

PHOENIX3 COLLECTIVE | THE LINEUP

# ANNUAL HUDDLE CALENDAR

364 Service Topics — One Per Day of Service

## DESIGNED FOR: Restaura Hospitality | Culinour | Infuse Hospitality

This calendar provides one daily service topic for 364 service days per year. Topics cycle through seven pillars — one pillar per day of the week — ensuring every operational area is reinforced with consistency and intentionality. Topics are designed to take 2–3 minutes in the pre-shift huddle and connect directly to the Phoenix3 Culinary Framework, CrossCheck audit standards, and Brand Experience commitments.

## SEVEN PILLARS — DAILY ROTATION SYSTEM

Each pillar is assigned to the same day of the week, every week. Day 1 = Culinary Excellence. Day 2 = Hospitality. Day 3 = Safety. Day 4 = Culture. Day 5 = Sustainability. Day 6 = CrossCheck & Operations. Day 7 = Brand Experience.

<b>D1</b> Culinary Excellence	<b>D2</b> Hospitality & Guest Experience	<b>D3</b> Safety & Food Standards	<b>D4</b> Team Culture & Leadership	<b>D5</b> Sustainability & Sourcing	<b>D6</b> CrossCheck & Operations	<b>D7</b> Brand Experience
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## HOW TO USE THIS CALENDAR

1. The calendar is organized into 52 weekly blocks of 7 service days each (364 total service days).
2. Pull today's topic before the pre-shift huddle and prepare a 2–3 minute delivery.
3. Choose one delivery method: a brief teaching, a question for the team, a role-play scenario, or a 'Wow Story' that illustrates the topic.
4. Connect the topic explicitly to our Culinary Philosophy, Brand Experience, or CrossCheck audit standards.
5. Day 6 topics (CrossCheck & Operations) are specifically designed to align with CrossCheck audit categories. Use them to reinforce specific audit behaviors.
6. Day 7 topics (Brand Experience) connect to our three culinary verticals — Restaura, Culinour, and Infuse. Apply each to your brand context.
7. Spark content (Step 1) comes from the Phoenix3 Culture Department and is separate from this calendar. The service topic calendar covers Steps 2–5 of the daily huddle.

## Q1 — WEEKS 1–13: FOUNDATION

WEEK 1		Days 1–7
<b>Day 1</b> Wk 1 D1	<b>Culinary Excellence</b>	Mise en place: What does a truly prepared kitchen look like before service? Walk the stations together.
<b>Day 2</b> Wk 1 D2	<b>Hospitality &amp; Guest Experience</b>	What is hospitality? The difference between service (the task) and hospitality (the emotional experience).
<b>Day 3</b> Wk 1 D3	<b>Safety &amp; Food Standards</b>	Temperature danger zone review: What is it, why does it matter, and how do we monitor it?
<b>Day 4</b> Wk 1 D4	<b>Team Culture &amp; Leadership</b>	What is our mission? Every team member should be able to say it from memory. Does yours reflect the work you do?
<b>Day 5</b> Wk 1 D5	<b>Sustainability &amp; Sourcing</b>	Why responsible sourcing matters: Every purchasing decision either strengthens or weakens the communities we serve.
<b>Day 6</b> Wk 1 D6	<b>CrossCheck &amp; Operations</b>	CrossCheck as a tool for excellence: The audit exists to help us be better — not to catch us doing something wrong.
<b>Day 7</b> Wk 1 D7	<b>Brand Experience</b>	What is the Phoenix3 Culinary Framework? Every team member should be able to explain all three levels.
WEEK 2		Days 8–14
<b>Day 8</b> Wk 2 D1	<b>Culinary Excellence</b>	Scratch cooking commitment: Why does building stocks from scratch matter for our residents and guests?
<b>Day 9</b> Wk 2 D2	<b>Hospitality &amp; Guest Experience</b>	The first 10 seconds: How we greet a resident or guest in the first 10 seconds defines their entire experience.
<b>Day 10</b> Wk 2 D3	<b>Safety &amp; Food Standards</b>	Handwashing technique and frequency: The single most effective food safety behavior. Do we do it consistently?
<b>Day 11</b> Wk 2 D4	<b>Team Culture &amp; Leadership</b>	Pride of ownership: What part of this operation do you take personal responsibility for?
<b>Day 12</b> Wk 2 D5	<b>Sustainability &amp; Sourcing</b>	Local sourcing today: What on today's menu came from a local or regional producer?
<b>Day 13</b> Wk 2 D6	<b>CrossCheck &amp; Operations</b>	IDDSI 2.0 review: Walk through the texture levels (Regular, SB6, MM5, PU4) as a team. Who knows the details?
<b>Day 14</b> Wk 2 D7	<b>Brand Experience</b>	Restaura's culinary identity: What makes our senior living dining program distinctly Restaura?

<b>WEEK 3</b>		Days 15–21
<b>Day 15</b> Wk 3 D1	<b>Culinary Excellence</b>	Knife skills matter: Precision in prep reflects the standard we hold for everything we serve.
<b>Day 16</b> Wk 3 D2	<b>Hospitality &amp; Guest Experience</b>	Anticipatory service: Great hospitality solves a need before it is expressed. What can we anticipate today?
<b>Day 17</b> Wk 3 D3	<b>Safety &amp; Food Standards</b>	Glove use and glove changes: When, why, and how — including the common mistakes that create risk.
<b>Day 18</b> Wk 3 D4	<b>Team Culture &amp; Leadership</b>	Lifting others: The Infuse principle — great leadership creates space for others to rise. Who are you developing?
<b>Day 19</b> Wk 3 D5	<b>Sustainability &amp; Sourcing</b>	Seasonal eating: What is at peak quality right now, and how is that showing up in our kitchen?
<b>Day 20</b> Wk 3 D6	<b>CrossCheck &amp; Operations</b>	Temperature log compliance: Are our logs complete, accurate, and signed for every monitoring period?
<b>Day 21</b> Wk 3 D7	<b>Brand Experience</b>	Culinour's dual mission: How does our healthcare dining program serve both patients and workforce?

<b>WEEK 4</b>		Days 22–28
<b>Day 22</b> Wk 4 D1	<b>Culinary Excellence</b>	Flavor layering: How do we build depth with fresh acid, toasting spices, and finishing techniques?
<b>Day 23</b> Wk 4 D2	<b>Hospitality &amp; Guest Experience</b>	Eye contact and acknowledgment: Every person who enters the dining room should be seen within 30 seconds.
<b>Day 24</b> Wk 4 D3	<b>Safety &amp; Food Standards</b>	Receiving and inspection: What do we look for when food arrives? What do we reject and why?
<b>Day 25</b> Wk 4 D4	<b>Team Culture &amp; Leadership</b>	Accountability without blame: How do we address mistakes in a way that leads to learning rather than fear?
<b>Day 26</b> Wk 4 D5	<b>Sustainability &amp; Sourcing</b>	Food waste audit: How much did we throw away after last service? What produced that waste?
<b>Day 27</b> Wk 4 D6	<b>CrossCheck &amp; Operations</b>	Production planning: How closely does our production volume match actual demand? Where do we over-produce?
<b>Day 28</b> Wk 4 D7	<b>Brand Experience</b>	Infuse's restaurant mindset: What does it mean to run a corporate café with the spirit of a great restaurant?

<b>WEEK 5</b>		Days 29–35
<b>Day 29</b> Wk 5 D1	<b>Culinary Excellence</b>	Seasonal ingredients: What is in season right now, and how does that show up on today's menu?
<b>Day 30</b> Wk 5 D2	<b>Hospitality &amp; Guest Experience</b>	Disney's HEARD framework for service recovery: Hear. Empathize. Apologize. Resolve. Diagnose.
<b>Day 31</b> Wk 5 D3	<b>Safety &amp; Food Standards</b>	FIFO — First In, First Out: Walk the walk-in together and audit the current rotation.
<b>Day 32</b> Wk 5 D4	<b>Team Culture &amp; Leadership</b>	Communication during service: Calling out, listening, confirming — what does excellent kitchen communication look like?
<b>Day 33</b> Wk 5 D5	<b>Sustainability &amp; Sourcing</b>	USDA Organic: What does the organic certification mean, and why do we prioritize it for vulnerable populations?
<b>Day 34</b> Wk 5 D6	<b>CrossCheck &amp; Operations</b>	Waste tracking: How do we measure food waste? What does our data tell us about where to focus?
<b>Day 35</b> Wk 5 D7	<b>Brand Experience</b>	Our Culinary Philosophy — Level 1: What is the overarching culinary ethos that guides everything we do?

