

Training Journey

Welcome To The Team

We are excited for you to join our Chick-fil-A family! It is our hope that you feel welcomed and prepared for success! In this document you will find a brief overview of what your initial training will look like. During training feel free to ask all clarifying questions you need to build confidence in your ability to execute various tasks that will be expected of you! Our trainers are excited to meet you!



Kitchen Training Overview

Day 1

Orientation Powerpoint 1.5hrs

Get familiar with kitchen layout and overview of positions

Discuss what food safety looks like at Chick-fil-A

Day 2

Learn ready to eat food side

Sandwich assembly

Packaging nuggets/strips

Preparing waffle potato fries

Day 3

Dive deeper on food safety

Learn how to properly bread our products

Learn cooking procedures and how to maintain equipment

Learn how to wash dishes

Opening/Closing

After three days of training you will then move to learning how to either open or close the restaurant depending on your availability

Front Of The House Training Overview

Day 1

Orientation Powerpoint 1.5hrs
Hospitality at Chick-fil-A
Serving guests at the Front Counter

Day 2

Learn how to serve guests at the drive-thru window
Preparing Drive-thru beverage orders
Serving guests in the drive-thru via iPOS(tablet order taking outside)
Meal assembly and delivering meals to guests

Day 3

Review of days 1 & 2
Preparing and maintaining the dinning room

Day 4

After three days of training you will then move to learning how to either open or close the restaurant depending on your availability