



# 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.

**AG**

**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.