<b>WEEK 6</b>		Days 36–42
<b>Day 36</b> Wk 6 D1	<b>Culinary Excellence</b>	Plating with intention: A plate that looks extraordinary communicates care before the first bite.
<b>Day 37</b> Wk 6 D2	<b>Hospitality &amp; Guest Experience</b>	The power of names: Using a resident's name transforms a transaction into a relationship.
<b>Day 38</b> Wk 6 D3	<b>Safety &amp; Food Standards</b>	Proper labeling and dating: Every item in our reach-in and walk-in has a name and a date. No exceptions.
<b>Day 39</b> Wk 6 D4	<b>Team Culture &amp; Leadership</b>	The new team member experience: How do we welcome someone to the team on their first day, their first week?
<b>Day 40</b> Wk 6 D5	<b>Sustainability &amp; Sourcing</b>	Farm-to-table relationships: Name a specific farm or producer we work with. What do we know about them?
<b>Day 41</b> Wk 6 D6	<b>CrossCheck &amp; Operations</b>	Receiving log review: What did we receive in the past 48 hours? Were all receiving protocols followed?
<b>Day 42</b> Wk 6 D7	<b>Brand Experience</b>	Our Culinary Commitment — Level 2: What does our brand promise look like in daily practice?

<b>WEEK 7</b>		Days 43–49
<b>Day 43</b> Wk 7 D1	<b>Culinary Excellence</b>	Tasting constantly: Great cooks taste their food throughout preparation, not just at the end.
<b>Day 44</b> Wk 7 D2	<b>Hospitality &amp; Guest Experience</b>	Hospitality is everyone's job: From the dishwasher to the director, every role touches the guest experience.
<b>Day 45</b> Wk 7 D3	<b>Safety &amp; Food Standards</b>	Cross-contamination risks: How do allergens and pathogens travel through a kitchen, and how do we stop them?
<b>Day 46</b> Wk 7 D4	<b>Team Culture &amp; Leadership</b>	Recognition and appreciation: How often do we say 'thank you' to each other, and do we mean it?
<b>Day 47</b> Wk 7 D5	<b>Sustainability &amp; Sourcing</b>	Plant-forward menus: How are we increasing the proportion of plant-based options in our current cycle?
<b>Day 48</b> Wk 7 D6	<b>CrossCheck &amp; Operations</b>	Labeling compliance walk: Do a walk-in and reach-in walk right now. Every item should have a label and date.
<b>Day 49</b> Wk 7 D7	<b>Brand Experience</b>	Brand Culinary Experience — Level 3: How does your specific brand show up in today's service?

<b>WEEK 8</b>		Days 50–56
<b>Day 50</b> Wk 8 D1	<b>Culinary Excellence</b>	Menu storytelling: Can every team member explain today's featured dish to a resident or guest?
<b>Day 51</b> Wk 8 D2	<b>Hospitality &amp; Guest Experience</b>	Reading body language: What are our residents and guests communicating without words?
<b>Day 52</b> Wk 8 D3	<b>Safety &amp; Food Standards</b>	Allergen protocol review: Know the top 9 major allergens. Know every allergen flag on today's resident list.
<b>Day 53</b> Wk 8 D4	<b>Team Culture &amp; Leadership</b>	Culture Ambassador role: What does it mean to be a Culture Ambassador? Who can step into that role today?
<b>Day 54</b> Wk 8 D5	<b>Sustainability &amp; Sourcing</b>	Marine Stewardship Council seafood: Why do we specify MSC-certified fish, and what does it protect?
<b>Day 55</b> Wk 8 D6	<b>CrossCheck &amp; Operations</b>	Allergen documentation: Are allergen flags up to date in our production system for every resident on a modified diet?
<b>Day 56</b> Wk 8 D7	<b>Brand Experience</b>	The Letter from the Chef: What is the culinary renaissance, and how does it shape our daily work?

<b>WEEK 9</b>		Days 57–63
<b>Day 57</b> Wk 9 D1	<b>Culinary Excellence</b>	Temperature discipline: Hot food hot, cold food cold — this is a standard, not a preference.
<b>Day 58</b> Wk 9 D2	<b>Hospitality &amp; Guest Experience</b>	The goodbye matters as much as the hello: How we close the dining experience is the last memory a guest takes.
<b>Day 59</b> Wk 9 D3	<b>Safety &amp; Food Standards</b>	Sanitizer concentration and testing: Are our sanitizer buckets at the right concentration? Do we test them?
<b>Day 60</b> Wk 9 D4	<b>Team Culture &amp; Leadership</b>	Leading with humility: The best leaders at every level ask questions, admit mistakes, and give credit generously.
<b>Day 61</b> Wk 9 D5	<b>Sustainability &amp; Sourcing</b>	Fair Trade certification: What labor and environmental practices does Fair Trade ensure?
<b>Day 62</b> Wk 9 D6	<b>CrossCheck &amp; Operations</b>	Recipe costing awareness: Does every chef and cook understand the relationship between recipe adherence and cost control?
<b>Day 63</b> Wk 9 D7	<b>Brand Experience</b>	Ingredient transparency in practice: Could we explain every ingredient in today's featured dish to a resident or guest?
<b>WEEK 10</b>		Days 64–70
<b>Day 64</b> Wk 10 D1	<b>Culinary Excellence</b>	Texture modification excellence: IDDSI compliance is a culinary skill, not just a diet restriction.
<b>Day 65</b> Wk 10 D2	<b>Hospitality &amp; Guest Experience</b>	Consistency builds trust: The same excellent experience every day is more powerful than one extraordinary day.
<b>Day 66</b> Wk 10 D3	<b>Safety &amp; Food Standards</b>	Personal hygiene standards: Uniform compliance, hair restraints, jewelry, nail length — walk the room.
<b>Day 67</b> Wk 10 D4	<b>Team Culture &amp; Leadership</b>	The daily lineup as culture: This huddle is not a formality. It is the daily heartbeat of who we are.
<b>Day 68</b> Wk 10 D5	<b>Sustainability &amp; Sourcing</b>	Certified Humane protein: What does this certification require of the producers we source from?
<b>Day 69</b> Wk 10 D6	<b>CrossCheck &amp; Operations</b>	Line check procedure: Walk through the pre-service line check together. What is the standard for each station?
<b>Day 70</b> Wk 10 D7	<b>Brand Experience</b>	Artisan small-batch preparation: What would it mean to approach every dish with the care of an artisan maker?

<b>WEEK 11</b>	Days 71–77	
<b>Day 71</b> Wk 11 D1	<b>Culinary Excellence</b>	Whole-food ingredients: How do we identify and eliminate unnecessary additives from our recipes?
<b>Day 72</b> Wk 11 D2	<b>Hospitality &amp; Guest Experience</b>	Special occasions: Birthdays, anniversaries, and milestones deserve to be celebrated at the table.
<b>Day 73</b> Wk 11 D3	<b>Safety &amp; Food Standards</b>	Cold holding compliance: Every cold food item in the line must be at 41°F or below.
<b>Day 74</b> Wk 11 D4	<b>Team Culture &amp; Leadership</b>	Handling pressure with professionalism: How do we stay composed, respectful, and excellent during a rush?
<b>Day 75</b> Wk 11 D5	<b>Sustainability &amp; Sourcing</b>	Single-use packaging reduction: What is our current single-use disposables usage, and where can we reduce?
<b>Day 76</b> Wk 11 D6	<b>CrossCheck &amp; Operations</b>	Therapeutic diet documentation: Are today's modified-diet orders documented, updated, and verified?
<b>Day 77</b> Wk 11 D7	<b>Brand Experience</b>	Continuous menu innovation: What is new on our menu this month, and why does it matter?
<b>WEEK 12</b>	Days 78–84	
<b>Day 78</b> Wk 12 D1	<b>Culinary Excellence</b>	Consistency across shifts: Would yesterday's guest experience match today's? Would this week's match last week's?
<b>Day 79</b> Wk 12 D2	<b>Hospitality &amp; Guest Experience</b>	The silent guest: What do we do for the resident who never asks for anything but is quietly not satisfied?
<b>Day 80</b> Wk 12 D3	<b>Safety &amp; Food Standards</b>	Hot holding compliance: Every hot food item must be held at 135°F or above.
<b>Day 81</b> Wk 12 D4	<b>Team Culture &amp; Leadership</b>	Mentorship in the kitchen: Is a senior team member actively coaching a junior one today?
<b>Day 82</b> Wk 12 D5	<b>Sustainability &amp; Sourcing</b>	Composting and food recovery: What is our current food waste diversion program?
<b>Day 83</b> Wk 12 D6	<b>CrossCheck &amp; Operations</b>	Equipment cleaning schedule: What is on the deep cleaning schedule this week? Is it being executed?
<b>Day 84</b> Wk 12 D7	<b>Brand Experience</b>	Responsibly Sourced in action: Name a specific sourcing decision we have made this month that reflects this commitment.

