



BELONG HERE: A TOOLKIT FOR ATTRACTING & KEEPING YOUTH



As the sector that provides the greatest number of first-time jobs, leads in sustainability practices, and actively champions social justice in communities across the country, we are uniquely positioned to continue attracting young talent. Today's youth bring a heightened awareness and expectation around environmental and social impact, and it is important that we continue to clearly communicate the meaningful work already happening across our sector.

Restaurants Canada has partnered with First Work and International Connector to develop this practical toolkit designed to support your workforce strategies by helping attract stronger youth candidates, reduce early turnover and build a more reliable crew pipeline. These resources for use by Managers, Supervisors and Owner/Operators will help you stay best-in-class in recruitment and retention practices.



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WHY ENHANCE YOUTH ENGAGEMENT?



Youth are the talent pipeline driving our industry forward. As Canada's #1 source of first-time jobs, the restaurant industry is proud to open doors for young people and we're well positioned to keep leading the way. A thoughtful approach helps strengthen awareness among young people, continue to draw them in, and reinforce our identity as a values-driven, community-focused sector.

ENHANCING YOUTH ENGAGEMENT STRATEGIES HELPS:

- Expand current engagement with the emerging workforce to meet staffing needs
- Build on retention success with a coordinated approach to onboarding and training
- Enhance existing reputation as a supportive and inclusive workplace for young people to work, grow, and build skills
- Save time and resources by using clear systems to streamline hiring and communication
- Facilitate access to tools, resources, and partnerships to support your youth hiring strategy and develop young workers

Bottom line: The tools in this toolkit provide insights and strategies to reduce turnover, further improve early retention and develop stronger talent pipelines.



WHAT TO EXPECT FROM TODAY'S YOUTH

WHAT YOUTH MAY WANT



- Opportunities to contribute ideas and be part of the team
- Opportunities to grow, learn new skills, or move up over time
- Regular, concise, open, and casual communication from supervisors
- Respectful, supportive and inclusive work environments
- A friendly workplace where they can build relationships
- Recognition for their work and effort
- A healthy work-life balance (especially for school or multiple jobs)
- Flexible scheduling options, fair pay and transparency

TRENDS AMONG YOUTH



- Hands-on learners who thrive with demonstrations and practice
- Team-oriented and enjoy working collaboratively
- Comfortable switching roles or trying different positions (FoH/BoH)
- Open to upskilling (e.g., culinary, bar, leadership)
- Entrepreneurial and comfortable with fast-paced environments
- Digital natives who value tech-friendly processes (scheduling apps, digital training, etc.)
- More formally educated and aware of labour rights and standards
- Socially aware and often value diversity, equity, and inclusion
- Highly mobile — willing to change jobs if they feel unsupported
- Often juggling multiple roles or part-time commitments
- Competing in a global digital job market (and aware of alternative options)

DESCRIPTIONS OF THE TOOLS INCLUDED & HOW TO USE



There are many tools in this toolkit to enhance the success restaurants already experience as the number one employer of youth in Canada. Here is a short pathway you may wish to follow when using this toolkit:

1. A good place to begin would be with the infographics; review these to familiarize yourself with the ideas and insights.
2. Moving on to the checklists, consider what you're already doing and if there is anything else you would like to be doing; use the checklists to adapt or integrate into processes accordingly and as trackers for action items.
3. Finally, the charts can be used with youth during interviews, onboarding and orientation, as well as check-ins. Determine when you might like to present them to youth during your hiring and employment lifecycle.

THE YOUTH ENGAGEMENT CYCLE FOR RESTAURANTS

- A quick-reference infographic to give you ideas and insights into how you can structure or coordinate actions to engage youth.

TIPS AND TRICKS FOR ENGAGING YOUTH

- Easy to reference tips for youth engagement in interviews, onboarding and orientation.

RESTAURANT REALITY MODE: QUICK GUIDE FOR BUSY SHIFTS

- Quick guidance for supporting and orienting new youth employees during busy shifts.

