

# FLUFFY NOT STUFFY



## 1. TRAINING OF TEAM

- Team members are trained on proper portioning using Portion Chart
- Portion Cups are FLUFFY not STUFFY
- Pizzas are checked for quality and correct portioning

## 2. DAILY / WEEKLY INVENTORY

- Daily inventories are done to identify food cost opportunities
- Weekly inventories are done to identify food cost opportunities
- Posted inventories are analyzed items recounted if needed

## 3. ANALYZE RESULTS

- Top Twenty Report is analyzed to identify inventory opportunities
- Team members understand how to read the Top 20 Report
- Top Twenty is posted with focus items circled

## 4. GAMES PLAN

- GAMES Plan is developed for focus items and opportunities
- Red Dot process
- Focus items are added to daily inventory
- Team members are coached on "FLUFFY not STUFFY"
- Food Cost and portioning opportunities are discussed

## 5. SHIFT HUDDLES

- Held daily to discuss key focus areas and goals
- Communicate Goals (Sales, AOS, Speed of Service)
- Review Food Cost (Top 20, Spoilage and Loss)
- Discuss "New News"

✓ **FLUFFY**



⊘ **STUFFY**



PINEAPPLE

✓ **FLUFFY**



⊘ **STUFFY**



ARTICHOKE HEARTS

**Papa Murphy's**  
TAKE 'N' BAKE PIZZA