



How Does Your Restaurant Stack Up?

See how your company copes with these 7 red flags on a scale of 1-5.

Category	The Red Flag (Score: 1)	The Rootwurks Standard (Score: 5)	Your Score
Language	English only; "Nod and Smile" is common, but comprehension is unclear.	Multi-lingual, accessible content and the ability to make custom voiceovers that can match native accents.	
How Standards are taught	Too reliant on "shadowing" and the Telephone Game.	100% standardized digital SOPs and training	
Where and how training happens	Training uses paper materials and is deployed away from the workflow.	Mobile/Tablet/QR codes on the floor. Training is reinforced in the flow of work.	
Agility	Updates take weeks/months to roll out.	Instant digital updates across all units. Easily ensure every recipe, uniform, service guideline, or menu change is consistent at every location.	
Relevance	Generic, "off-the-shelf" videos.	Custom content that reflects our brand, our quality, our standards, and our concerns.	
Retention	Training is a one-time "chore," and little emphasis is put on employee development.	We help new hires forge a career growth path.	
Visibility of Operations	Paper logs are kept, tracking is difficult and far from comprehensive or instant.	Real-time, instantly accessible recordkeeping of compliance and training.	
TOTAL:		(Max Score: 35)	

The Results: Where do you stand?

7-15

7 – 15: The Danger Zone.

Your safety training and compliance management aren't up to the demands of a fast casual restaurant that is scaling up. Your brand is at high risk for safety violations, quality shortcomings, and high turnover.

16-25

16 – 25: The Growth Plateau.

You've implemented some effective tools and guidelines, but scaling up safely will require some updates.

26-35

26 – 35: The Scaler Standard.

You have deployed the tools, training, and culture to keep friction to a minimum and protect your brand, customers, and employees.