10 THINGS TO AVOID WITH YOUTH EMPLOYEES IN FOODSERVICE

- A simple list of things to remember when engaging and training new youth employees.

YOUTH INTERVIEW ENGAGEMENT CHECKLIST

- A checklist of items you can use to prepare for and curate an approach to youth interviews. The checklist includes a variety of suggestions that can be used in combination with each other, so you can build your approach based on what makes the most sense for your restaurant.

YOUTH EMPLOYEE ORIENTATION & ONBOARDING CHECKLIST

- For Managers and Supervisors. This checklist can help guide new youth employees through onboarding and orientation. Included are ideas you can use to plan your process for the first day, month, and beyond for consistent engagement.
- The checklist includes practices that support any new hire, but are especially effective with young or first-time workers.

CORE COMPETENCIES – YOUTH SELF REFLECTION CHART

- This checklist is designed to help interviewees or new hires reflect on their employability skills and identify areas where they feel confident, as well as opportunities for continued development (it can also be used as an annual check-in).
- The interviewee/new hire reviews each skill category and its descriptions, then selects the rating that best reflects their current level of comfort or experience. The notes section can be used to add examples, highlight strengths, or outline specific goals for growth. This tool is meant to support the employer and employee's understanding of learning, self-awareness, and ongoing professional development opportunities.
- It is important to present this tool as an opportunity to learn about the youth's current strengths and how they can be supported to grow and develop, thus enabling them to achieve their full potential.
- **Customizability:** The chart is pre-populated with core strengths but can be edited to tailor it to your needs.
- The tool includes a description of its purpose and how to complete it for the youth.

PROFESSIONAL DEVELOPMENT PATHWAYS IN RESTAURANTS CHART

- This chart highlights potential development pathways available within restaurants and the broader foodservice sector. It provides new hires or interviewees with a chance to learn about the training and growth opportunities available to them through working in your restaurant.
- The idea is to demonstrate that through completing the day-to-day activities and responsibilities of their role, they are developing skills and competencies that are transferrable and lend themselves to upward mobility either in your restaurant or in the foodservice sector in general.
- **Customizability:** The chart is pre-populated with examples but can be edited to more accurately reflect your workplace.

THE YOUTH ENGAGEMENT CYCLE

1. BUILD YOUR ACTION TEAM

Identify supervisors, trainers, and senior staff who will support youth hiring and development.


2. DEFINE YOUR 'WHY'

Clarify what you want to achieve:

- ✓ Filling staffing gaps
- ✓ Reducing turnover
- ✓ Building future leaders
- ✓ Supporting community impact

3. REVIEW CURRENT PRACTICES


Assess job postings, interview process, onboarding, communication and training approach through a youth-friendly lens.

Tip!
 Resources in the **RC Toolkit** will provide you with a youth-friendly lens to reference.

4. CREATE YOUR ACTION PLAN

Establish clear steps to improve the youth experience, such as:

- Simplifying / gamifying onboarding
- Providing mentorship
- Offering growth pathways
- Adopting flexible scheduling practices where possible

Tip!
 Gamifying can include points for completing tasks, little rewards, a sticker passport to track progress, etc. (wherever possible, digitize it!).

5. INVOLVE YOUR STAFF

Advise your team on how to support young workers, especially first-time jobseekers who may need extra coaching.

6. IMPLEMENT YOUR PLAN

Roll out updated recruitment, training, and workplace practices designed to engage and retain young talent.

7. REVIEW & REFINE

Check what's working by tracking:

- Youth retention
 - Are more hires retained beyond probation?
- Team satisfaction
- Performance and readiness
- Training success
 - Do new hires approach tasks confidently?

Adjust and improve your approach as needed.



Tip!

