

Hogan Company Restaurant KPI (Key Performance Indicators) leaders are highlighted below. Back to Basic shift management routines are the key to achieving high level of customer satisfaction. Next Shift you run keep in mind you play a significant role in your restaurants KPI results. You should know where you and your team always stand. If you don't see your restaurant here, please make sure to inquire with your General Manager and or Operations Supervisors on how your restaurant is performing.

<u>Key Performance Indicators (JUNE)</u>							
Restaurant	VOICE	Restaurant	OEPE	Restaurant	R2P	Restaurant	KVS
BRAINTREE	94.4%	WOBURN	90	LEXINGTON	110	WOBURN	26
(Santa P.)	94.4%	(Florinda C.)	80	(Brenda L.)		(Florinda C.)	36
WOBURN	93.8%	BURLINGTON	86	PLYMOUTH	124	BURLINGTON	
(Florinda C.)	93.8%	(Juan A.)	80	(Brian S.)	124	(Juan A.)	50
WALTHAM	90.0%	BILLERICA	100	NORTH ATTLEBORO	120	BILLERICA	C.E.
(Dossy M.)	90.0%	(Carlos F.)	108	(Jordan)	128	(Carlos F.)	65
NASHUA	81.8%	WALTHAM	120	NEWTON	121	LEXINGTON	74
(Jose T.)	81.8%	(Dossy M.)	130	(Theresa S.)	131	(Brenda L.)	/4
LEXINGTON	01 20/	BEDFORD	1.45	BILLERICA	122	BEDFORD	76
(Brenda L.)	81.3%	(Eric A.)	145	(Carlos F.)	132	(Eric A.)	76
_		ALL DAY (Open to Cla	se) Measures			

While the KPI includes ALL DAY data we have not waivered off our THREE PEAK focus. When we narrow down on the day parts and the measures that matter the most, we know that it can have positive impact on our Customer Satisfaction. QSC (Quality, Service and Cleanliness) for Breakfast (7am - 11am), Lunch (11am-2pm) and Dinner (5pm – 7pm) peaks. OEPE, KVS, R2P and T/C (+/-)

	<u>Dri</u> i	ve Thru S	B PEA	K Ops	(Jun	e)	
	<u>OEPE</u>		<u>3 Peak</u>				
	Peak		Pull Fwd				
Restaurant	Avg	Restaurant	<u>%</u>	Restaurant	KVS	Restaurant	R2P
WOBURN	74	BURLINGTON	22.000/	WOBURN	30	WOBURN	49
(Florinda C.)	74	(Juan A.)	32.00%	(Florinda C.)		(Florinda C.)	
BURLINGTON	76	BURLINGTON	22.000/	BURLINGTON	49	BURLINGTON	51
(Juan A.)	76	(Juan A.)	22.80%	(Juan A.)		(Juan A.)	
BILLERICA (Carlos	0.4	WALTHAM	20.00%	NEWTON	F2	NEWTON	F2
F.)	84	(Dossy M.)	20.60%	(Theresa S.)	52	(Theresa S.)	52
WALTHAM	02	NEWTON	10.200/	LEXINGTON	F2	LEXINGTON	F2
(Dossy M.)	92	(Theresa S.)	18.20%	(Brenda L.)	52	(Brenda L.)	52
Co. Target <140		Pull Fwd %	>14%	Co. Targe	t <70	Co. Target <	<140

MABIT - UPDATES!!!!!!!

Use current baked goods container to hold prepped 2 or 3 pack bags w/two four hour hold times.

For high volume locations an additional container can be used for single cookie and cookie tote sales (white hutzler or tongs are to be used when filling bags or tote).





Cambro w/4-hour hold time placement at condiment center





- · Ensure eProduction configuration tool is set for proper baking times
- When supply of McCafé baked goods are depleted the display case on Front Counter is no longer required
- Chocolate chip cookies can be bagged in 2's or 3's (based on BU menu) and place into current McCafé baked goods container marked with two four-hour expiration stickers
- Bagged cookies can be placed in a black Cambro bin at the condiment center or order assembly area utilizing one of the four-hour stickers from the baked good container
- High volume restaurants can utilize McCafé baked goods containers for individual cookie and tote sales marked with four-hour expiration



M RMHC – GIVE A LITTLE LOVE



THANK YOU everyone in just two weeks we collected roughly \$15k in Donations for RMHC of New England

Hogan Co. LEADERS

WOBURN	\$2,451	
(Florinda C.)	ŞZ,431	
NORTH ATTLEBORO	¢1 210	
(Jordan)	\$1,219	
NEWTON	ć1 12 <i>1</i>	
(Theresa S.)	\$1,124	
WALTHAM	¢1 070	
(Dossy M.)	\$1,078	

DID YOU KNOW!

