM - 9:00 PM Salad
Stephen Farrar	AM							
Osephier Furial	PM							

STEP #4 OVERTIME WARNING REPORT

This report is used to identify people that have been scheduled for overtime. Use this report to try to adjust in/out times to minimize overtime.



Zea Rotisserie & Cafe - Harahan (1)

Overtime Warning Report
Generated On: Fidday, September 27, 2010 at 7:40:00 PM
Monday, September 30, 2019 - Sunday, October 6, 2019



Weekly Overtime Warning (3/30/19 - 10/6/19)					
		NOTE: This report includes sch	eduled and actual hours from all schedule	5	
Employee Name	Actual Hours Only		Scheduled and Actual Hours		Date & Time Overtime Starts
Employee Name	Actual Hours Only	30(plus) Hrs	35(plus) Hrs	40(plus) Hrs	Date & Time Overtime Starts
Erin Zeringue	_	_	_	50.00	10/5/19 - 8:00 PM
Mat Lachin	_	_	_	49.00	10R/19 - 8:00 AM
Walter Alexis		_	_	49.00	10/5/19 - 8:00 AM
Dustin Beard		_	37.00	_	_
Jaclyn Witmer	— —	33.75	_	_	
Kyle Sage	_	32.00	_	_	_
Cassidy Hartline		32.00	_	_	_
Chase Hartline		30.25	_	-	_
Total Hours Over 40	_	_	_	28.00	_

STEP #4 PROFORMA BY WEEK DAY VIEW

This report is used to see scheduled hours and schedules dollars by the day of the week for each department. Use this report to easily enter scheduled totals into the "Flash Report" in the P&L Workbook.

		Next Week Sep 30, 2019 - Oct 6, 2019								* Favorite Repor
All Reports		GENERATE REPORT PRINT REPORT	SAVE REPORT SETTINGS	UPDATE PROJEC	TIONS					
Q		SALES - CURRENT No sales data for this date range								
Schedules and Rosters	~	SALES - LAST YEAR THIS BUSINESS WEEK								
Staff & Store	~		Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Total
Proforma	^	Actual	8,520.06	10,147.54	11,950.37	11,887.49	14,876.76	19,651.82	19,226.35	96,260.39

Daily Details Report
Dynamic Proforma
Labor Proforma Week Day View
Proforma - By Percent
Proforma - GPLH
Proforma - SPLH Labor Analysis Forecasting & Projecting Templates

Food Sales [1]	Projected	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
	Variance	8,520.06	10,147.54	11,950.37	11,887.49	14,876.76	19,651.82	19,226.35	96,260.39
	Actual	9,560.91	11,898.42	13,320.39	13,538.68	17,265.08	22,256.62	21,530.40	109,370.50
Total Sales	Projected	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
	Variance	9,560.91	11,898.42	13,320.39	13,538.68	17,265.08	22,256.62	21,530.40	109,370.50

LABOR PERCENTS

No labor percents data for this date range

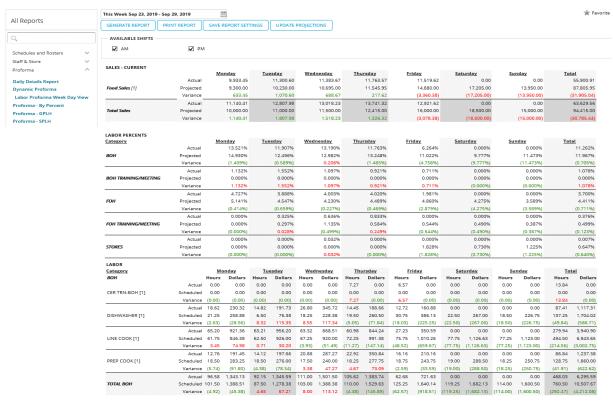
SALES PER LABOR HOUR No SPLH data for this date range