<b>WEEK 13</b>	Days 85–91	
<b>Day 85</b> Wk 13 D1	<b>Culinary Excellence</b>	Scratch-made sauces and dressings: In-house preparation gives us control over quality and flavor.
<b>Day 86</b> Wk 13 D2	<b>Hospitality &amp; Guest Experience</b>	Empathy in dining: Our residents and guests may be managing health challenges, loss, or loneliness. Food can be comfort.
<b>Day 87</b> Wk 13 D3	<b>Safety &amp; Food Standards</b>	Thawing procedures: There are four safe methods. Which ones are we using, and are we doing them correctly?
<b>Day 88</b> Wk 13 D4	<b>Team Culture &amp; Leadership</b>	The team as a brigade: In a Michelin kitchen, every station is interdependent. We win and lose together.
<b>Day 89</b> Wk 13 D5	<b>Sustainability &amp; Sourcing</b>	Energy efficiency in the kitchen: How does how we run our equipment affect our environmental footprint?
<b>Day 90</b> Wk 13 D6	<b>CrossCheck &amp; Operations</b>	Staff scheduling and coverage: How are we managing coverage gaps? Do we have a call-in protocol?
<b>Day 91</b> Wk 13 D7	<b>Brand Experience</b>	Scratch-Made in action: What did we make from scratch this week that we could have taken a shortcut on?

## Q2 — WEEKS 14–26: MOMENTUM

<b>WEEK 14</b>	Days 92–98	
<b>Day 92</b> Wk 14 D1	<b>Culinary Excellence</b>	Portion discipline: Consistency in portioning reflects respect for both the resident and the operation.
<b>Day 93</b> Wk 14 D2	<b>Hospitality &amp; Guest Experience</b>	What does 'Unapologetically Delicious' feel like to the person at the table?
<b>Day 94</b> Wk 14 D3	<b>Safety &amp; Food Standards</b>	Cooling procedures: Hot food to 70°F in 2 hours, 41°F in 4 more. What are our methods?
<b>Day 95</b> Wk 14 D4	<b>Team Culture &amp; Leadership</b>	Conflict resolution: When tensions arise between team members, what is our process for addressing it with dignity?
<b>Day 96</b> Wk 14 D5	<b>Sustainability &amp; Sourcing</b>	Additive-free commitment: How do we identify and replace artificial additives in our current recipes?
<b>Day 97</b> Wk 14 D6	<b>CrossCheck &amp; Operations</b>	Food storage organization: Walk-in organization directly affects safety and efficiency. What does ours look like today?
<b>Day 98</b> Wk 14 D7	<b>Brand Experience</b>	Nutritionally Balanced in action: Walk through today's menu and identify the nutritional intentionality in each course.

<b>WEEK 15</b>	Days 99–105	
<b>Day 99</b> Wk 15 D1	<b>Culinary Excellence</b>	Culinary vocabulary: Every team member should be able to describe a dish using culinary language.
<b>Day 100</b> Wk 15 D2	<b>Hospitality &amp; Guest Experience</b>	Dining environment audit: Look at the room through fresh eyes. What does a first-time visitor see?
<b>Day 101</b> Wk 15 D3	<b>Safety &amp; Food Standards</b>	Reheating standards: Potentially hazardous foods reheated to 165°F in 2 hours. No exceptions.
<b>Day 102</b> Wk 15 D4	<b>Team Culture &amp; Leadership</b>	#ShineOn deep dive: Read last week's recognition aloud. What behavior are we reinforcing by celebrating it?
<b>Day 103</b> Wk 15 D5	<b>Sustainability &amp; Sourcing</b>	Sustainability and cost: Is sustainable sourcing always more expensive? When is it actually cheaper?
<b>Day 104</b> Wk 15 D6	<b>CrossCheck &amp; Operations</b>	Production sheet discipline: Are our production sheets filled out before service and referenced during service?
<b>Day 105</b> Wk 15 D7	<b>Brand Experience</b>	Unapologetically Delicious in action: What is the most delicious thing leaving our kitchen today?

<b>WEEK 16</b>	Days 106–112	
<b>Day 106</b> Wk 16 D1	<b>Culinary Excellence</b>	Understanding therapeutic diets: Know the why behind every diet modification on today's menu.
<b>Day 107</b> Wk 16 D2	<b>Hospitality &amp; Guest Experience</b>	Presence over perfection: An attentive, genuine server beats a perfect one who is distracted.
<b>Day 108</b> Wk 16 D3	<b>Safety &amp; Food Standards</b>	Dishwasher temperature and chemical compliance: Run a temperature strip. Test the sanitizer. Document it.
<b>Day 109</b> Wk 16 D4	<b>Team Culture &amp; Leadership</b>	Personal culinary growth: What is one skill each team member wants to develop in the next 90 days?
<b>Day 110</b> Wk 16 D5	<b>Sustainability &amp; Sourcing</b>	Blue Zones diet principles: How do our menus reflect the dietary patterns associated with longevity?
<b>Day 111</b> Wk 16 D6	<b>CrossCheck &amp; Operations</b>	Portion control and cost: Right portioning protects both the guest experience and the operation's financial health.
<b>Day 112</b> Wk 16 D7	<b>Brand Experience</b>	The Culinary Renaissance at our table: How does today's dining experience reflect the broader food culture moment?

<b>WEEK 17</b>	Days 113–119	
<b>Day 113</b> Wk 17 D1	<b>Culinary Excellence</b>	Farm-to-table thinking: Where did today's produce come from, and why does that matter?
<b>Day 114</b> Wk 17 D2	<b>Hospitality &amp; Guest Experience</b>	Turn-down complaints into turnaround moments: A well-handled complaint creates more loyalty than no complaint at all.
<b>Day 115</b> Wk 17 D3	<b>Safety &amp; Food Standards</b>	Pest control awareness: What are the signs of pest activity? What do we report and to whom?
<b>Day 116</b> Wk 17 D4	<b>Team Culture &amp; Leadership</b>	The culture of 'we': How often do we use team language (we, us, our) versus individual language in our daily conversations?
<b>Day 117</b> Wk 17 D5	<b>Sustainability &amp; Sourcing</b>	The carbon footprint of food: Which items on our menu have the highest environmental impact? What alternatives exist?
<b>Day 118</b> Wk 17 D6	<b>CrossCheck &amp; Operations</b>	Sanitizing log compliance: Are high-frequency sanitizing touch points being logged as required?
<b>Day 119</b> Wk 17 D7	<b>Brand Experience</b>	Brand storytelling at the table: Can every person on this team tell a guest one meaningful story about our food?

<b>WEEK 18</b>	Days 120–126	
<b>Day 120</b> Wk 18 D1	<b>Culinary Excellence</b>	Cooking with care: The people we cook for can taste the difference between a meal made with pride and one made with indifference.
<b>Day 121</b> Wk 18 D2	<b>Hospitality &amp; Guest Experience</b>	Guest preference documentation: Do we know what our regulars love? Are we acting on that knowledge?
<b>Day 122</b> Wk 18 D3	<b>Safety &amp; Food Standards</b>	Knife safety and storage: Proper knife handling, honing, storage, and the culture of calling out movements.
<b>Day 123</b> Wk 18 D4	<b>Team Culture &amp; Leadership</b>	Commitment statements: Each team member states one thing they commit to doing exceptionally well this shift.
<b>Day 124</b> Wk 18 D5	<b>Sustainability &amp; Sourcing</b>	Portion control as sustainability: Over-portioning leads to food waste. Right-sizing is both respectful and responsible.
<b>Day 125</b> Wk 18 D6	<b>CrossCheck &amp; Operations</b>	Galley / Recipe Management System usage: Is every standardized recipe being followed and recorded correctly?
<b>Day 126</b> Wk 18 D7	<b>Brand Experience</b>	What a Michelin inspector would look for: Quality of ingredients. Mastery of technique. Consistency across visits.

<b>WEEK 19</b>		Days 127–133
<b>Day 127</b> Wk 19 D1	<b>Culinary Excellence</b>	Daily specials: Who can describe today's special, how it was made, and what makes it worth ordering?
<b>Day 128</b> Wk 19 D2	<b>Hospitality &amp; Guest Experience</b>	The language of hospitality: Replace 'I can't' with 'Here is what I can do.' Every time.
<b>Day 129</b> Wk 19 D3	<b>Safety &amp; Food Standards</b>	Slip, trip, and fall prevention: Walk the kitchen and identify wet floors, cluttered aisles, or poor mat placement.
<b>Day 130</b> Wk 19 D4	<b>Team Culture &amp; Leadership</b>	Institutional knowledge: What does our most experienced team member know that newer team members don't? How do we transfer it?
<b>Day 131</b> Wk 19 D5	<b>Sustainability &amp; Sourcing</b>	Scratch cooking and sustainability: In-house preparation reduces packaging and allows us to use whole ingredients.
<b>Day 132</b> Wk 19 D6	<b>CrossCheck &amp; Operations</b>	CrossCheck audit score review: What were our scores in the most recent audit? What are the top three action items?
<b>Day 133</b> Wk 19 D7	<b>Brand Experience</b>	The Disney principle in our dining room: Every guest is a guest of the show. What show are we putting on today?

