

# PROMPT BETTER. GET FIRE.



## Prompts for Training Professionals

**Crafting a great prompt is like writing a great recipe.** The ingredients you include—and how you combine them—determine the flavor, clarity, and usefulness of the final result.

But great chefs don't just follow a recipe. They bring imagination, instinct, and creativity to it. That's what makes the dish memorable— and that's the unlock here too. **Technique gets you to good. Imagination gets you to great.**

When you are intentional, detailed, and curious about what's possible, the outcome isn't just effective; it's deliciously on point. This first page gives you the core structure, your everyday pantry prompts. On the flip side, four elevated techniques that add bold seasoning and deliver next-level flavor. Mix and match. Make it yours. Give it your signature.

PROMPT ELEMENT	WHAT IT DOES	IT MIGHT SOUND LIKE THIS
<b>WHO</b> Persona/Role	Tells the AI who to be in the conversation	“Be a professional training material designer” / “Be a blog editor” / “As a Director of Training for a growing restaurant group...”
<b>WHAT</b> Task/Goal	Clarifies the mission or output	“Evaluate this 5-year old tool for relevance” / “I want to overhaul and modernize this training piece”
<b>WHY</b> Context/Impact	Explains why it matters	“This needs to land fast and clear for team members aged 18-30” / “The content is overwritten and dated”
<b>HOW</b> Tone/Voice	Shapes the style and energy	“Make it warm and clear with no corporate-speak” / “Write for high schoolers” / “Use my voice”
<b>IN OR OUT</b> Constraints	Set boundaries for better results	“Keep it short at 150 words or less” / “All bullets” / “No buzz words” / “3 paragraphs or less”

**Pro Tip: The more color you add early, the less back-and-forth you need later.**

---

# NEXT LEVEL PROMPTING MOVES

---

These elevated techniques work best in conjunction with – or alongside – your selected pantry staples from the front page. Think of these as bold seasoning – add them when the moment calls for them.

---



## CLARIFYING QUESTIONS

*My biggest unlock – and now on autopilot for me. Asking the AI to interview me before we dive in takes me deeper, uncovers more than I naturally would reveal, and gets me to better output faster.*

**Starter line:** "Ask me 3-5 clarifying questions, one at a time, like you're interviewing me, so we get to a better result faster."

**Best Use Case:** Materials redesign. Creative writing. Preparing for meetings. Almost always.

---



## BRAIN DUMP

*Great when you're overwhelmed, over-tired, your mind is racing, and you need structure.*

**Starter lines:** "Here's what I'm thinking...I know it's a lot! Help me shape it into something useful." / "I need some help. I don't know where to start, but I think there's good stuff here. What do you think?"

**Best Use Case:** Too many ideas in your head. Disorganized thinking. You need to get started.

---



## PROMPT THE PROMPT

*When you can't quite articulate what you want, ask the AI to improve your prompt. Watch and learn! Your own prompting skills will develop over time.*

**Starter lines:** "Help me enhance this prompt to improve the output." / "I struggle with image prompts – help me build a better one."

**Best Use Case:** Image creation. When output isn't landing. A quiet way to develop your own prompting skills.

---



## AUDIENCE MIRROR

*Great communication is really about connection and empathy. Before you finalize anything, ask: will this truly connect with and resonate for your intended audience?*

**Starter lines:** "How would a skeptical VP or senior leader respond to this?" / "If you were a team member, would you find this realistic?" / "Does this content speak to the 18-30 yr. old demo on our team?"

**Best Use Case:** Gut check. Relatability. Unsure if it will land...or worry if the tone is off.

---

## THE COMBO

The most exciting unlock isn't any single technique – it's combining them. Conversationally. Intuitively. Drawing from both sides of this tool, in whatever order the moment calls for.

The techniques are your ingredients. Your imagination, instincts, and curiosity are what make the dish unmistakably yours. Over time, as you gain mastery and confidence, you may even stop thinking about which techniques to use and just start cooking!

---