Hogan Co. Weekly News

July 19

Drive Thru

Are WE READY for peaks?

7am - 9am / 11am – 2pm / 5pm – 7pm

- ✓ **Are we Doing Pre - Shift?**
- ✓ **Are we positioning correctly?**
- ✓ **Are we setting Targets?**
- ✓ **2nd Manager Leading Production?**

July 1 - 18

Restaurant	*DT Trans +/-*	*Restaurant*	*OEPE 3 peak Avg*	*Restaurant*	*OEPE imrovement vs 2020*
BIDDEFORD (Dakotah L.)	3485	BURLINGTON (Carlos F.)	99	Fall River V (Jose T.)	-28
NEWTON (Theresa S.)	478	WOBURN (Florinda C.)	103	WELLS (Arica W.)	-26
PLAINVILLE (Holly L.)	437	LEXINGTON (Julie B.)	115	NORTH WEYMOUTH (Roberta P.)	-25
LEXINGTON (Julie B.)	319	BRAINTREE (Nicole / Felicia)	116	BURLINGTON (Carlos F.)	-21
NASHUA (Mike D.)	259	BEDFORD (Eric A.)	117	BRAINTREE (Nicole / Felicia)	-20

Seed Store 8/4

Seed Store Location & Time is in the email

AGENDA for 8/4 Seed Store

- **MyMcDonald's Rewards Update**
- **Kiosk Accessibility**
- **McCafé Bakery LTO**
- **Chicken Update**
- **Famous Orders V**
- **Drive Thru Update**
- **McDelivery Update**

July 1st - 18th				
Restaurant	Units Served	Avg / Day	Restaurant	Units/ 1K Trans
Bourne (Kerri M.)	3,138	174.3	Newton (Theresa S.)	134.2
Middleboro (Brandon D.)	2,996	166.4	Bourne (Kerri M.)	125.8
Newton (Theresa S.)	2,526	140.3	Lexington (Julie B.)	124.3
Waltham (Dossy M.)	2,405	133.6	Middleboro (Brandon D.)	124.2
North Weymouth (Roberta P.)	2,224	123.6	Raynham (Danielle P.)	118.5

Smooth like Butter! Be Better with Butter.

Customers crave the buttery flavor on the Crispy Chicken Sandwich. Refer to and follow:

- Simplified Butter AAG Managers
- Butter Yield Guide
- Prepping Butter Station Guide
- Butter Troubleshooting Tips!
- Enhanced Butter Procedures Hi5 Card

McCafe Bakery

Thawing McCafé Bakery

Store the bakery rack at room temperature away from extreme temperatures such as by the oven and drive thru window; ideally between 70°- 80°. Please review the FRED module and videos on Thawing, Storage, and Serving. The McCafé Bakery Execution Manual is your one stop shop for all things Bakery. Please review bakery procedures for current products in preparation for Glazed Pull Apart Donut Launch- more information for the GPAD will be provided on the August 4th NABIT webcast.

Bakery Crew Knowledge Check

Review with your service teams the common functions the crew should be able to perform:

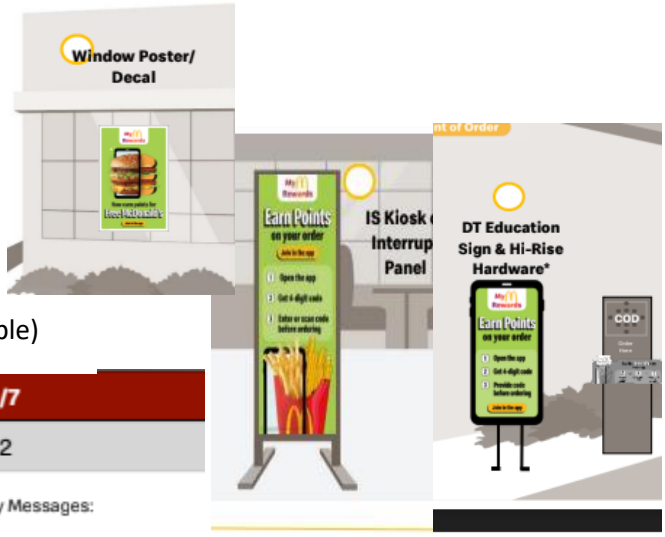
- ✓ Understand how to refill the bakery case.
- ✓ Explain how to thaw and store bakery items
- ✓ Prepare Cinnamon Rolls correctly.
- ✓ Explain how to serve bakery items correctly.
- ✓ Explain how to store bakery items in food pans

Displaying McCafé Bakery

The three most important points of the display case are that it's attractive to Guests, appears full, and always clean. Review Display Cases and adjust as needed by referring to this training module.

POP

7/20 My Rewards POP



- ✓ DT – (Next to the COD Green MyRewards POP with Hardware)
- ✓ Green My Rewards Window Poster
- ✓ Lobby – Green My Rewards Insert
- ✓ Reader Board message (Side # 1 & Side # 2 – see sample)

READERBOARD MESSAGES FOR 7/4-8/7	
Side 1	Side 2
7/4-7/31: Small Blue Raspberry Slushie for $2!	7/4-7/31: Loyalty - Optional Loyalty Messages: - Get rewards in the app - Free food in the app

DATES

7/20	**POP UP – NEW MyMcDonald's Rewards KIT (Arriving in Store this week)**
7/21	**Weekly Crew Schedule to be Completed by EOD.**
7/26	**MyMcDonald's Rewards National Advertising Begins**
7/28	**Weekly Crew Schedule to be Completed by EOD.**
7/29	**EOM Inventory Completed by GM. (Enter FOB August Projections in CIT)**
7/30	**SUP – Review all EOM inventory #'s.**
8/1	**Famous Order V - Product arrives (week of)**
8/1	**GM / KM to complete Monthly FS checklist**
8/4	**NABIT AUGUST – In Person SEED STORE**
8/4	**Weekly Crew Schedule to be Completed by EOD.**