

Week of April 27

Navigating FRED and Campus

Outcomes:

- Increased knowledge of navigating FRED
- Leverage FRED/Campus to develop restaurant staff
- Utilize FRED to support restaurant operations

This class is available each week on:

MON 4/27: [9 am](#) and [7 pm](#)

TUES 4/28: [1 pm](#) and [3 pm](#)

WED 4/29: [11 am](#) and [5 pm](#)

THURS 4/30: [9 am](#) and [2 pm](#)

FRI 5/1: [1 pm](#) and [7 pm](#)

SAT 5/2: --

SUN 5/3: [10 am](#)

All times are CST

Personal Safety: Contactless Ops/Social Distancing

Outcomes:

- Utilize PPE to ensure personal safety
- Apply social distancing guidelines in the restaurant
- Execute contactless operations and training

This class is available each week on:

MON 4/27: [10 am](#) and [6 pm](#)

TUES 4/28: [12 pm](#) and [4 pm](#)

WED 4/29: [12 pm](#) and [4 pm](#)

THURS 4/30: [10 am](#) and [3 pm](#)

FRI 5/1: [12 pm](#) and [6 pm](#)

SAT 5/2: --

SUN 5/3: [11 am](#)

[Back to Menu](#)

DT/Delivery/MOP

Outcomes:

- Maximize Drive-thru operations
- Optimize the delivery business
- Leverage operational best practices

This class is available each week on:

MON 4/27: [11 am](#) and [5 pm](#)

TUES 4/28: [11 am](#) and [5 pm](#)

WED 4/29: [10 am](#) and [1 pm](#)

THURS 4/30: [11 am](#) and [4 pm](#)

FRI 5/1: [11 am](#) and [5 pm](#)

SAT 5/2: --

SUN 5/3: [12 pm](#)

Food Safety

Outcomes:

- Ensure Food Safety practices are executed
- Identify the priority focus areas for Food Safety
- Understand how personal hygiene impacts Food Safety

This class is available each week on:

MON 4/27: [12 pm](#) and [4 pm](#)

TUES 4/28: [10 am](#) and [6 pm](#)

WED 4/29: [2 pm](#) and [7 pm](#)

THURS 4/30: [12 pm](#) and [5 pm](#)

FRI 5/1: [10 am](#) and [4 pm](#)

SAT 5/2: [10 am](#)

SUN 5/3: --

Continued on next page...

Week of April 27, continued

Hospitality: Creating Personal Connections

Outcomes:

- Create feel good moments for guests
- Develop a hospitality culture
- Learn the importance of a growth mindset

This class is available each week on:

MON 4/27: [1 pm](#) and [3 pm](#)
TUES 4/28: [9 am](#) and [7 pm](#)
WED 4/29: [3 pm](#) and [6 pm](#)
THURS 4/30: [1 pm](#) and [6 pm](#)
FRI 5/1: [9 am](#) and [3 pm](#)
SAT 5/2: [11 am](#)
SUN 5/3: --

All times are CST

Coping with Change

Outcomes:

- Recognize three phases & symptoms of the change process
- Understand why people resist change
- Learn techniques to work through each phase

This class is available each week on:

MON 4/27: [2 pm](#)
TUES 4/28: [10 am](#)
WED 4/29: [11 am](#)
THURS 4/30: [7 pm](#)
FRI 5/1: [11 am](#)
SAT 5/2: --
SUN 5/3: [3 pm](#)

[Back to Menu](#)

Effective Communication

Outcomes:

- Develop relevant messages to your audience
- Leverage different methods to effectively showcase the importance & value of your message

This class is available each week on:

MON 4/27: [5 pm](#)
TUES 4/28: [11 am](#)
WED 4/29: [5 pm](#)
THURS 4/30: [10 am](#)
FRI 5/1: [5 pm](#)
SAT 5/2: --
SUN 5/3: [4 pm](#)

Emotional Intelligence

Outcomes:

- Recognize emotions in yourself and others
- Understand what triggers emotions
- Discover how EQ can help you to build more positive relationships

This class is available each week on:

MON 4/27: [10 am](#)
TUES 4/28: [4 pm](#)
WED 4/29: [4 pm](#)
THURS 4/30: [11 am](#)
FRI 5/1: [4 pm](#)
SAT 5/2: [3 pm](#)
SUN 5/3: --

Week of May 4

One session by topic is offered weekly in Spanish. Spanish sessions are identified with an * following scheduled time (e.g., 4pm *).

