

Cup Marking

learn it!

Estimated time: 15 minutes

- Complete course on Dunkin' Brands University



see it!

Your trainer will review and demonstrate the information and tasks in this section.

Review tools to help: cup marking job aid, marker

- **Explain** the marker must remain closed to prevent it from drying out
- **Review** where to mark each cup: hot coffee cups, iced coffee cups, espresso cups, Coolatta® beverages
- **Explain** cup marking is required throughout the entire day
- **Explain** the importance of utilizing cup marking for order accuracy
- **Review** abbreviations in the job aid
- **Review** the current LTO's if applicable

- **Explain** when to use X or √ and when to use # of portions
- **Review** what a “regular” coffee means in your region
- **Demonstrate:**
 - Small coffee cream and sugar
 - Medium French vanilla coffee light cream light sugar
 - Small Iced mocha latte
 - Medium hot chocolate
 - Small raspberry iced tea
- **Explain** primary and secondary responsibilities

do it!

• **Mark each cup appropriately**

- Medium cinnamon hot coffee 2 cream 3 Splenda®
- Small caramel swirl hot coffee with 1 cream
- Medium iced coffee cream and sugar
- Small vanilla chai

- Small hot tea with milk
- Medium mocha/caramel swirl iced latte

- **Practice** marking cups while beverage assembler
- **Explain** primary and secondary responsibilities