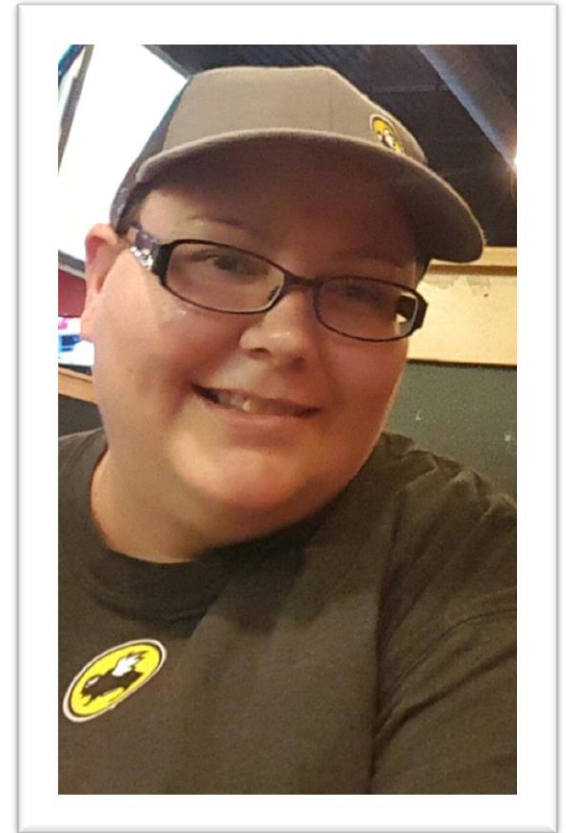


Megan

Megan's main responsibility on the job at Buffalo Wild Wings is to proportion different foods for the kitchen, including French fries, garlic mushrooms, and chicken wings. Megan works very closely with the kitchen staff and communicates with the lead cook each night about the different foods she needs to prepare for their use. This position was developed with independence and natural supports as a goal. Megan currently has a job coach on site that visually monitors her from a distance, but since independence is important to her, the job coach does not enter the kitchen area and does not disturb her while she is working. Instead, Megan uses natural supports as much as possible. She has a routine that she follows to prepare her work station and to clean up at the end of the night. She can explain her entire job to anyone who asks and knows all measurements and ounces of products by heart. The Buffalo Wild Wings management team has begun using a white board to communicate different assignments that Megan works on during her shift. Megan likes this because she does not have to wait for instructions when she starts her shift, which gives her the independence to work at her own pace.



The greatest thing about Megan's position at Buffalo Wild Wings is that she is part of the team. She is not overly supervised and works in the middle of all the action in the kitchen. She helps pull fry pans when walking from freezer to cooler, and she will even stop to joke and laugh with her coworkers. She enjoys her position and her team mates and says, "This is the job for me, I fit in here." She says that she will be a manager in the future. Megan is truly part of the Buffalo Wild Wings family.