



Juice & Smoothie Bar Training Checklist

A complete training path for new juice and smoothie bar employees — from produce prep to running the line during a rush.



13 Training Steps



New Hire Onboarding



Trainer Sign-Off Required

PHASE 1 — ORIENTATION



01 Shop orientation and first-day setup

TRAINER-LED

Tour of the prep area, blend stations, cold storage, and wash station. The new hire leaves Day 1 knowing the layout, their trainer's name, and the plan for their first two weeks.



02 Food safety and produce handling

SAFETY

Produce washing, glove use, cross-contact awareness, and basic food handler standards — demonstrated at the station, not acknowledged on paper.

CORE SKILLS

LIVE PRACTICE

**12 Reverse shadow — running the line**

TRAINER-LED

The new hire runs the line through a real rush while the trainer watches and scores. Right portions, right consistency, blenders never idle — that's the test.

CERTIFICATION & SIGN-OFF

**13 Trainer sign-off and solo clearance**

MILESTONE

The trainer confirms every item was demonstrated, dated, and recorded. No sign-off, no solo open or close.

TRAINEE NAME

TRAINER NAME

TRAINER SIGNATURE

DATE CLEARED

Print clearly

Print clearly

Sign only when all items
complete

MM / DD / YYYY

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