<b>WEEK 20</b>		Days 134–140
<b>Day 134</b> Wk 20 D1	<b>Culinary Excellence</b>	Respecting every ingredient: In a Michelin kitchen, nothing is wasted. Apply that standard here.
<b>Day 135</b> Wk 20 D2	<b>Hospitality &amp; Guest Experience</b>	Dignity in every interaction: Every person at our table deserves to be treated as a valued guest, regardless of cognitive or physical status.
<b>Day 136</b> Wk 20 D3	<b>Safety &amp; Food Standards</b>	Fire safety and suppression system: Does every team member know how to use a fire extinguisher and evacuate?
<b>Day 137</b> Wk 20 D4	<b>Team Culture &amp; Leadership</b>	Employee-ownership mindset (Infuse): When you own your work, the quality shifts. What would you do differently if this were your business?
<b>Day 138</b> Wk 20 D5	<b>Sustainability &amp; Sourcing</b>	Local economy investment: When we source locally, where does that money go?
<b>Day 139</b> Wk 20 D6	<b>CrossCheck &amp; Operations</b>	Closing procedures: Walk through tonight's closing checklist. Who is responsible for each item?
<b>Day 140</b> Wk 20 D7	<b>Brand Experience</b>	Fans First applied to dining: What would change about today's service if we designed it entirely around the person in the seat?

<b>WEEK 21</b>	Days 141–147	
<b>Day 141</b> Wk 21 D1	<b>Culinary Excellence</b>	Menu rotation discipline: Repetition fatigue is real. How are we keeping the menu fresh and engaging?
<b>Day 142</b> Wk 21 D2	<b>Hospitality &amp; Guest Experience</b>	The art of listening: Hospitality begins with genuine attention. Are we listening to understand, not just to respond?
<b>Day 143</b> Wk 21 D3	<b>Safety &amp; Food Standards</b>	Emergency food protocols: What is our contingency plan if a primary menu item is unavailable?
<b>Day 144</b> Wk 21 D4	<b>Team Culture &amp; Leadership</b>	Leading by example: What behavior do you model that you want the whole team to adopt?
<b>Day 145</b> Wk 21 D5	<b>Sustainability &amp; Sourcing</b>	Organic produce in therapeutic diets: Why is reduced pesticide exposure particularly important for our populations?
<b>Day 146</b> Wk 21 D6	<b>CrossCheck &amp; Operations</b>	Opening procedures: Walk through the opening checklist. What must be done before service begins?
<b>Day 147</b> Wk 21 D7	<b>Brand Experience</b>	The Ritz-Carlton lineup principle: One standard, every day, without exception. What is today's standard?

<b>WEEK 22</b>	Days 148–154	
<b>Day 148</b> Wk 22 D1	<b>Culinary Excellence</b>	Breakfast as a first impression: The first meal of the day sets the tone for everything that follows.
<b>Day 149</b> Wk 22 D2	<b>Hospitality &amp; Guest Experience</b>	Creating a Wow Moment: What is something we can do today to create a moment a resident will remember tomorrow?
<b>Day 150</b> Wk 22 D3	<b>Safety &amp; Food Standards</b>	IDDSI compliance audit: Run through today's texture-modified orders. Is every modification correct and documented?
<b>Day 151</b> Wk 22 D4	<b>Team Culture &amp; Leadership</b>	Celebrating small wins: What is a recent win — however small — that this team should celebrate right now?
<b>Day 152</b> Wk 22 D5	<b>Sustainability &amp; Sourcing</b>	Plant-forward and patient wellness: How do plant-forward menus support our health outcomes?
<b>Day 153</b> Wk 22 D6	<b>CrossCheck &amp; Operations</b>	Special diet order changes: When a resident's diet order changes, how quickly does that information reach the kitchen and serving team?
<b>Day 154</b> Wk 22 D7	<b>Brand Experience</b>	The WOW story: What happened in recent service that was genuinely extraordinary? Tell it. Use it.

<b>WEEK 23</b>	Days 155–161	
<b>Day 155</b> Wk 23 D1	<b>Culinary Excellence</b>	Comfort food elevated: How do we take familiar favorites and make them extraordinary?
<b>Day 156</b> Wk 23 D2	<b>Hospitality &amp; Guest Experience</b>	Feedback as a gift: When a resident or guest takes the time to share feedback, it is an opportunity to grow.
<b>Day 157</b> Wk 23 D3	<b>Safety &amp; Food Standards</b>	Choking risk awareness: Which residents are at elevated aspiration risk today? Does every server know?
<b>Day 158</b> Wk 23 D4	<b>Team Culture &amp; Leadership</b>	The Savannah Bananas principle: Everything is intentional. Nothing is improvised. What are you bringing with intention today?
<b>Day 159</b> Wk 23 D5	<b>Sustainability &amp; Sourcing</b>	Corporate sustainability reporting: What sustainability metrics should we be tracking and reporting?
<b>Day 160</b> Wk 23 D6	<b>CrossCheck &amp; Operations</b>	Communication between shifts: How do we ensure information from the previous shift reaches the current one?
<b>Day 161</b> Wk 23 D7	<b>Brand Experience</b>	Treat every service as an inspection: Michelin inspectors return repeatedly. Our residents eat with us every day.

<b>WEEK 24</b>	Days 162–168	
<b>Day 162</b> Wk 24 D1	<b>Culinary Excellence</b>	Dessert as an experience: Even modest desserts can be memorable when they are made with real ingredients.
<b>Day 163</b> Wk 24 D2	<b>Hospitality &amp; Guest Experience</b>	Hospitality from the kitchen: How does the back-of-house team contribute to the guest experience?
<b>Day 164</b> Wk 24 D3	<b>Safety &amp; Food Standards</b>	Clean vs. sanitize: These are not the same thing. What is the correct sequence, and why does order matter?
<b>Day 165</b> Wk 24 D4	<b>Team Culture &amp; Leadership</b>	Resilience: What does it mean to bounce back from a hard service and come back better the next day?
<b>Day 166</b> Wk 24 D5	<b>Sustainability &amp; Sourcing</b>	Upcycled ingredients: How can we use trim, stems, and cooking byproducts to reduce waste and add value?
<b>Day 167</b> Wk 24 D6	<b>CrossCheck &amp; Operations</b>	Inventory accuracy: When was the last inventory count, and how accurate was it?
<b>Day 168</b> Wk 24 D7	<b>Brand Experience</b>	The Savannah Bananas approach to preparation: 50 scripted moments before the game begins. How scripted is our service?

<b>WEEK 25</b>	Days 169–175	
<b>Day 169</b> Wk 25 D1	<b>Culinary Excellence</b>	Culinary education for service staff: What do servers and dining associates need to know about today's menu?
<b>Day 170</b> Wk 25 D2	<b>Hospitality &amp; Guest Experience</b>	The purpose-built hospitality rundown: Walk the dining room before every service. Table-by-table, know who is coming.
<b>Day 171</b> Wk 25 D3	<b>Safety &amp; Food Standards</b>	Employee illness policy: When should a team member not be at work? Who makes that call, and how?
<b>Day 172</b> Wk 25 D4	<b>Team Culture &amp; Leadership</b>	Team belonging: Does every person on this team feel they belong here? How do we ensure the answer is yes?
<b>Day 173</b> Wk 25 D5	<b>Sustainability &amp; Sourcing</b>	Antibiotics and antibiotic resistance: Why do we specify humanely raised proteins free from routine antibiotic use?
<b>Day 174</b> Wk 25 D6	<b>CrossCheck &amp; Operations</b>	Guest / resident satisfaction scores: What are our current satisfaction scores, and what do they tell us?
<b>Day 175</b> Wk 25 D7	<b>Brand Experience</b>	Hospitality is the emotional connection, service is the task: Are we doing both, or just one?

