



YOUR FUTURE STARTS TODAY!



TM | **TEAM MEMBER**
Whether it's first impressions or clearing tables, a TM is an integral part of giving our Guests an amazing dining experience.

NE | **NEIGHBORHOOD EXPERT**
An NE is responsible for training other TMs on how to do their job and do it well.

KH | **KEY HOURLY**
A KH supervises staff and monitors work processes, ensuring goals and targets are met.

TL | **TEAM LEAD/CULINARY PROFESSIONAL**
A TL/CP provides guidance and coaching, overseeing and motivating team members.

M | **MANAGER**
An M maintains staff by recruiting, selecting, and training employees and developing personal growth opportunities.

AGM | **ASSISTANT GENERAL MANAGER**
An AGM implements workflow procedures based on direction from the GM, supervising employees and providing customer support.

GM | **GENERAL MANAGER**
A GM oversees operations and manages finances, marketing, and staffing while improving efficiency and increasing profits.

SGM | **SENIOR GENERAL MANAGER**
An SGM has the duties of a GM, but may be responsible for two or more restaurants.

AD | **AREA DIRECTOR**
An AD manages the sales, marketing and finance performance in their multi-unit area to meet company goals.

