Subway Store # _____ Recommended Curriculum Plan for Sandwich Artist Certification

Cat.	Course Title	Dur'tn												
New Hire Orientation	The Subway Way	0:10:00												
	Creating a Professional Atm	0:10:00												
	External Customer Service	0:45:00												
Food	Baking Great Bread	0:45:00												
	Baking Other Products	0:45:00												
	Creating Party Platter	0:10:00												
	Food Pans	0:15:00												
	Food Preparation	0:45:00												
	Fresh Fit Introduction	0:20:00												
	Front Line Food Safety	0:30:00												
	How the Front Line Operate	0:30:00												
	How to Build	1:00:00												
	Thru-put Hands On	1:00:00												
	Thru-put Overview	0:30:00												
Cleaning & Maintenance	Cleaning the Beverage Stat	0:30:00												
	Cleaning the Back of the Re	0:35:00												
	Cleaning the Customer Area	0:30:00												
	Exterior Building Appearanc	0:10:00												
Equip ment	Back of Restaurant Equipm	0:30:00												
	Service and Customer Area	0:30:00												
POS	Basic Controls Overview	0:20:00												
	Basic Control Shift Level	0:30:00												
	How to Ring Sales	1:00:00												
	Point of Sale Clerk Tasks	0:30:00												
	The Subway Cash Card Pro	0:36:00												
Safety & Security	Emergency Situations	0:30:00												
	Handling Cash	0:15:00												
	Robbery	0:30:00												
	Store Security and Safety P	0:30:00												
Other	Counting Weekly Inventory	0:05:00												
	Customer Illness	0:30:00												
	Handling Deliveries	0:30:00												
	Serving Customers with Dis	0:20:00												
	Subway, English to Spanish	0:09:00												
	Suggestive Selling	0:10:00												
	Subway Scrabble Promotion	0:20:00												