<b>WEEK 26</b>	Days 176–182	
<b>Day 176</b> Wk 26 D1	<b>Culinary Excellence</b>	CrossCheck culinary section review: Walk through the culinary quality standards together and self-assess.
<b>Day 177</b> Wk 26 D2	<b>Hospitality &amp; Guest Experience</b>	Communicating with families: How we interact with residents' families reflects on the entire organization.
<b>Day 178</b> Wk 26 D3	<b>Safety &amp; Food Standards</b>	Equipment safety: Walk the line. Are all equipment guards in place? Is anything being used incorrectly?
<b>Day 179</b> Wk 26 D4	<b>Team Culture &amp; Leadership</b>	Vision alignment: What are we trying to build together, and does everyone on this team know their role in building it?
<b>Day 180</b> Wk 26 D5	<b>Sustainability &amp; Sourcing</b>	Community partnerships: Are there local food banks, community gardens, or food recovery programs we support?
<b>Day 181</b> Wk 26 D6	<b>CrossCheck &amp; Operations</b>	Incident and near-miss reporting: Review the process for logging and reporting safety incidents.
<b>Day 182</b> Wk 26 D7	<b>Brand Experience</b>	Brand consistency across locations: Would a resident transferred from one of our communities to another recognize our food culture immediately?

### Q3 — WEEKS 27–39: MASTERY

<b>WEEK 27</b>	Days 183–189	
<b>Day 183</b> Wk 27 D1	<b>Culinary Excellence</b>	Garnishing with purpose: A garnish adds to the plate, not just decoration — it should be edible and intentional.
<b>Day 184</b> Wk 27 D2	<b>Hospitality &amp; Guest Experience</b>	Creating community at the table: Dining is social. How do we foster connection among residents?
<b>Day 185</b> Wk 27 D3	<b>Safety &amp; Food Standards</b>	Storage of chemicals: Are chemicals stored separately from food items, below food, and properly labeled?
<b>Day 186</b> Wk 27 D4	<b>Team Culture &amp; Leadership</b>	Feedback culture: Can team members give each other honest, constructive feedback without it becoming personal?
<b>Day 187</b> Wk 27 D5	<b>Sustainability &amp; Sourcing</b>	The sustainability of scratch cooking: Building stocks from bones and vegetable trim is one of our most sustainable practices.
<b>Day 188</b> Wk 27 D6	<b>CrossCheck &amp; Operations</b>	Vendor relationship management: Are we communicating proactively with our key distributors about quality or availability issues?
<b>Day 189</b> Wk 27 D7	<b>Brand Experience</b>	The culinary team as brand ambassadors: Every cook, server, and dishwasher represents what we stand for.
<b>WEEK 28</b>	Days 190–196	
<b>Day 190</b> Wk 28 D1	<b>Culinary Excellence</b>	Cooking for different abilities: How does our food adapt without losing dignity or flavor?
<b>Day 191</b> Wk 28 D2	<b>Hospitality &amp; Guest Experience</b>	The frail or memory-care guest: Hospitality principles elevate — never diminish — for our most vulnerable residents.
<b>Day 192</b> Wk 28 D3	<b>Safety &amp; Food Standards</b>	CrossCheck audit self-assessment: Pick three audit line items and honestly score ourselves right now.
<b>Day 193</b> Wk 28 D4	<b>Team Culture &amp; Leadership</b>	The dignity of every role: Every position in this operation matters. What would break down if your role disappeared?
<b>Day 194</b> Wk 28 D5	<b>Sustainability &amp; Sourcing</b>	Water usage in the kitchen: How conscious are we of water usage during prep, cleaning, and service?
<b>Day 195</b> Wk 28 D6	<b>CrossCheck &amp; Operations</b>	Foodservice equipment maintenance: Is all equipment in proper working order? What is pending service or repair?
<b>Day 196</b> Wk 28 D7	<b>Brand Experience</b>	How we talk about our food: Teach a team member to describe one dish using language that reflects our brand values.

<b>WEEK 29</b>	Days 197–203	
<b>Day 197</b> Wk 29 D1	<b>Culinary Excellence</b>	Broth as medicine: The scratch stocks and broths we produce are nutritionally superior to any commercial alternative.
<b>Day 198</b> Wk 29 D2	<b>Hospitality &amp; Guest Experience</b>	When something goes wrong: How do we respond to service failures with grace, speed, and sincerity?
<b>Day 199</b> Wk 29 D3	<b>Safety &amp; Food Standards</b>	Waste management: How does our food waste handling reduce contamination risk?
<b>Day 200</b> Wk 29 D4	<b>Team Culture &amp; Leadership</b>	Growth mindset: The best chefs and hospitality professionals are always learning. What did you learn yesterday?
<b>Day 201</b> Wk 29 D5	<b>Sustainability &amp; Sourcing</b>	Sustainability and our culinary identity: Our commitment to responsible sourcing is not separate from our brand — it is our brand.
<b>Day 202</b> Wk 29 D6	<b>CrossCheck &amp; Operations</b>	Prep work flow: How is prep work organized to maximize efficiency and minimize cross-contamination risk?
<b>Day 203</b> Wk 29 D7	<b>Brand Experience</b>	Our commitment to dignity: How does every element of today's service affirm the dignity of the people we serve?

<b>WEEK 30</b>	Days 204–210	
<b>Day 204</b> Wk 30 D1	<b>Culinary Excellence</b>	The chef's presence: What does it mean to take pride in your station, your knife kit, your uniform, your craft?
<b>Day 205</b> Wk 30 D2	<b>Hospitality &amp; Guest Experience</b>	The culture of 'yes': Before saying no, ask what you CAN do. Bring an alternative, not a refusal.
<b>Day 206</b> Wk 30 D3	<b>Safety &amp; Food Standards</b>	Allergen menu flagging: Is every dish on today's menu correctly allergen-flagged in our production system?
<b>Day 207</b> Wk 30 D4	<b>Team Culture &amp; Leadership</b>	Celebrating tenure: How long has each team member been with us? Acknowledge and honor longevity.
<b>Day 208</b> Wk 30 D5	<b>Sustainability &amp; Sourcing</b>	Rainforest Alliance certification: What farming practices does this standard protect, and which of our products carry it?
<b>Day 209</b> Wk 30 D6	<b>CrossCheck &amp; Operations</b>	Tray accuracy (where applicable): What percentage of meal trays are delivered correctly on the first pass?
<b>Day 210</b> Wk 30 D7	<b>Brand Experience</b>	The brand's evolving story: What is something new about who we are as an organization that every team member should know?

<b>WEEK 31</b>	Days 211–217	
<b>Day 211</b> Wk 31 D1	<b>Culinary Excellence</b>	Food as connection: A meal is not just nutrition. It is a moment of belonging for the person receiving it.
<b>Day 212</b> Wk 31 D2	<b>Hospitality &amp; Guest Experience</b>	Hospitality as self-expression: How does your personal warmth show up at work today?
<b>Day 213</b> Wk 31 D3	<b>Safety &amp; Food Standards</b>	The non-negotiable standard: There is no situation — no rush, no short-staffing — that justifies compromising food safety.
<b>Day 214</b> Wk 31 D4	<b>Team Culture &amp; Leadership</b>	Culture review: What do new team members observe about our culture in their first two weeks? Ask them.
<b>Day 215</b> Wk 31 D5	<b>Sustainability &amp; Sourcing</b>	The regenerative agriculture movement: What does regenerative sourcing mean, and why does it matter for the future of food?
<b>Day 216</b> Wk 31 D6	<b>CrossCheck &amp; Operations</b>	CrossCheck category deep dive — Culinary Standards: Self-assess against the culinary quality section together.
<b>Day 217</b> Wk 31 D7	<b>Brand Experience</b>	End-of-week brand reflection: Did we deliver a Brand Culinary Experience this week? What is the evidence?

<b>WEEK 32</b>	Days 218–224	
<b>Day 218</b> Wk 32 D1	<b>Culinary Excellence</b>	End-of-week reflection: What went exceptionally well in our culinary program this week? What will we carry forward?
<b>Day 219</b> Wk 32 D2	<b>Hospitality &amp; Guest Experience</b>	End-of-week hospitality reflection: What hospitality win from this week can we celebrate?
<b>Day 220</b> Wk 32 D3	<b>Safety &amp; Food Standards</b>	End-of-week safety review: What near-miss or safety opportunity from this week should we address?
<b>Day 221</b> Wk 32 D4	<b>Team Culture &amp; Leadership</b>	End-of-week culture check: How well did we live our values this week? Where did we fall short, and how will we respond?
<b>Day 222</b> Wk 32 D5	<b>Sustainability &amp; Sourcing</b>	End-of-week sustainability reflection: What is one sustainability practice from this week we can make permanent?
<b>Day 223</b> Wk 32 D6	<b>CrossCheck &amp; Operations</b>	End-of-week operational reflection: What operational failure or opportunity from this week needs a corrective action?
<b>Day 224</b> Wk 32 D7	<b>Brand Experience</b>	New year brand intentions: What one brand value will we bring more fully to life in the next quarter?

