

# Application for Advancement

## Radish Representative II Self Assessment

Once you've completed your self assessment, please submit it to your staffing manager. Assessments will be reviewed by your staffing manager and then submitted to the event planners for a full evaluation. Please note, that if your evaluation is approved, we cannot guarantee you will eligible for promotion until a spot for that position becomes available.

CATEGORY	EMPLOYEE	DIRECT SUPERVISOR
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### Fundamentals

Radish Reps must fulfill all requirements in this section

- Understanding and proven practice of TFS safety and food safety procedures
- Conducts oneself in a positive, proactive, respectful, patient and professional manner
- Well-groomed with professional appearance
- Capable of substantially contributing to service at an unfamiliar location during the first shift at this location
- Knows where EOD reports are located on the employee portal and is familiar with the process
- Knowledge of food rescue donation procedures, including where and how to properly store leftovers for donation
- Demonstrates a "What can I do next?" attitude
- Understands the importance of leaving a space cleaner than we found it
- Follows directions well
- Excellent team player, works well alongside any and all other team members
- Consistently demonstrates a positive attitude
- Willingness to take on additional tasks outside standard daily duties as necessary
- Is consistently on time, with not more than 4 tardies in the last 2 months.
- Understands dietary restrictions and allergens
- Ability to problem solve independently, while still reporting to managers
- Familiar with Distro and Nowsta and is able to navigate both effectively
- Engages in professional guest and client one-on-one interactions, and has received no client or guest complaints.

### SPECIALIZATION

Radish Reps must fulfill all requirements in one of these sections

#### Plating Station Leadership

- Extremely hospitality-minded and interacts well with guests. Seeks out answers to unknown questions, is consistently courteous, professional and warm.
- Sets up attractive and functional guest-facing stations
- Ensures and manages utmost food quality and safety
- Consistently assembles attractive plates that adhere to portioning guidelines, plating guidelines, and chef guidance
- Friendly, outgoing attitude - Initiates greetings and conversations proactively
- Takes the time to taste, ask questions, and learn about all dishes being served each day, including techniques, chef/restaurant partners, and dietary information
- Goes out of their way to engage guests with information about the day's menu
- Effectively keeps up with service during busy times, asks for help when needed
- Carefully and accurately tracks plate counts and consumption information
- Maintains excellent communication with onsite leadership about food quantities throughout service
- Has tasting plates ready at least 15 minutes before service

#### Onsite Culinary Leadership

- Thoroughly and thoughtfully checks out food from the kitchen - if something is wrong or missing they actively bring it up
- Understands how to read Galley menu reports to determine whether product provided is complete and represents accurate quantities.
- Actively assesses product quality and suitability for service.
- Strong culinary skill set, including independent operation of onsite ovens
- Skilled operation of combi ovens using steam, convection, and combi modes
- Proficient and consistent completion of all required food safety logs, including Time & Temp logs & Thermometer Calibration logs
- Ability to plan and execute heating of all dish components for service in a way that optimizes their quality, freshness, and timely readiness for service
- Ability to keep track of and update pars of kitchen supplies and wares
- Keeps equipment & station clean and organized
- Understands food quality and presentation, and knows how to achieve each
- Ability to adapt cooking plan on the fly with direction from leadership

#### Independent Service Leadership

- Is Knowledgeable of Radish service styles and is able to execute services with limited management oversight
- Demonstrates outstanding guest-facing service, with the utmost commitment to hospitality
- Demonstrates outstanding client-facing service. Responds appropriately and energetically to client questions and requests, and escalates questions professionally if unsure how to respond.
- Assists onsite leadership in demonstrating a positive, teaching-based management style, and participates in effectively training new employees to meet TFS hospitality and service standards.
- Understanding of equipment and use (vessels, utensils, compostables, etc.)
- Familiarity with proper break and break guide procedures, including assisting in managing break timing for other staff
- Understands Radish organizational tools and follows them consistently
- Communicates effectively and efficiently with onsite and office leadership about service, staffing, and any other variables that may arise