### DESIGNING & IMPLEMENTING AN EFFECTIVE CUSTOMER SERVICE PROGRAM: **QUICK SERVICE**



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### **Customer Service**

What does good customer service look like?

### **Procedures implemented**

How guest will be greeted, to how orders will be taken etc



#### Achieving Good Customer service

The use of surveys & information regarding our trainings

## **Good Customer Service**

Good customer service typically means providing timely, attentive, upbeat service to a customer, and making sure their needs are met in a manner that reflects positively on the company or business.



### **Our Definition**

What good customer service looks to us is they are exceeding guest expectations, quick to do tasks, proactive, attentive.



## How guest will be greeted upon arrival

 Welcome our customers to the establishment using the company name as well as saying their name

> "Welcome to Mcdonald's! My name is Maria."

## How orders will be taken

- Prompt customers by saying, "What can I get you today?"
- After customers say their order, we repeat their order.
- End with saying the total and processing their payment
- ✤ Lastly directing to the pickup area

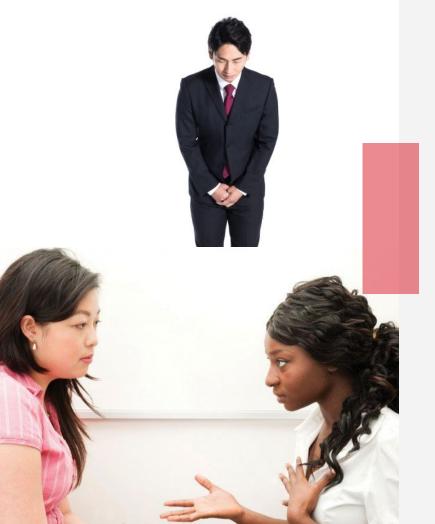


## How guest will be treated while in the operation or in drive-thru

- Greeted with a smile
- ✤ Address guest as ma'am or sir
- Listen carefully and accommodate any needs or changes
- With respect and in professional manner







# How will guest complaints be addressed?

- Offer a sincere apology immediately for our mistake and reassure them that it won't happen again.
- Talk in a calm manner while giving them undivided attention.
- Ask what they would like us to do to compensate for the complaint while not exceeding one's own authority.
- Offer a freebie

## How will we implement our employee-related service standards?



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Staff training to meet the operations quality standards.





A mission statement for the employees to have a reminder of the service standard expectations.





Briefings or line-up meetings before the start of daily operations

## How will we train staff to achieve our employee-related service standards?

The training will consist of role-playing activities, video presentation, training manuals, employee handbook, and opening and closing checklist. Different type of effective training:

- ✤ 1:1 training
- Small-group training
- Large-group or all staff training

How will we monitor our success in achieving our employee-related service standards

- After reviewing customers ratings and company evaluations, it would allow us to make adjustments to our training procedures to improve our skills
- Inspect menu items as they are delivered to the customers.
- When giving the receipt of the customers inform customers about a site to take a survey
- Comparing sales and the amount of complaints

### Customer Satisfaction Survey

Please answer the following questions about your visit to the (place).		Very Bad	Bad	Neutral	Good	Very Good
		1	2	3	4	5.
1. Th	ne speed of service	0	0	0	0	$\bigcirc$
2. Th	ne taste of the product	0	0	0	0	0
3. Th	ne appearance of our product	0	0	0	0	0
4. Th	ne temperature of the food	0	0	0	0	0
	ne accuracy of your order	0	0	0	$\bigcirc$	0
	ne overall experience of your visit ne menu had an excellent selection of items	0	0	0	0	0
8. Th	ne friendliness of the crew	0	0	0	0	0
9. Tł	ne cleanliness of the restaurant	0	0	0	0	0
10. W	as the payment process smooth?	0	0	0	0	0

Thank you for feedback.

### How will you consider this input?

We would take these surveys into consideration because these are feedback directly from our customers and we want to make sure to provide the best quality service as possible.

## What training will you provide employees to help them achieve the new standards?

Who will conduct the training: Manager/Supervisor

#### Location of training: Onsite

When training(s) will occur: Once standards are finalized

#### What will take place during training:

Will provide a hard copy of the new standards, signing off a document that employees acknowledge the training they've attended, may use powerpoint presentations, or roleplaying demonstrations

**Frequency of training sessions:** Every 3 months

**Duration of trainings:** 1 day (8hrs)

**Trainees' learning assessment(s):** Demonstration of what was learned & short written exam

#### **Customer Service Checklist**

Please answer the following questions about your visit to the (place).	Very Bad	Bad	Neutral	Good	Very Good
	1	2	3	4	5.
1. Cleanliness of uniform	0	0	$\bigcirc$	0	$\bigcirc$
2. Friendliness and courtesy of the staff	0	0	0	0	0
<ol> <li>Show a well-mannered attitude</li> <li>Have the patience to listen and accommodate the</li> </ol>	0	0	0	0	0
customer needs	0	0	0	$\bigcirc$	0
5. Greetings by the staff	0	0	$\bigcirc$	$\bigcirc$	$\bigcirc$
<ol> <li>The employee spoke loudly and clearly</li> <li>The professionalism of the staff</li> </ol>	0	0	0	0	0
8. Product knowledge of the staff	0	$\bigcirc$	0	$\bigcirc$	0
9. Quality of the service	0	$\bigcirc$	$\bigcirc$	$\bigcirc$	$\bigcirc$
10. Greet with a sincere smile	0	0	0	0	0

This document can be seen <u>here</u>.

Thank you for feedback.

### RESOURCES

Google Doc Quick Service Operation

www.myperfectresume.com

www.callcentrehelper.com

Mission Statement Photo

Staff Training Photo

McDonalds Staff Meeting Photo

**Background Photo** 

Customer Service Checklist Google Doc

Customer Satisfaction Survey Google Doc



# Thank You