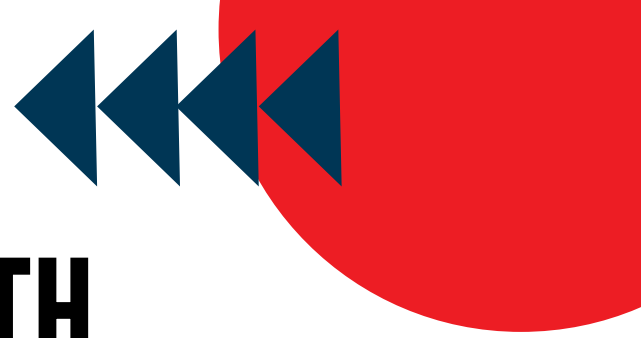
Something not working? Refer to resources in the **RC Toolkit**: what hasn't been tried yet?

KEY TAKEAWAY



When youth feel supported, trained, and valued, they stay longer, perform better, and become your next generation of leaders.

TIPS AND TRICKS FOR ENGAGING YOUTH



TIPS FOR YOUTH INTERVIEWS

- Make first-time jobseekers feel welcome
 - Begin with small talk, ask about favourite restaurants or foods, share amusing TikTok or YouTube videos or memes relevant to the restaurant environment, etc.
- Offer scenario-based questions
 - “Have you ever been in _____ situation / Have you ever had to _____?”
 - If yes, ask them to describe the situation, how they felt, what they did, how it was resolved, etc.
 - If no, tell them it’s no problem, describe a hypothetical scenario for them, and ask how they would feel and respond
 - In either case, follow up by asking what kind of support they would want from their employer



Tip!

Use clear, straightforward, conversational questions that reflect real job tasks

- Normalize nerves: Remind them this is a learning opportunity; they don't have to be perfect

TIPS FOR YOUTH ONBOARDING

- Assign a buddy or mentor
- Break onboarding into short, digestible chunks
- Use checklists and visuals
 - Through apps or digital media as much as possible
- Celebrate small wins
 - Gamify onboarding with small rewards for milestone completion

TIPS FOR YOUTH ORIENTATION

- Give a tour that is interactive, not just informational
- Let them meet key team members
- Provide micro-learning instead of long training blocks
- Ask for feedback — they enjoy being involved

RESTAURANT REALITY MODE: QUICK GUIDE FOR BUSY SHIFTS



When you're short-staffed, in a rush, or training on the fly — focus on what matters most.

1. THE 3 PRIORITY RULE (TEACH THIS FIRST)

When everything is happening at once, guide youth employees to prioritize in this order:

1. **Customer first** (acknowledge, serve, communicate)
2. **Orders second** (accuracy and flow of service)
3. **Cleanliness third** (maintain as you go, don't stop service flow)

! If unsure: always default to the customer

2. MINIMUM VIABLE TRAINING (DURING A BUSY SHIFT)

Forget full training — focus on **just enough to succeed in the moment**:

- Show 1-2 key tasks only (e.g., taking an order, assembling a single menu item)
- Demonstrate once → let them try immediately
- Stay nearby for quick correction
- Reinforce what they did right

! Goal: build confidence fast, not perfection

3. WHAT TO TEACH NOW VS. LATER

Teach Immediately (Day 1 / First Shift):

- How to greet a customer
- Basic task execution (1-2 stations max)
- Who to ask for help / where to find the info they need

Teach Later (After a few shifts):

- Full menu knowledge
- Advanced prep or multitasking
- Detailed standards and efficiencies

4. 30-SECOND CHECK-IN (USE DURING RUSH)

Quick coaching moment:

- “What are you working on?”
- “What’s your next step?”
- “Need help or are you good?”

! Keeps them focused without slowing you down

5. SET THE EXPECTATION CLEARLY

Tell them up front:

“It’s normal to feel overwhelmed at first — focus on one thing at a time, and ask for help when you need it.”