Navigating FRED and Campus

Outcomes:

- Increased knowledge of navigating FRED
- Leverage FRED/Campus to develop restaurant staff
- Utilize FRED to support restaurant operations

This class is available each week on:

MON 5/4: [9 am](#) * and [7 pm](#)

TUES 5/5: [1 pm](#) and [3 pm](#)

WED 5/6: [11 am](#) and [5 pm](#)

THURS 5/7: [9 am](#) and [2 pm](#)

FRI 5/8: [1 pm](#) and [7 pm](#)

SAT 5/9: --

SUN 5/10: [10 am](#)

*All times are CST
in Spanish

Personal Safety: Contactless Ops/Social Distancing

Outcomes:

- Utilize PPE to ensure personal safety
- Apply social distancing guidelines in the restaurant
- Execute contactless operations and training

This class is available each week on:

MON 5/4: [10 am](#) and [6 pm](#)

TUES 5/5: [12 pm](#) and [4 pm](#)

WED 5/6: [12 pm](#) * and [4 pm](#)

THURS 5/7: [10 am](#) and [3 pm](#)

FRI 5/8: [12 pm](#) and [6 pm](#)

SAT 5/9: --

SUN 5/10: [11 am](#)

[Back to Menu](#)

DT/Delivery/MOP

Outcomes:

- Maximize Drive-thru operations
- Optimize the delivery business
- Leverage operational best practices

This class is available each week on:

MON 5/4: [11 am](#) and [5 pm](#)

TUES 5/5: [11 am](#) and [5 pm](#)

WED 5/6: [10 am](#) and [1 pm](#)

THURS 5/7: [11 am](#) and [4 pm](#) *

FRI 5/8: [11 am](#) and [5 pm](#)

SAT 5/9: --

SUN 5/10: [12 pm](#)

Food Safety

Outcomes:

- Ensure Food Safety practices are executed
- Identify the priority focus areas for Food Safety
- Understand how personal hygiene impacts Food Safety

This class is available each week on:

MON 5/4: [12 pm](#) and [4 pm](#)

TUES 5/5: [10 am](#) and [6 pm](#)

WED 5/6: [2 pm](#) and [7 pm](#)

THURS 5/7: [12 pm](#) and [5 pm](#)

FRI 5/8: [10 am](#) * and [4 pm](#)

SAT 5/9: [10 am](#)

SUN 5/10: --

Continued on next page...

Week of May 4

One session by topic is offered weekly in Spanish. Spanish sessions are identified with an * following scheduled time (e.g., 4pm *).

Hospitality: Creating Personal Connections

Outcomes:

- Create feel good moments for guests
- Develop a hospitality culture
- Learn the importance of a growth mindset

This class is available each week on:

MON 5/4: [1 pm](#) and [3 pm](#)
TUES 5/5: [9 am](#) * and [7 pm](#)
WED 5/6: [3 pm](#) and [6 pm](#)
THURS 5/7: [1 pm](#) and [6 pm](#)
FRI 5/8: [9 am](#) and [3 pm](#)
SAT 5/9: [11 am](#)
SUN 5/10: --

*All times are CST
in Spanish

Coping with Change

Outcomes:

- Recognize three phases & symptoms of the change process
- Understand why people resist change
- Learn techniques to work through each phase

This class is available each week on:

MON 5/4: [2 pm](#)
TUES 5/5: [10 am](#)
WED 5/6: [11 am](#)
THURS 5/7: [7 pm](#)
FRI 5/8: [11 am](#) *
SAT 5/9: --
SUN 5/10: [3 pm](#)

[Back to Menu](#)

Effective Communication

Outcomes:

- Develop relevant messages to your audience
- Leverage different methods to effectively showcase the importance & value of your message

This class is available each week on:

MON 5/4: [5 pm](#)
TUES 5/5: [11 am](#)
WED 5/6: [5 pm](#)
THURS 5/7: [10 am](#) *
FRI 5/8: [5 pm](#)
SAT 5/9: --
SUN 5/10: [4 pm](#)

Emotional Intelligence

Outcomes:

- Recognize emotions in yourself and others
- Understand what triggers emotions
- Discover how EQ can help you to build more positive relationships

This class is available each week on:

MON 5/4: [10 am](#)
TUES 5/5: [4 pm](#)
WED 5/6: [4 pm](#) *
THURS 5/7: [11 am](#)
FRI 5/8: [4 pm](#)
SAT 5/9: [3 pm](#)
SUN 5/10: --



Thank you