

# 10 THINGS TO AVOID WITH YOUTH EMPLOYEES IN FOODSERVICE



**1**

## **Overloading Day 1**

→ Too much information = nothing retained

**2**

## **Not teaching priorities early**

→ New hires don't know what to do when it gets busy

**3**

## **Assuming things are "common sense"**

→ For a first job, nothing is obvious

**4**

## **Assigning the wrong trainer**

→ Ineffective training creates ineffective employees

**5**

## **Only giving feedback when something goes wrong**

→ Doesn't build confidence

**6**

## **Expecting speed before confidence**

→ Leads to stress and mistakes

**7**

## **Being too harsh too early**

→ Leads to quick turnover

**8**

## **Not explaining the "why" behind tasks**

→ Lower engagement and ownership

**9**

## **Hiring based only on availability**

→ Results in poor team fit and culture issues

**10**

## **No clear growth path**

→ "Just a job" mindset = higher turnover