KEY TAKEAWAY



In a fast-paced environment, success isn’t about knowing everything — it’s about knowing **what matters most, right now.**

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

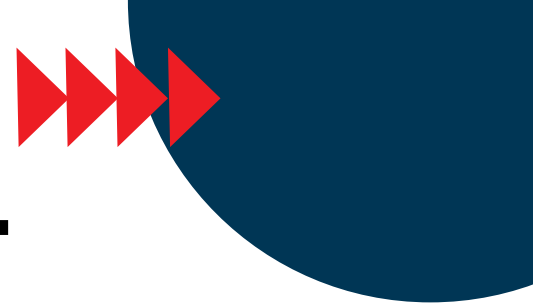
Hiring based only on availability

→ Results in poor team fit and culture issues

10

No clear growth path

→ "Just a job" mindset = higher turnover



YOUTH INTERVIEW ENGAGEMENT CHECKLIST

TIP / ACTION	
Personalize the experience to the young person's background and interests (inquire about what they like, plans for the future, etc.)	
Keep interviews short, clear, and well-structured	
If possible, bring friendly, enthusiastic staff who represent your workplace culture	
Share interesting facts about your workplace, industry, or brand story	
Use real stories (your career path, an average day, a funny or meaningful incident), and examples that relate to youth experiences (gaming, sports, school, hobbies)	
Include hands-on demonstrations or visual examples of job tasks	
Use simple, plain language explanations and questions	
Avoid overly formal phrasing and intimidating or discouraging language (i.e., "you need a thick skin to work here")	
Know your audience — understand Gen Z values (purpose, fairness, flexibility, diversity, empathy)	
Use humour and / or small talk to create a relaxed, informal atmosphere (i.e., show a short, funny TikTok or YouTube video that is relevant to the environment to break the ice)	
Provide recognition early — highlight strengths or improvements you observe	
Clearly explain what success in the role looks like and ask what kind of support will help them be successful (communication preferences, learning styles, etc.)	
Highlight growth pathways and development opportunities in your workplace	
Offer scenario-based questions in interviews to support first-time jobseekers	
Ask for feedback from youth on the interview experience	

YOUTH EMPLOYEE ONBOARDING & ORIENTATION CHECKLIST

BEFORE THE FIRST DAY

TASK	
Have Supervisors review relevant guidance from this toolkit	
Notify staff that a new youth employee is joining the team	
Assign a buddy, mentor, or go-to person; this person should accompany them during transitions	
Prepare youth-friendly training materials (visual guides, checklists, simple SOPs) using digital platforms wherever possible	
Ensure any accommodations or supports are arranged (learning needs, communication preferences, etc.)	
Send the new employee clear information about Day 1 expectations	
Review job tasks and break them into steps for easier teaching	

FIRST DAY ON THE JOB

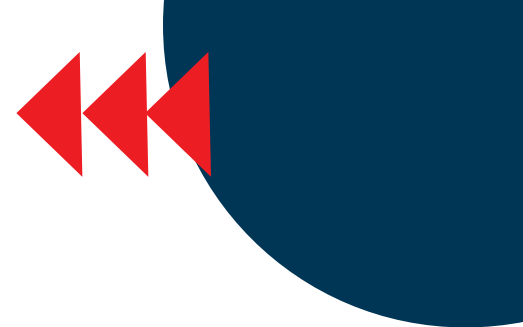
TASK	
Welcome the youth employee warmly and introduce them to the team	
Demonstrate key tasks step-by-step using hands-on examples; post visual guides at workstations for future reference wherever possible	
Allow time for practice with supervision	
Check in frequently throughout the shift	
Reinforce effort and recognize early wins to build confidence	

WITHIN THE FIRST 30 DAYS

TASK	
Conduct a supportive check-in conversation (i.e., “how’s it going and what can we do to support your success?”)	
Revisit expectations in clear, simple language	
Adjust training, pace, or accommodations as needed	
Introduce youth to growth pathways (cross-training, skill development, advancement); refer to the Professional Development Pathways in Restaurants tool in this Toolkit to facilitate this	
Encourage participation in team meetings or learning activities	
Ensure the employee feels connected and supported within the team (i.e., Introduce them to staff in other roles, not just their direct supervisor)	

