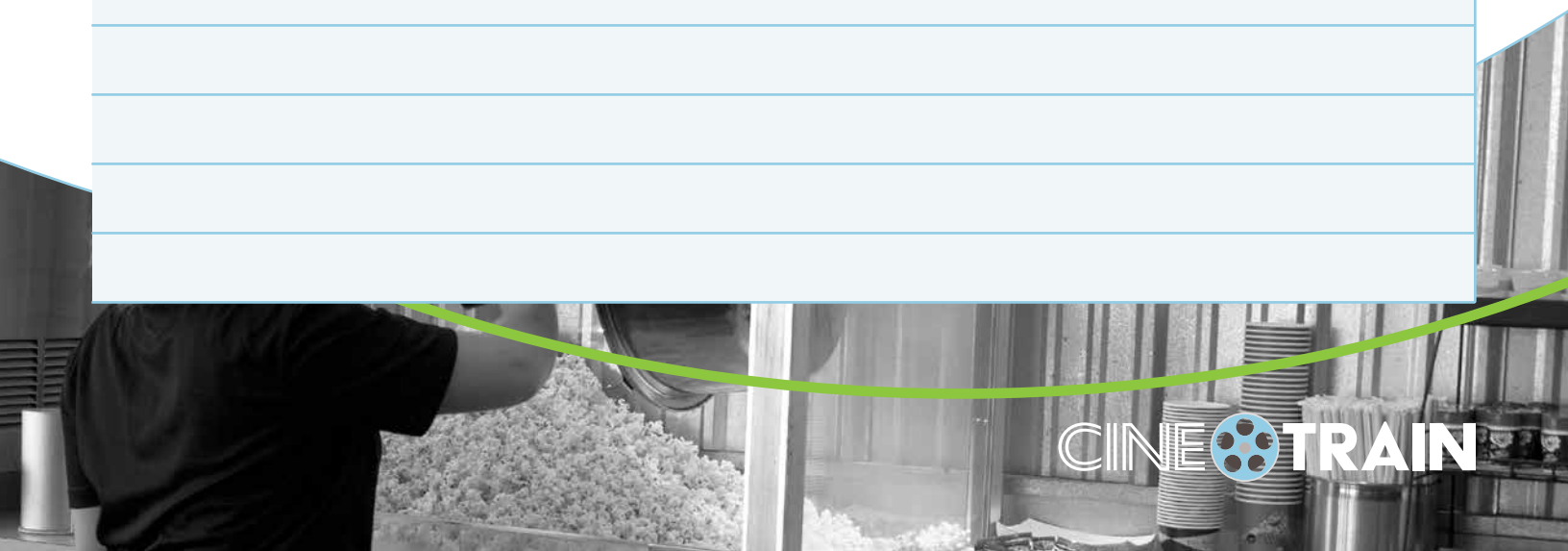
Inventory & Food Management

New trainees should be made aware of where inventory is kept and what to do if things are running low. You should make them aware of different inventory and food processes they should follow. After completing the eLearning training, it's your job as the trainer to get them up to speed on how things work at your theater.

YOUR ROLE IN THE LEARNER'S EXPERIENCE

Trainees who complete eLearning training will learn the basics about food safety, inventory management and food safety. As their trainer, you should support the trainees in teaching them the specifics about inventory and food management at your theater.

Here are some things to make sure trainee's learn about:

- **How, when and who counts inventory and how inventory impacts sales predictions.**
- **How to restock inventory and estimating what they'll need for each shift.**
- **Food safety, what specific health and cleanliness procedures need to be followed.**
- **How to prep popcorn.**
- **How and where food is stored. How long can certain things remain in a freezer and how to prevent waste.**

Inventory & Food Management Notes