<b>WEEK 33</b>		Days 225–231
<b>Day 225</b> Wk 33 D1	<b>Culinary Excellence</b>	New year in the kitchen: What culinary standards will define our best year yet? Set one personal culinary commitment for the next 90 days.
<b>Day 226</b> Wk 33 D2	<b>Hospitality &amp; Guest Experience</b>	New year hospitality standard: What one hospitality behavior will we elevate in the next quarter?
<b>Day 227</b> Wk 33 D3	<b>Safety &amp; Food Standards</b>	New year safety reset: Review the top three safety behaviors we will commit to as a team this year.
<b>Day 228</b> Wk 33 D4	<b>Team Culture &amp; Leadership</b>	New year culture intentions: What one cultural norm will we commit to strengthening as a team this year?
<b>Day 229</b> Wk 33 D5	<b>Sustainability &amp; Sourcing</b>	New year sustainability commitment: What one sourcing or waste reduction commitment will our kitchen make this year?
<b>Day 230</b> Wk 33 D6	<b>CrossCheck &amp; Operations</b>	New year operational priorities: What are the three operational improvements we will commit to in the next 90 days?
<b>Day 231</b> Wk 33 D7	<b>Brand Experience</b>	Living the Culinary Philosophy on a hard day: How do our values show up when we are short-staffed, behind on prep, or managing a complaint?

<b>WEEK 34</b>		Days 232–238
<b>Day 232</b> Wk 34 D1	<b>Culinary Excellence</b>	Blue Zones principles at the table: How are plant-forward, legume-rich, and whole-grain menu choices showing up right now?
<b>Day 233</b> Wk 34 D2	<b>Hospitality &amp; Guest Experience</b>	The power of a handwritten note: Does anyone on our team have the habit of leaving a personal note for a resident?
<b>Day 234</b> Wk 34 D3	<b>Safety &amp; Food Standards</b>	Personal protective equipment: Review the correct PPE for today's tasks before service begins.
<b>Day 235</b> Wk 34 D4	<b>Team Culture &amp; Leadership</b>	The purpose-driven team: Why does each team member do this work? Take 60 seconds for everyone to share.
<b>Day 236</b> Wk 34 D5	<b>Sustainability &amp; Sourcing</b>	Greenwashing awareness: How do we distinguish genuine sustainability commitments from marketing claims?
<b>Day 237</b> Wk 34 D6	<b>CrossCheck &amp; Operations</b>	Staffing optimization: Are the right people in the right roles for today's service? Are there adjustments to make?
<b>Day 238</b> Wk 34 D7	<b>Brand Experience</b>	The brand promise to families: If a family asked us to describe what their loved one experiences in our dining room, what would we say?

<b>WEEK 35</b>	Days 239–245	
<b>Day 239</b> Wk 35 D1	<b>Culinary Excellence</b>	The dignity of modified-texture meals: Every pureed plate should look like it was intended to be served that way.
<b>Day 240</b> Wk 35 D2	<b>Hospitality &amp; Guest Experience</b>	Touring the property through guest eyes: Walk the path from entry to dining room. What do you notice?
<b>Day 241</b> Wk 35 D3	<b>Safety &amp; Food Standards</b>	Sanitizing frequency: How often are high-touch surfaces — handles, rails, counters — being sanitized during service?
<b>Day 242</b> Wk 35 D4	<b>Team Culture &amp; Leadership</b>	Cross-functional respect: Does the kitchen team respect the dining room team? Does the dining room team respect the kitchen? How do we know?
<b>Day 243</b> Wk 35 D5	<b>Sustainability &amp; Sourcing</b>	Sustainable seafood beyond certification: What questions should we ask our seafood distributor beyond the MSC label?
<b>Day 244</b> Wk 35 D6	<b>CrossCheck &amp; Operations</b>	Waste reduction measurement: Set a waste reduction goal for this week. Measure it at the end of the week.
<b>Day 245</b> Wk 35 D7	<b>Brand Experience</b>	CrossCheck as a brand standard: The CrossCheck audit is a reflection of whether we are living our culinary commitments operationally.

<b>WEEK 36</b>	Days 246–252	
<b>Day 246</b> Wk 36 D1	<b>Culinary Excellence</b>	Culinary mentorship: Is a more experienced team member actively teaching a newer colleague something this week?
<b>Day 247</b> Wk 36 D2	<b>Hospitality &amp; Guest Experience</b>	When a guest is new: First meals in a senior living community can be emotionally significant. How do we honor that?
<b>Day 248</b> Wk 36 D3	<b>Safety &amp; Food Standards</b>	Food allergy versus food intolerance: Know the difference. One can be life-threatening; both require our attention.
<b>Day 249</b> Wk 36 D4	<b>Team Culture &amp; Leadership</b>	Mistakes as teachers: Share a mistake you made and what you learned from it. Model the vulnerability.
<b>Day 250</b> Wk 36 D5	<b>Sustainability &amp; Sourcing</b>	The supply chain story: From farm to table, how many hands touch our ingredients? What do we know about each step?
<b>Day 251</b> Wk 36 D6	<b>CrossCheck &amp; Operations</b>	The guest-ready standard: What does 'guest-ready' mean in our dining room? Walk it and assess honestly.
<b>Day 252</b> Wk 36 D7	<b>Brand Experience</b>	Our brand in the competitive landscape: What makes the culinary experience in this operation genuinely different from our competitors?

<b>WEEK 37</b>	Days 253–259	
<b>Day 253</b> Wk 37 D1	<b>Culinary Excellence</b>	The 86 protocol: How we handle an out-of-stock item defines our service under pressure.
<b>Day 254</b> Wk 37 D2	<b>Hospitality &amp; Guest Experience</b>	The table as a sacred space: Mealtime is one of the most meaningful parts of a resident's day. We set that stage.
<b>Day 255</b> Wk 37 D3	<b>Safety &amp; Food Standards</b>	Kitchen organization and cleanliness: A clean, organized kitchen is a safe kitchen. Walk and assess together.
<b>Day 256</b> Wk 37 D4	<b>Team Culture &amp; Leadership</b>	The quiet team member: Who on our team is not yet speaking up? How do we create space for their voice?
<b>Day 257</b> Wk 37 D5	<b>Sustainability &amp; Sourcing</b>	Sustainability as resident trust: Residents and families want to know our food is produced ethically. How do we communicate that?
<b>Day 258</b> Wk 37 D6	<b>CrossCheck &amp; Operations</b>	Menu engineering for cost and quality: How do our most popular items balance cost, quality, and nutritional value?
<b>Day 259</b> Wk 37 D7	<b>Brand Experience</b>	Building brand equity through consistency: Trust is built one consistent meal at a time.

<b>WEEK 38</b>	Days 260–266	
<b>Day 260</b> Wk 38 D1	<b>Culinary Excellence</b>	Recipe adherence: Standardized recipes exist for a reason. Consistency is how trust is built.
<b>Day 261</b> Wk 38 D2	<b>Hospitality &amp; Guest Experience</b>	Hospitality in behavioral health: Dignity, predictability, and genuine warmth are even more important when the population is vulnerable.
<b>Day 262</b> Wk 38 D3	<b>Safety &amp; Food Standards</b>	Temperature log compliance: Review yesterday's temperature logs. Are they complete and within safe range?
<b>Day 263</b> Wk 38 D4	<b>Team Culture &amp; Leadership</b>	Positive storytelling: Share one story from a recent shift that embodies who we want to be.
<b>Day 264</b> Wk 38 D5	<b>Sustainability &amp; Sourcing</b>	Whole-animal and whole-vegetable cooking: What parts of our ingredients are we discarding that we could be using?
<b>Day 265</b> Wk 38 D6	<b>CrossCheck &amp; Operations</b>	Crosscheck dining room standards: Walk through the dining room audit items together. What needs attention?
<b>Day 266</b> Wk 38 D7	<b>Brand Experience</b>	The culture department and brand alignment: How does the Spark, the Illuminator, and the #ShineOn program reinforce our brand?

<b>WEEK 39</b>	Days 267–273	
<b>Day 267</b> Wk 39 D1	<b>Culinary Excellence</b>	Smells tell a story: What does the kitchen smell like before service? Is that the story we want to tell?
<b>Day 268</b> Wk 39 D2	<b>Hospitality &amp; Guest Experience</b>	Corporate dining hospitality: The café guest chooses to eat here. That choice deserves to be rewarded every day.
<b>Day 269</b> Wk 39 D3	<b>Safety &amp; Food Standards</b>	Cuts and burns: What is our first-aid protocol, and where are the supplies?
<b>Day 270</b> Wk 39 D4	<b>Team Culture &amp; Leadership</b>	Diversity of perspective: Our team brings different backgrounds, cultures, and experiences. How does that make us better?
<b>Day 271</b> Wk 39 D5	<b>Sustainability &amp; Sourcing</b>	Organic dairy and plant-based alternatives: What standards govern the clean-label dairy and plant-based alternatives we use?
<b>Day 272</b> Wk 39 D6	<b>CrossCheck &amp; Operations</b>	Emergency preparedness: Does every team member know what to do in a power outage, fire, or water emergency?
<b>Day 273</b> Wk 39 D7	<b>Brand Experience</b>	Brand language in the dining room: Are the words we use with residents and guests aligned with who we say we are?

