2485 Product The Kitchen That Holds Itself

Product Fieldbook · https://kb.jeffreysummers.com/docs/2485-product-the-kitchen-that-holds-itself/

The Demand

Before your next shift when you step off the line, watch whether the standard holds without you — whether the senior cook corrects the junior cook's drifting mis-en-place before it hits the pass, or waits for a manager to catch it. Name the last plate spec that got enforced by a cast member with no manager watching, and the last one that slipped because everyone assumed someone else would catch it. Build [Peer Accountability] on purpose this week: make the 200% Rule explicit to your kitchen and recognize, out loud, the cast member who caught a problem before it reached the Guest.

The Work

Name a product standard in your kitchen that currently depends on the kitchen manager being present to hold:

Rate how much your kitchen runs on supervision versus ownership, 1-5, where 5 is fully owned by the cast:

The last time a line cook corrected another cook's drifting prep or plate spec without a manager present — name the instance, or "cannot recall":

The last time a standard slipped because a cast member noticed and said nothing:

Is your standard documented and trained explicitly enough that a new hire could learn it without you — Yes or No:

The cast member you will recognize this week for protecting the standard, and how you will make that recognition visible to the rest of the kitchen:

What you will make explicit about the 200% Rule — being responsible for your own prep and the prep beside you — before your next shift: