Pre-DID Process: Chick-fil-A Baytown

Before entering into the DID Class and Process, you should be looking and focusing on these things to help prepare yourself for what is next.

Skills Needed	Try it Out!
	- Be Curious! ASK QUESTIONS throughout your week.
Self-Starter and Problem Solver	Ex: If a vendor comes in, be the first one to meet them and learn more about what they are doing for our restaurant. If every day we run hold on fries at 2pm, start to look into why that is.
	 You must take ownership over this restaurant like it is your house! If you don't claim something then it is never yours.
Ownership	Ex: Take responsibility over something in the restaurant and be repetitive over it during your shift. Whether it be cleanliness, organization, service, be known for something as a shift leader!
	 You can use your own brain to create ideas and implement them in the restaurant.
Idea Generator	Ex: You learn not to take no for an a answer, you have to go discover and use data to back up your idea and pitch your plan to leadership. (See Idea Generation Guide to help)
	 We are a TEAM, the best thing a leader can learn is that you cannot do it all on your own.
Include Others	Ex: Get the input and opinions of others around you on what you are wanting to work on. People can be the most helpful resources in creating positive change in the restaurant.
Welfare Minded	 Self- Care proceeds Team Care. You cannot lead a team well unless you are leading yourself well.
	Ex: GET A MENTOR! Plan your week out, budget! Take care of yourself and your family to be able to create space to lead others.
Operational Focused	 You need to know the ins and outs of this business operationally to succeed.
	Ex: Ask about being rotated to roles do not know! (Prep, BOH, Catering, FOH)