## Q4 — WEEKS 40–52: LEGACY

<b>WEEK 40</b>	Days 274–280	
<b>Day 274</b> Wk 40 D1	<b>Culinary Excellence</b>	The guest's first sensory impression: What does someone smell, see, and hear when they enter the dining room?
<b>Day 275</b> Wk 40 D2	<b>Hospitality &amp; Guest Experience</b>	Turning regulars into loyalists: What makes someone who eats with us daily feel like a valued member of a community?
<b>Day 276</b> Wk 40 D3	<b>Safety &amp; Food Standards</b>	Overhead safety: Walk the kitchen for overhead hazards — shelving, lighting, ventilation systems.
<b>Day 277</b> Wk 40 D4	<b>Team Culture &amp; Leadership</b>	The team we are building: What kind of team do we want to be known as in this organization? Are we that team today?
<b>Day 278</b> Wk 40 D5	<b>Sustainability &amp; Sourcing</b>	Allergen transparency and clean labels: Clear labeling is both a safety standard and an ethical commitment.
<b>Day 279</b> Wk 40 D6	<b>CrossCheck &amp; Operations</b>	Galley recipe compliance: When was the last time we compared actual production to the standardized recipe?
<b>Day 280</b> Wk 40 D7	<b>Brand Experience</b>	The six pillars of culinary philosophy: Review all six together and ask which one is showing up most powerfully today.
<b>WEEK 41</b>	Days 281–287	
<b>Day 281</b> Wk 41 D1	<b>Culinary Excellence</b>	Cooking with restraint: The most sophisticated dishes are often the simplest. Are we complicating unnecessarily?
<b>Day 282</b> Wk 41 D2	<b>Hospitality &amp; Guest Experience</b>	What does 'Fans First' look like in our dining room? The Savannah Bananas principle: everything is designed for the person in the seat.
<b>Day 283</b> Wk 41 D3	<b>Safety &amp; Food Standards</b>	Produce washing: When, how, and why. Does every team member know the correct procedure?
<b>Day 284</b> Wk 41 D4	<b>Team Culture &amp; Leadership</b>	Difficult conversations: How do we address performance or behavior issues with care, directness, and respect?
<b>Day 285</b> Wk 41 D5	<b>Sustainability &amp; Sourcing</b>	Reducing processed ingredients: For every processed shortcut in our kitchen, ask: what is the scratch alternative?
<b>Day 286</b> Wk 41 D6	<b>CrossCheck &amp; Operations</b>	Resident weight and nutrition monitoring: How does foodservice interface with nursing or care plans for weight-at-risk residents?
<b>Day 287</b> Wk 41 D7	<b>Brand Experience</b>	What we believe about food: Go around the room. Each person finishes this sentence: 'I believe that food...'

<b>WEEK 42</b>	Days 288–294	
<b>Day 288</b> Wk 42 D1	<b>Culinary Excellence</b>	Bread and baked goods from scratch: In-house baking is one of the clearest signals of culinary commitment.
<b>Day 289</b> Wk 42 D2	<b>Hospitality &amp; Guest Experience</b>	Hospitality under pressure: How do we maintain warmth and attention to the guest during a high-volume service?
<b>Day 290</b> Wk 42 D3	<b>Safety &amp; Food Standards</b>	Safe food handling during prep: How do we minimize bare-hand contact with ready-to-eat foods?
<b>Day 291</b> Wk 42 D4	<b>Team Culture &amp; Leadership</b>	Peer accountability: When a colleague is struggling, what is our responsibility to them?
<b>Day 292</b> Wk 42 D5	<b>Sustainability &amp; Sourcing</b>	Packaging conversations with distributors: Are we having conversations with our distributors about reducing delivery packaging?
<b>Day 293</b> Wk 42 D6	<b>CrossCheck &amp; Operations</b>	CrossCheck scoring methodology: Walk through how the audit is scored so every team member understands the standard.
<b>Day 294</b> Wk 42 D7	<b>Brand Experience</b>	The Restaura Renaissance: We are not just managing a dining program. We are at the front of a cultural movement.

<b>WEEK 43</b>	Days 295–301	
<b>Day 295</b> Wk 43 D1	<b>Culinary Excellence</b>	The pass: Every plate that leaves the kitchen passes inspection. What is our pass standard today?
<b>Day 296</b> Wk 43 D2	<b>Hospitality &amp; Guest Experience</b>	The invisible guest: Is anyone at our tables today being overlooked? How do we find and serve them?
<b>Day 297</b> Wk 43 D3	<b>Safety &amp; Food Standards</b>	Calibrating thermometers: Ice-water test. Every thermometer should read 32°F. When did we last check?
<b>Day 298</b> Wk 43 D4	<b>Team Culture &amp; Leadership</b>	The next leader: Who on this team is ready for more responsibility? How are we preparing them?
<b>Day 299</b> Wk 43 D5	<b>Sustainability &amp; Sourcing</b>	The environmental impact of food waste: The food we throw away represents wasted water, land, energy, and labor.
<b>Day 300</b> Wk 43 D6	<b>CrossCheck &amp; Operations</b>	Procurement vs. production alignment: Is what we are ordering matching what we are producing and serving?
<b>Day 301</b> Wk 43 D7	<b>Brand Experience</b>	Brand touchpoints: What are the five moments in today's service where our brand is most visible? Are we ready?

<b>WEEK 44</b>	Days 302–308	
<b>Day 302</b> Wk 44 D1	<b>Culinary Excellence</b>	Culinary cross-training: Can team members cover each other's stations in a pinch? Who needs more cross-training?
<b>Day 303</b> Wk 44 D2	<b>Hospitality &amp; Guest Experience</b>	Making the ordinary extraordinary: A Tuesday lunch can be memorable if someone decides to make it so.
<b>Day 304</b> Wk 44 D3	<b>Safety &amp; Food Standards</b>	Communicating dietary changes: If a resident's diet order changes, how does that information reach the kitchen in time?
<b>Day 305</b> Wk 44 D4	<b>Team Culture &amp; Leadership</b>	Shared ownership of quality: Quality is not the manager's job. It belongs to every person in this room.
<b>Day 306</b> Wk 44 D5	<b>Sustainability &amp; Sourcing</b>	Sourcing and menu planning together: Does our sourcing inform our menu, or does our menu drive inefficient sourcing?
<b>Day 307</b> Wk 44 D6	<b>CrossCheck &amp; Operations</b>	End-of-month review: What were our top three operational wins this month? What were our top three opportunities?
<b>Day 308</b> Wk 44 D7	<b>Brand Experience</b>	A day in the life of our brand: From the first cup of coffee to the last dessert — walk the guest journey out loud.
<b>WEEK 45</b>	Days 309–315	
<b>Day 309</b> Wk 45 D1	<b>Culinary Excellence</b>	Understanding the resident / guest palate: Who is at our tables today, and what do they love?
<b>Day 310</b> Wk 45 D2	<b>Hospitality &amp; Guest Experience</b>	Celebrating cultural traditions: Whose background, tradition, or heritage are we honoring in our dining room today?
<b>Day 311</b> Wk 45 D3	<b>Safety &amp; Food Standards</b>	Deep cleaning schedule: What is on this week's deep cleaning list? Who is responsible for each item?
<b>Day 312</b> Wk 45 D4	<b>Team Culture &amp; Leadership</b>	Energy management: How do we sustain the right energy across a full service, especially on a difficult day?
<b>Day 313</b> Wk 45 D5	<b>Sustainability &amp; Sourcing</b>	Teaching sustainability to new team members: How do we train new cooks to cook sustainably from day one?
<b>Day 314</b> Wk 45 D6	<b>CrossCheck &amp; Operations</b>	Quality control at the pass: Describe the quality control expectation at the pass for every item leaving the kitchen.
<b>Day 315</b> Wk 45 D7	<b>Brand Experience</b>	Innovation within commitment: How do we innovate without compromising the culinary commitments we have made?

