



# Stephanie Hansana

## Management Intern at Vinyl Taco Fargo

### Primary Responsibilities

As a management intern, I had to complete thorough training as a dishwasher, line cook, prep cook, expo (also has the role of kitchen supervisor), and front of house manager. My primary responsibility after training commenced was to lead and assist workers in every area to ensure guests received high quality service and products.



### Project

Updating Kitchen Prep Par Levels to Better Suit Increased Sales

#### Key Findings:

1. As sales increase (or decrease) kitchen procedures need to be updated as necessary.
2. Analyzing sales periodically is beneficial when making changes in processes and procedures.
3. Create a map of processes so problem areas can be easily targeted when issues arise.

### Top 3 Things Learned

1. Respect the rules and professionalism of work, and present yourself as if a guest is always watching.
2. Be proactive not reactive.
3. Work hard, accept criticism, improve yourself, and know your worth.