ONGOING SUPPORT

TASK	
Provide regular feedback (positive + constructive) in a direct, respectful way	
Recognize progress, milestones, and effort publicly where appropriate	
Offer opportunities for new responsibilities, tasks, and skill development	
Encourage involvement in workplace culture, committees, or activities	
Promote a safe, inclusive environment aligned with youth values (purpose, fairness, flexibility, diversity, empathy)	



CORE STRENGTHS - SELF REFLECTION CHART



This checklist helps us understand your strengths and allows you to identify areas you'd like to grow. Please review each category and the features described. Select the rating that best reflects how confident you currently feel in each area. Use the notes section to suggest goals, describe past experiences, or highlight support you may need.

This is not an evaluation; it is a starting point for a conversation and helps us understand how we can support your success. There are no right or wrong answers – please be honest and reflective. Your responses can help us tailor onboarding, coaching, and training to your needs.

CORE STRENGTH / ACTIVITY	RATING: 1-5 1 = "I'm getting better" 5 = "I'm the master"	NOTES
1. Initiative: <ul style="list-style-type: none">Approaches situations optimisticallyEngages tasks with enthusiasmCompletes tasks without supervision		
2. Communication: <ul style="list-style-type: none">Asks clarifying questionsAdapts tone and approachActively listens and contributes ideas		
3. Teamwork: <ul style="list-style-type: none">Collaborates to complete tasks and problem solveComfortable in a team settingUnderstands some teammates may need help		

CORE STRENGTH / ACTIVITY	RATING: 1-5 1 = "I'm getting better" 5 = "I'm the master"	NOTES
4. Self-Management: <ul style="list-style-type: none"> ▪ Arrives prepared and is ready to start on time ▪ Reflects on feedback ▪ Requests support or guidance when needed 		
5. Readiness to Learn: <ul style="list-style-type: none"> ▪ Willing to learn new tasks ▪ Curious about the role and industry ▪ Values supervision and direction / feedback 		
6. Thinking Skills (Problem Solving & Decision-Making): <ul style="list-style-type: none"> ▪ Considers consequences of actions ▪ Considers the feelings of others ▪ Looks for new ways to do things 		
7. Resilience: <ul style="list-style-type: none"> ▪ Accepts or adapts to change ▪ Works through challenges (doesn't shut down) ▪ Seeks support when needed ▪ Understands feedback is not criticism 		
8. Responsibility: <ul style="list-style-type: none"> ▪ Takes responsibility for actions ▪ Does not blame others ▪ Tries to learn from mistakes 		

[Follow this link to download an empty, fully customizable version of the Self Reflection Chart.](#)

PROFESSIONAL DEVELOPMENT PATHWAYS IN RESTAURANTS



This chart highlights potential development pathways available within restaurants and the broader foodservice sector. Please review it to learn about the training and growth opportunities available through working in our restaurant.

We invest in building skills and providing opportunities for team members to grow—whether you're exploring your first job, developing culinary skills, or seeking a long-term career in foodservice and hospitality.

Each activity contributes to real advancement pathways within our restaurant and/or foodservice industry—from building confidence in your role to developing competencies required for more senior positions. Share your interests with us to help shape your development goals.

WORKPLACE / DEVELOPMENT ACTIVITY	SKILLS / COMPETENCIES THIS DEVELOPS	POTENTIAL PATHWAYS / ADVANCEMENT OPPORTUNITIES
(Workplace task or activity; training, day-to-day tasks, unique learning opportunities, etc.)	(Skills the workplace activity helps the employee develop and improve)	(How the skills developed lend themselves to new opportunities in the industry or restaurant)
Food preparation, assembling menu items, following recipes	Time management, attention to detail, food/kitchen safety. Following specifications and being consistent, ensuring standards are maintained	Prep Cook, Line Cook, Kitchen Lead, Sous-Chef, Chef
Maintaining cleanliness (seating area, kitchen, washrooms)	Organization, hygiene standards, responsibility, teamwork	Shift Leader, Supervisor
Taking customer orders, communicating with coworkers	Brief, accurate and calm communication. Active listening. Positive attitude, multitasking, working quickly and efficiently.	Shift Manager, Supervisor, Customer Experience Lead, Assistant Manager, Restaurant Manager, Human Resources

WORKPLACE / DEVELOPMENT ACTIVITY	SKILLS / COMPETENCIES THIS DEVELOPS	POTENTIAL PATHWAYS / ADVANCEMENT OPPORTUNITIES
Handling cash, making change accurately, taking payments through debit terminals	Financial and Technical Literacy	Supervisor, Assistant Manager, Accounting, Bookkeeping
Stock and inventory management	Understanding first in - first out rotation of products and how it can impact profit and loss; how waste can be managed	Assistant Manager, Restaurant Manager, Director of Operations, Chief Operating Officer
Managing multiple streams of information; balancing competing priorities (i.e., customer orders vs. prep work vs. cleaning)	Prioritizing what needs to happen based on urgency and expectation	Shift Manager, Supervisor, Assistant Manager, Restaurant Manager
	Time management, understanding what order to do things in.	Shift Manager, Supervisor, Assistant Manager, Restaurant Manager, Project Manager
Taking reservations and reservation management, group bookings, VIP requests, and guest texting or messaging	Organization, guest communication and feedback, understanding restaurant flow, overall service confidence	Customer Service Manager, Restaurant Manager
Handling customer complaints	Conflict resolution, empathy, problem-solving, professionalism. Providing structured, constructive feedback to the team to prevent incidents from recurring.	Customer Service Manager, Restaurant Manager
Emotional control and intelligence	Being able to handle stress and remain calm	Shift Manager, Supervisor, Assistant Manager, Restaurant Manager

WORKPLACE / DEVELOPMENT ACTIVITY	SKILLS / COMPETENCIES THIS DEVELOPS	POTENTIAL PATHWAYS / ADVANCEMENT OPPORTUNITIES
	Working with a diverse range of coworkers and a broad cross-section of customers	Shift Manager, Supervisor, Assistant Manager, Restaurant Manager, Human Resources
Training new employees	Leadership, coaching, communication, patience. Adapting to different learning styles. Leading by example	Certified Trainer, Shift Leader, Supervisor, Assistant Manager
Operating a Point of Sale (POS) system to take orders, using tablets/computers to access other vendors (aggregators) and view/manage reports.	Financial and Technical Literacy	Project Manager, Marketing, Accounting, Bookkeeping, etc.
Opening/closing duties	Time management, accountability, leadership, trustworthiness	Shift Leader, Supervisor, Assistant Manager
Following health & safety procedures	Compliance, risk awareness, safe food handling	Health & Safety Coordinator, Management positions



Many people from diverse backgrounds discover that a role in a restaurant can grow into a long-term career. While it often starts at an entry-level position, there are clear opportunities for advancement, from supervisor to manager, and even into profit-sharing roles or ownership. If you're passionate about the industry and committed to your growth, that dedication will be recognized and rewarded.

[Follow this link to download an empty, fully customizable version of the Professional Development Chart.](#)

APPENDIX AND SUPPLEMENTARY MATERIAL

List of online resources to easily find and connect with local employment service providers.

Please Note: Many of the service providers in these networks will support youth as a focus or in addition to other groups, but there will be service providers focusing on other population groups, too. Resources are only listed for Provinces for which they are available.

