

RETENTION FOCUS POINTS

- Analyze employee feedback on exit interviews.
- Request feedback from current employees.
- Invest in leadership training courses to be a better boss for yourself and others in key positions.
- Meet weekly with staff to stay on top of needs and concerns.
- Be creative to showcase new job opportunities in the community. Your relatives, friends, and children may know someone who needs a job.
- Develop an employee and resident referral program. Word of mouth is common in our industry for jobs. Use new or existing marketing tools to highlight job opportunities.

Create a thank you system for every employee or resident who refers new candidates.

ATTRACTING AND THEN RETAINING TOP
TALENT IS VITALLY IMPORTANT FOR THE
CONTINUED GROWTH AND SUCCESS OF THE
BUSINESS. A GREAT LEADER CREATES THE BEST

WORK ENVIRONMENT FOR EMPLOYEE RETENTION. HERE ARE SOME VITAL FOCUS POINTS TO ASSIST WITH YOUR STAFF RETENTION PROCESS.

collaborate with local colleges to recruit new candidates

- Hold a culinary **staff event.**Bring in foodservice workers for a night of food and chat about your culture to draw employees.
- Consider making key managers a partner by setting incentives and providing a % of ownership.
- Be extremely supportive of your team members and seek to understand their needs.
- Change to quick service to ensure your employee's work more efficiently with less people.
- Capitalize on available technology. Invest in and implement customer ordering software and systems that allow them to order and pay from the table or remotely.



For more information visit: PerformanceFoodservice.com