**Week ending 5/9/2015**

My eighth week consisted of working in Produce

Each morning consisted of working in the front of produce and filling any products that needed to be filled. We would begin at the front of the store and work our way back when filling in the morning. When we filled the items we always checked for freshness. If any of the products looked like they had expired we would pull the product and shrink it. We always made sure that when we filling we were rotating product as well. We also filled all products that were moved to the cooler each night. On my first day I was given the opportunity to build a display case for corn on the cob in produce. I featured white potatoes around the corn on the cob and put packaged corn on the display as well. On my first day I was also able to work with the team who builds the packaged clean-cut vegetables as well. We sliced watermelon and wrapped it and priced it. I was given an overview of different items Mt. Read sells. We use the production guides each day for the clean-cut products. Some of these items change with the season. I also learned that weather has a big impact on items we carry in produce. For instance, we were unable to get lettuce for a few days due to a drought in California. I also learned about the fresh case in produce. I learned how to rotate product. I learned that we cut the butts off of the stems of celery and we also rubber band each one when filling. I spent some time observing how we handle our loads that we receive. We make sure that product in the cooler is moved to the front and any new product is stocked behind or underneath it. Sometimes we need to rearrange product based on what we have received for the day. I also spent some time with the Produce manager Scot and was able to write an order for part of our produce. We always look at what we have on hand and at our units moved last week. We also needed to incorporate what we were getting the next day. All of these things factor into what we should order for the day after. Scot also spent some time with me looking over the financials and trying to see where we have an opportunity to get more sales on products that are selling well. We also looked at shrink to see where we could improve on products we might be heavy on with shrink. I also learned how to do temperature checks within produce as well.

Most of the days in produce consisted of filling product. I learned that there is always something to be done in produce and there is seldom any downtime if any! But the days went by quickly and I was able to get MANY steps in!

I was able to come in on Saturday and work the KBS station for produce as well. I learned how we pair other products with produce to cross sell product in other departments. On Saturday we were featuring our raspberries with our Vanilla/Plain Greek Yogurt. I learned that we set goals each week for sales on our featured product. It was fun to work with customers and see them purchase the product after you have educated them on it.

**Technology Opportunities**

I thought that it might be cool to incorporate mobile with our KBS stations. We could create signs that customers could use with their phone to read a QR code or use an image reader that could take them to the product on our mobile site or mobile app. We could also take them to the recipe or a video that makes the recipe on our mobile site or mobile app. Maybe we could also have some price comparisons on products we are featuring at the KBS station on our mobile site or mobile app.