Most of you are aware of the RMHC houses throughout New England but did you know RMHC is MOBILE as well?

The Ronald McDonald Care Mobile in Worcester, Massachusetts was the first of its kind in the world and provides medical and dental care to children with unmet healthcare needs.

The Ronald McDonald Care Mobile in Rhode Island (also known as The Molar Express) provides dental care to children in local communities.



Mest Burger - Preparation





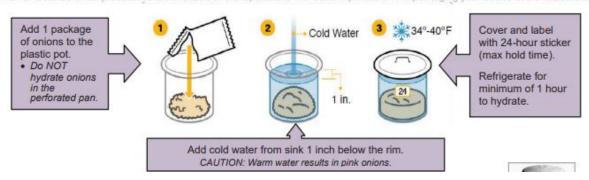
Onions

A gold-standard reconstituted onion is well hydrated, creating large plump pieces that are white and soft to the touch.



Proper Onion Hydration Procedures

NOTE: Detailed onion procedures are available in the Operations Manual and printed on the packaging you receive at the restaurant.



Produce

Prep Less More Often

Serve cool, crisp lettuce and slivered onions by prepping less more often:

Pans

- Use the right size Cambro pan for each ingredient.
- When possible use a 6 or 4 inch deep pan for shredded lettuce and a 2 inch deep pan for slivered onions to encourage quicker produce turnover.
- Restaurants will need to ensure an adequate supply of Cambro pans are available.

Goal = 30-minute standard remains the same

 The goal is to turn over produce every 30 minutes; however, existing 2 hour holding times remain.

Prep Table Layout

 Use the current prep table layout in manual

Prep Charts

- Follow prep charts to prepare the day's required usage before Regular menu changeover.
- Prep enough produce for peak periods to enable quick change of Cambros when they are empty.
- Pans can then be switched out from the prep line refrigerator.

To help successfully prep more often, when possible, schedule a dedicated prep person who will be accountable for the quality of ingredients being prepared.



100 DAYS OF WICKED MASS SUMMAH 1



June 11th – August 5th

6/11 – 6/24 Weeks 1 & 2 | Breakfast Peak 7 am – 9 am 6/25 – 7/8 Weeks 3 & 4 | Lunch Peak 11 am – 2 pm 7/9 – 7/22 Weeks 5 & 6 | Dinner Peak 5 pm – 7 pm 7/23 – 8/5 Weeks 7 & 8 | All 3 Peaks Combined

Points: Restaurants will earn points for Top 10 Fastest OEPE + bonus points for KVS.

OEPE



DT: Top 10 Fastest			
Restaurants	Points		
1	200		
2	180		
3	160		
4	140		
5	120		
6	100		
7	80		
8	60		
9	40		
10	20		

KVS Bonus

KVS Bonus Points		
KVS (secs)	Points	
0 – 17	0	
18 – 40	100	
41 – 50	80	
51-60	60	
61 – 70	40	
71 – 80	20	

KVS points will be added to the Top 10 Fastest restaurants to determine the overall 1st, 2nd, and 3rd place final winners.

Winners: The contest resets every 2 weeks, giving all restaurants a new chance to take the top spot on their respective leaderboard!!!



M Dates – June 2023

5/12	100 days of summer incentive Breakfast 7am -9am STARTS
5/15	Approved Schedules posted in crew rooms by EOD
5/19	EOW Complete by KM / Sup Food Cost in Store day
5/19	Happy Meal Little Mermaid (Ends)
5/19	Elate (Onboarding Webcast) 2pm – ALL GMs & Sups (Excluding Nancy Patch)
5/20	Happy Meal Elemental Begins
5/20	LTC class Day 1 (Hogan Co. Office)
5/21	LTC class Day 2 (Hogan Co. Office)
5/22	Approved Schedules posted in crew rooms by EOD
5/24	100 Days of Summer Incentive Breakfast peak 7am – 9am Ends
6/25	100 Days of Summer Incentive Lunch PEAK 11am – 2pm STARTS
5/26	Quarter Pounder Core & Cheesy Jalapeno Bacon LTO (Week off Soft Sell)
5/28	EOM Complete by General Manager.



Don't forget to follow us on INSTAGRAM @HoganFamilyMcDonalds or scan the barcode with any mobile device.