- **WorkBC (British Columbia):** [WorkBC Centre Locations | WorkBC](#)
- **Alberta Employment Services Directory:** [Employment and Training Services Directory | Alberta.ca](#)
- **Manitoba Employment and Training Partnerships:** [Province of Manitoba | wd - Employment and Training Partnerships](#)
- **First Work Members (Ontario):** [Members - First Work](#)
- **Alliance des centre-conseils en emploi (Quebec):** [Our Members - AXTRA | Alliance of Employment Counselling Centres](#)
- **WorkingNB Offices (New Brunswick):** [WorkingNB Offices | PETL Working NB](#)
- **Nova Scotia Works:** [Home | Nova Scotia Works | novascotiaworks.ca](#)
- **PEI Employment Services:** [Employment Assistance Services | Government of Prince Edward Island](#)
- **Newfoundland and Labrador Employment Centres:** [Employment Centres - Jobs, Growth and Rural Development](#)



LANGUAGE GLOSSARY OF TRENDS IN YOUTH VALUES

Please Note: This glossary is not comprehensive, it is an introductory overview to some key terms. These are functional definitions in the context of trends within some parts of the youth demographic, not dictionary definitions prizing academic rigor. Not all youth engage with these values or language, so assumptions should not be made on their behalf.

- **DIVERSITY, EQUITY, INCLUSION** – The integration of people from different cultures, communities, or lifestyles into the workplace as equal members of a dynamic team where everyone is supported to perform to the best of their ability
 - Examples include accommodations for people with disabilities, pronoun respect and use for people with different gender identities, allowing time and space for prayer for Muslims, etc.
 - Honouring the diverse religious observances and festivals of our team members (such as Eid, by providing flexible break times to support practices like post-sunset dining during periods of religious significance)
 - An employer cannot ask about these things directly (i.e., what’s your gender identity or do you have a disability?), but can create mechanisms for disclosure and accommodation
 - For instance, during onboarding, new hires can be asked questions about how they can be supported to be successful in the workplace, whether they require accommodations or if there is anything the employer should be aware of to facilitate successful integration into the team (these questions can be raised again during employee check-ins)
- **PURPOSE** – The value beyond the pay cheque of working for a specific employer
 - Opportunities for skill development, having a positive presence in their community, creating a welcoming environment for diverse members of the community, maturing alongside their co-workers and supporting employees with less experience are all good examples
- **EMPATHY** – Understanding and respecting the feelings of employees; using this understanding to create a safe space where diverse opinions, lifestyles, and experiences are welcomed in a nonjudgemental manner, and communication is respectful in all situations (even during busy or high-pressure times)
- **SAFE SPACE** – An environment free from judgement, peer pressure, or taunting in which emotional security and wellbeing is included in safety considerations alongside physical safety practices
 - Clarity of expectations and performance in real time – being clear is kind
- **SUSTAINABILITY** – Everyday practices to reduce food waste, promote environmental protection, and minimize the impact, use or improper disposal of ‘forever chemicals and materials’
- **ENCOURAGING VS. DISCOURAGING LANGUAGE**
 - “Sometimes things are so busy we have to communicate quickly and concisely” vs. “You need to have a thick skin to succeed”
 - “Sometimes you’ll be working long hours, but we try to balance employee needs with the staffing needs of the restaurant” vs. “Everyone has to work long hours”

PARTNERS, SOURCES AND CONTRIBUTING RESTAURANT CREDITS

WE WOULD LIKE TO THANK OUR CONTRIBUTING PARTNERS:



Learn more about the experiences of unemployed youth: [Ontario's Unemployed Book - First Work](#)



Learn more about Canada's future workforce: [Canada Future Workforce Report Summary](#)

SPECIAL THANKS TO:

Uber Eats

First Work's youth council
Honestly Good Chicken Fingers
The Gupta Group
Lila and Vij's
Guacamole Mexican Street Food | Café Archibald
Pizza Pizza Ltd.
Northland Properties
Recipe Unlimited
McDonald's Restaurants of Canada Ltd.
The Keg

