

Let's Be Practical

Creating Systems for Your Staff to Help Them Succeed, and Make You a Better Manager







What We Will Discuss Today:

- · Identifying what doesn't work, as it stands right now
- Success for your staff starts with the systems you construct
- Discussing what "success" and "support" mean, and what they look like
- Developing systems through creating comprehensive action plans
- Examining our personal bias/the bias baked into the systems that are commonplace
- · Accountability for ourselves and the other leaders around us



So: what doesn't work?

i.e. what is supporting some people, but not everyone in hospitality

- Wages (particularly across the bar or restaurant, and between positions) and tipping models
- Training models
- Hiring practices and transparency of expectations
- Continued learning
- Communication from leaders and between leaders





Success for your staff starts with the systems you construct.

- Does every new employee get the same exact training regimen and opportunity to learn?
- Are tip breakdowns, wages, and policies transparent?
- Have management and ownership established healthy boundaries for their interactions in the workplace?
- Are leaders delegating and generating collaboration effectively?
- Is a true open-door policy in place? Is there a way for an employee to blow a whistle safely and securely on an issue they are experiencing?
- Do managers have systems to follow up and follow through?



How do you, as a leader, define success?

How do I want my employees to feel about their workplace?

To what stage in their professional goals can I realistically get my employees?

What concrete goals do I have for my team and for myself, and am I being transparent about the road to achieve them?



How do you, as a leader, define support?

What situations am I equipped to handle? What situations am I ill-equipped to handle, and who is the lifeline to assist?

What do you aim to provide for your team on a professional basis? A mental/physical basis? A financial basis?

How am I determining if I have provided these things?



All systems start with an action plan. Here's how to construct one.

- · What is the area in which this action is being taken?
- What is the end goal, five years from now?
- What are my set benchmarks (not just an achievement, but a deadline)?
- · What is currently in place to help us achieve this goal?
- · What is not in place to help us achieve this goal?
- Name the why, the motivation. When the going gets tough, what keeps this plan grounded?



For example:

- · What is the area in which this action is being taken? Achievement of Professional Goals
- What is the end goal, five years from now? All of my current bartenders are running their own beverage programs and feel prepared to earn the certifications that they want to earn.
- What are my set benchmarks (not just an achievement, but a deadline)? Three years from now: 75% are running beverage programs. One year from now: I have established a personal mentorship for each bartender, with me or another professional. Six months from now: I have spoken to all of my staff and helped them map their career goals. Three months from now: I have pooled education and professional resources for my team to use.
- What is currently in place to help us achieve this goal? I have connections to people willing to enter into
 mentorship, I have started a scholarship fund to help employees afford training and professional growth,
 I have instituted a monthly staff meeting and bi-weekly check-ins with my team.
- What is not in place to help us achieve this goal? An education plan, an awareness of each employee's
 professional goals, a list of educational and professional resources for my team. I need to audit my own
 ability to mentor my team. A transparent way to reach leadership in our current bar.
- Name the why, the motivation. When the going gets tough, what keeps this plan grounded? I was not given a path to leadership, whether here or elsewhere, and my team deserves the opportunity and support to achieve their professional goals. It is my responsibility to pave this path, however I can in this moment.

Let's Be Practical (and realistic):

Creating these plans might shine an uncomfortable light on:

- Systems that you have constructed that subvert these goals and plans, that need to be dismantled
- Bias or assumptions that you have had about how professionals should behave or think about their goals
- How unprepared you are to tackle these plans at this moment
- How you have used language or led in a way that implies the opposite, or works against these plans
- How you have failed to support your team in the past.

THIS IS IMPORTANT, AND THIS IS HEALTHY.





Tips when feeling that uncomfortable, but necessary light:

- Pause your plan and start to work on some personal growth as a leader.
- Start smaller (or larger) with re-learning how to communicate effectively, or by dismantling systems and paths that already exist
- Pause, and examine if you have followed this path for yourself first. Sometimes, it's a "change in cabin pressure" situation (you have to put your own mask on first in order to help those around you)
- Prepare to have the uncomfortable conversations with ownership or other leaders, if you feel that these issues come from inconsistencies in leadership or a lack of boundaries. It's also worth mentioning that you often need the buy-in from ownership for success in many of these circumstances.



The Cause and Effect:

- Better Communication: Clearer Expectations and the two-way street of being a leader that can receive feedback as well as they can give it
- A more unified team: Leading by example in the ways of communication, transparency, boundaries, demonstrates to those you lead that it is possible and important.
- Systems in place for new employees: They enter a workplace that has already clearly set its priorities and its values and has also put them into practice.
- The "why" and the "how" are clearly defined.



Questions?



Ways to get in touch and follow up with me:

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