LABOR Category		Me	onday	Tu	esday	Wed	nesday	Thu	ırsday	<u>F</u> ı	riday	Sat	urday	Su	nday	To	<u>tal</u>
ВОН		Hours	Dollars	Hours	Dollars	Hours	Dollars	Hours	Dollars	Hours	Dollars	Hours	Dollars	Hours	Dollars	Hours	Dollars
	Actual	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
DISHWASHER [1]	Scheduled	18.00	220.63	14.25	184.88	17.00	212.13	12.75	166.00	24.00	292.25	20.50	220.00	14.25	154.82	120.75	1,450.71
	Variance	(18.00)	(220.63)	(14.25)	(184.88)	(17.00)	(212.13)	(12.75)	(166.00)	(24.00)	(292.25)	(20.50)	(220.00)	(14.25)	(154.82)	(120.75)	(1,450.71)
	Actual	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
LINE COOK [1]	Scheduled	59.00	813.25	60.25	862.75	64.75	921.00	64.25	884.25	68.75	945.76	74.25	1,096.76	71.50	979.25	462.75	6,503.02
	Variance	(59.00)	(813.25)	(60.25)	(862.75)	(64.75)	(921.00)	(64.25)	(884.25)	(68.75)	(945.76)	(74.25)	(1,096.76)	(71.50)	(979.25)	(462.75)	(6,503.02)
	Actual	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
PREP COOK [1]	Scheduled	17.25	268.25	17.75	243.75	13.00	182.00	17.50	266.50	18.50	266.50	18.75	284.25	18.50	254.00	121.25	1,765.25
	Variance	(17.25)	(268.25)	(17.75)	(243.75)	(13.00)	(182.00)	(17.50)	(266.50)	(18.50)	(266.50)	(18.75)	(284.25)	(18.50)	(254.00)	(121.25)	(1,765.25)
	Actual	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
TOTAL BOH	Scheduled	94.25	1,302.13	92.25	1,291.38	94.75	1,315.13	94.50	1,316.75	111.25	1,504.51	113.50	1,601.01	104.25	1,388.07	704.75	9,718.98
	Variance	(94.25)	(1,302.13)	(92.25)	(1,291.38)	(94.75)	(1,315.13)	(94.50)	(1,316.75)	(111.25)	(1,504.51)	(113.50)	(1,601.01)	(104.25)	(1,388.07)	(704.75)	(9,718.98)

DAILY PROCESS HOT SCHEDULES REPORT SAMPLES

STEP #1 LABOR PROFORMA WEEK DAY VIEW (THIS WEEK)

This report is used to compare what you have scheduled/forecasted to actual results. This report helps you evaluate labor performance each day. You can also check on/off available shifts to evaluate AM & PM shifts separately.



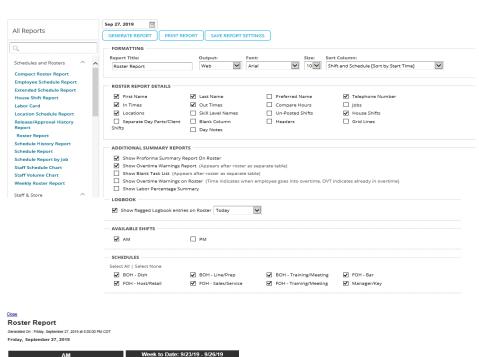
STEP #2 ROSTER REPORT

AM HOT PREP

8:00 AM 2:45 PM

9:00 AM 1:45 PM 9:00 AM 4:00 PM

If you check all of the correct settings, this will give you all the info you need to know on your shift.



0.00 0.00 0.00

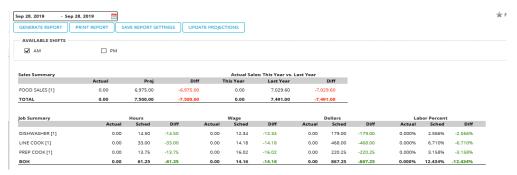
0.00 1,158 50,707.94 1,031 50,707.94 -127



Weekly Overlaine Warning (9/23/19 - 9/29/19)											
NOTE: This report includes scheduled and actual hours from all schedules											
Employee Name	Actual Hours Only		Scheduled and Actual Hours		Date & Time Overtime Starts						
Employee Name	Actual Hours Only	30(plus) Hrs	35(plus) Hrs	40(plus) Hrs	Date & Time Overtime Starts						
Aaron Izworski	13.20	34.45									
Casey Calhoun	24.05	-	38.30								
Christopher Ray	19.87	-	38.62								
Clarence Payne	14.57	31.57	***	***	***						
Danny Gutierrez	14.94	32.69	***	***	***						
David Randolph	30.60	-	37.35		***						
David Speyrer	13.39	-		40.14	9/29/19 - 10:37 PM						
Diego Monterroso	16.28	31.28									
Erica Buckley	17.07	30.57	-		-						
Frederick Johnson	34.18	34.18	-								
George Wilson	24.94	-	35.94		nes .						
Isaias Lora-Chicas	9.02	30.52	***	***	***						
Jacob Pugh	20.52	-	35.02	***	***						
Jarvis Logan	18.81	-		41.08	9/29/19 - 9:26 PM						
Jasmine Overton	12.51	_	35.01								

STEP #2 LABOR PROFORMA BY PERCENT

If you check all of the correct settings, this will show you forecasted sales, and scheduled hours, dollars, and % for your shift. These are your shift labor targets.



STEP #5 EMPLOYEE HOURS REPORT

If you check all of the correct settings, this will show you actual hours versus schedules hours for each employee, sorted by the biggest variance. This will be a huge help in ensuring that people are clocked in and out correctly, and evaluating labor performance.