<b>WEEK 46</b>	Days 316–322	
<b>Day 316</b> Wk 46 D1	<b>Culinary Excellence</b>	Cultural menu representation: Whose culinary heritage is showing up on our menu this week?
<b>Day 317</b> Wk 46 D2	<b>Hospitality &amp; Guest Experience</b>	Hospitality and nutrition: When residents eat more because they love the experience, it is a clinical win too.
<b>Day 318</b> Wk 46 D3	<b>Safety &amp; Food Standards</b>	Utility safety: Gas, electric, ventilation — does every team member know what to do in an emergency?
<b>Day 319</b> Wk 46 D4	<b>Team Culture &amp; Leadership</b>	The culture we protect: Which of our cultural behaviors are we most proud of? How do we make sure we never lose them?
<b>Day 320</b> Wk 46 D5	<b>Sustainability &amp; Sourcing</b>	Suppliers as partners: How do we build relationships with suppliers who are genuinely aligned with our values?
<b>Day 321</b> Wk 46 D6	<b>CrossCheck &amp; Operations</b>	Prep-to-plate traceability: Can we trace any item on today's menu back to its source and production date?
<b>Day 322</b> Wk 46 D7	<b>Brand Experience</b>	The next chapter of our brand: What does the future of our culinary program look like, and what are we doing to build it?

<b>WEEK 47</b>	Days 323–329	
<b>Day 323</b> Wk 47 D1	<b>Culinary Excellence</b>	Post-service reflection: What did we learn from today's service that will make tomorrow better?
<b>Day 324</b> Wk 47 D2	<b>Hospitality &amp; Guest Experience</b>	Following up: Do we check back on residents who raised a concern? Follow-through is the hallmark of service.
<b>Day 325</b> Wk 47 D3	<b>Safety &amp; Food Standards</b>	Reporting near-misses: A culture of safety reporting is a culture of continuous improvement, not blame.
<b>Day 326</b> Wk 47 D4	<b>Team Culture &amp; Leadership</b>	Post-shift debrief habits: Great teams reflect together after service. What is our post-service reflection habit?
<b>Day 327</b> Wk 47 D5	<b>Sustainability &amp; Sourcing</b>	Seasonal menu transitions: As we move between seasons, how do we communicate ingredient changes to residents and guests?
<b>Day 328</b> Wk 47 D6	<b>CrossCheck &amp; Operations</b>	CrossCheck behavioral focus: Pick one specific observable behavior from the CrossCheck audit and practice it right now.
<b>Day 329</b> Wk 47 D7	<b>Brand Experience</b>	Mission-driven decision-making: When you face a trade-off today, how does our mission help you choose?

<b>WEEK 48</b>	Days 330–336	
<b>Day 330</b> Wk 48 D1	<b>Culinary Excellence</b>	Unapologetically Delicious in practice: What was the most genuinely delicious thing we made this week?
<b>Day 331</b> Wk 48 D2	<b>Hospitality &amp; Guest Experience</b>	The power of small gestures: A cup of tea delivered without being asked. A chair adjusted. A name remembered.
<b>Day 332</b> Wk 48 D3	<b>Safety &amp; Food Standards</b>	CrossCheck score review: What did our most recent CrossCheck audit reveal, and what are we doing about it?
<b>Day 333</b> Wk 48 D4	<b>Team Culture &amp; Leadership</b>	Gratitude practice: Share one thing you are genuinely grateful for in this work.
<b>Day 334</b> Wk 48 D5	<b>Sustainability &amp; Sourcing</b>	The community garden opportunity: Could we grow any of our own herbs or produce on-site or in partnership with the community?
<b>Day 335</b> Wk 48 D6	<b>CrossCheck &amp; Operations</b>	Service flow analysis: Where are the bottlenecks in our current service flow? What can we fix today?
<b>Day 336</b> Wk 48 D7	<b>Brand Experience</b>	The impact of great food on health outcomes: Research links nutritional engagement and food quality to improved health in every population we serve.
<b>WEEK 49</b>	Days 337–343	
<b>Day 337</b> Wk 49 D1	<b>Culinary Excellence</b>	Waste reduction at the line: What trim, what mis-cuts, what over-production can we address before service?
<b>Day 338</b> Wk 49 D2	<b>Hospitality &amp; Guest Experience</b>	Hospitality review: Read a recent positive resident or guest comment aloud. Discuss what made it exceptional.
<b>Day 339</b> Wk 49 D3	<b>Safety &amp; Food Standards</b>	The inspector standard: Conduct yourself as if the health department is visiting today. Because someday they will be.
<b>Day 340</b> Wk 49 D4	<b>Team Culture &amp; Leadership</b>	The culture of hospitality from within: You cannot give guests what you do not first give each other.
<b>Day 341</b> Wk 49 D5	<b>Sustainability &amp; Sourcing</b>	Sustainability storytelling: Can every team member share one thing about our sourcing that a resident or family would be proud of?
<b>Day 342</b> Wk 49 D6	<b>CrossCheck &amp; Operations</b>	Record-keeping as a culture: Great operations maintain great records. Is our documentation culture strong?
<b>Day 343</b> Wk 49 D7	<b>Brand Experience</b>	Gratitude for the work: This work matters — profoundly. Who would you like to thank today for making our brand real?

<b>WEEK 50</b>	Days 344–350	
<b>Day 344</b> Wk 50 D1	<b>Culinary Excellence</b>	The kitchen as a classroom: Is learning happening in our kitchen every day?
<b>Day 345</b> Wk 50 D2	<b>Hospitality &amp; Guest Experience</b>	Gratitude from the team: Every team member expresses one thing they are grateful for in their work today.
<b>Day 346</b> Wk 50 D3	<b>Safety &amp; Food Standards</b>	End-of-year safety reflection: What is our best safety achievement of the year? What remains our biggest opportunity?
<b>Day 347</b> Wk 50 D4	<b>Team Culture &amp; Leadership</b>	What we stand for: Read our Culinary Philosophy statement aloud together. Discuss what it means in practice today.
<b>Day 348</b> Wk 50 D5	<b>Sustainability &amp; Sourcing</b>	The long game of sustainability: Building responsible sourcing practices takes years. What progress have we made, and what is next?
<b>Day 349</b> Wk 50 D6	<b>CrossCheck &amp; Operations</b>	Year-end CrossCheck reflection: What was our best CrossCheck score of the year? What drove it? How do we repeat it?
<b>Day 350</b> Wk 50 D7	<b>Brand Experience</b>	Year-end brand reflection: What are we most proud of as a culinary team this year? Where will we go from here?

<b>WEEK 51</b>	Days 351–357	
<b>Day 351</b> Wk 51 D1	<b>Culinary Excellence</b>	Teaching the next generation: Every experienced cook in this kitchen is a teacher to someone. Are we teaching?
<b>Day 352</b> Wk 51 D2	<b>Hospitality &amp; Guest Experience</b>	Closing a great hospitality chapter: What hospitality principle will we carry into the new period?
<b>Day 353</b> Wk 51 D3	<b>Safety &amp; Food Standards</b>	Safety and dignity together: How do we maintain the highest safety standards while preserving the dignity and experience of the people we serve?
<b>Day 354</b> Wk 51 D4	<b>Team Culture &amp; Leadership</b>	Year-end team reflection: What did we build this year that we are proud of? What will we build next?
<b>Day 355</b> Wk 51 D5	<b>Sustainability &amp; Sourcing</b>	Year-end sustainability reflection: What is the most meaningful sustainability practice we adopted this year?
<b>Day 356</b> Wk 51 D6	<b>CrossCheck &amp; Operations</b>	The audit as a gift: Every CrossCheck audit finding is an opportunity to be better. Approach it that way.
<b>Day 357</b> Wk 51 D7	<b>Brand Experience</b>	

<b>WEEK 52</b>	Days 358–364	
<b>Day 358</b> Wk 52 D1	<b>Culinary Excellence</b>	Culinary pride: What does it mean to you personally to cook with pride?
<b>Day 359</b> Wk 52 D2	<b>Hospitality &amp; Guest Experience</b>	
<b>Day 360</b> Wk 52 D3	<b>Safety &amp; Food Standards</b>	
<b>Day 361</b> Wk 52 D4	<b>Team Culture &amp; Leadership</b>	
<b>Day 362</b> Wk 52 D5	<b>Sustainability &amp; Sourcing</b>	
<b>Day 363</b> Wk 52 D6	<b>CrossCheck &amp; Operations</b>	
<b>Day 364</b> Wk 52 D7	<b>Brand Experience</b>	

## THE LINEUP — IN CLOSING

### **364 Days. One Standard. Every Service.**

The Ritz-Carlton has held its daily lineup without exception since 1983, missing only one day. Michelin kitchens brief their entire team before every single service. The Savannah Bananas script 50 moments before the first pitch. Disney designs every guest touchpoint with intention.

This calendar is built on the same principle: consistent, intentional, daily reinforcement of who we are, as culinary professionals, as hospitality practitioners, as members of a mission-driven organization.

**Every great dining program in the world is built one service at a time. This is how we build ours.**

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**Matthew Thompson, MBA, WCMC, MWMCS, PCIII, CEC, CCA, GRAE**

Chief Culinary Officer | Phoenix3 Collective