

GEL (Guest Experience Leader) Takeru Akiyama-san Akiyama-san started working at the Marugame Kyogijo-Mae restaurant in the spring of his first year of high school. He has tak-

en on the challenge of serving customers with his natural smile and warm personality and is now leading the hospitality aspect of the restaurant as GEL. **Energizing the Restaurant**

"Ohayo Gozaimasu!" Akiyama-san's simple greeting can help

make his colleagues feel more and more energetic. He is now called the "Positive Leader" of the restaurant, but when he first joined the team, he seemed rather shy, according to the manager, Motoki-san. "At first, he was shy, quiet, and quite reserved

with Just One Greeting

in his greetings and replies. You may find it difficult to imagine that when you see him cheerfully leading his colleagues today." However, Akiyama-san's journey to date has not always been smooth. He is where he is today because of his steady efforts to accumulate "failures," "realizations," and "learnings." Being Positive and Dedicated,

Going One Step at a Time Akiyama-san was only 15 when he got started with his first parttime job at McDonald's. He learned skills one by one, such as serving customers at the counter, assembling products, and

cooking in the kitchen. There was a lot to learn, but it meant that he came to acquire the knowledge and ability to do as much. As he learned skills and received praise from his trainers, Akiyama-san began to enjoy himself and grew in confidence. He wanted to take on more new challenge – and that was when a

restaurant manager approached him, asking, "Would you like

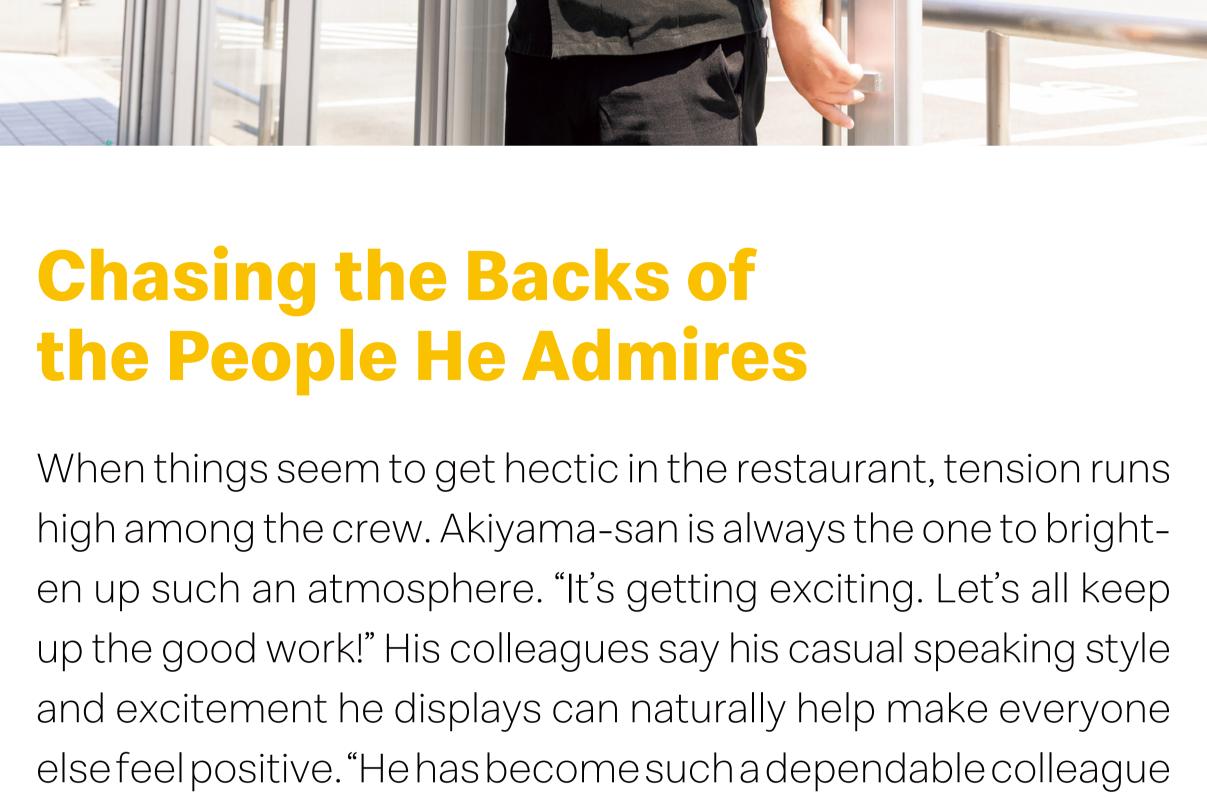
However, the job of GEL, which involves understanding the

needs of individual customers, thinking for oneself and provid-

ing the best possible service, has presented a different kind

to give GEL a try?" Akiyama-san's reply was, of course, "YES."

of challenge. "What can I do to please our customers...?" Although he had a hard time passing the test to get promoted to GEL and had many frustrating days, Akiyama-san nevertheless kept moving forward. "I work with so many senpai (seniors) whom I admire in this restaurant. Every day, I got to learn as I watched them work, and I actively asked them for advice on things I didn't understand." Absorbing with an open mind and continuing to move forward with dedication – that has been the source of Akiyama-san's growth. the RGM says: "I've never seen him talk negatively about anything. He can be enthusiastic about facing and overcoming challenges with integrity. That's why he has managed to keep growing, I think." Seeing issues as challenges and enjoying those challenges — that kind of mindset has been his great strength. After about 10 months of training, Akiyama-san had his long-awaited promotion to GEL. Today, he continues to pursue the highest level of hospitality by staying close to his customers and accommodating their needs.



to have around." "Akiyama-san's dedication and the way he en-

joys taking on new challenges have helped us through difficult

times." Restaurant managers are generous in their praise of his

On the other hand, Akiyama-san says he hopes to follow in the

footsteps of his senpai. "I would like to be a manager who can

lead the restaurant by giving recognition to my colleagues like

the RGM and other Restaurant managers do, so that we get to

achieve many goals together." We can be certain that this Pos-

itive Leader will continue to enjoy his challenges.

work ethic.

Things I Learned from My Senpai to the Current Smile!



In addition to the use

of language, I am also

conscious of the speed

and tone of

my speech.

Observe the Inside of

Its Customers Carefully

the Restaurant and

they are committed to creating a safe and comfortable space for our customers. We are observing customers to be able to grasp their expressions and moods!

They are really observant of each and every customer, as well as

every nook and cranny of the restaurant. They are also keeping

a close watch over the cleanliness inside the restaurant, and

Personalized Customer Service I try to understand how our customers are feeling right now with their single facial expression and determine the best pos-

sible service and action to serve them.

We adjust our eye

level and use of

language according to

the age and mood

of individual

customers!

Enjoying Oneself! They always seem to really enjoy their work, which makes me appreciate the importance to enjoy oneself first. By doing so, I can offer hospitality to our customers with a natural smile, and it also helps to deepen my connection to our customers in the community. Watching my colleagues grow is one of the joys of this job!

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