

Application for Employment



CONTACT INFO

Date _____

Name _____

Phone Number _____

Email Address _____

Home Address _____

Date of Birth _____

How were you referred to us? _____

JOB DESCRIPTION

Sous Chef

Requirements

- At least 1 year of management experience
- At least 2 years of kitchen experience or comparable skill
- Hard working, self motivated, and able to work with others and communicate clearly
- Exhibits organization, communication, and leadership skills necessary to carry out the job.
- Able to lift 30 lbs overhead, lift 50lbs, and be on feet for long periods of time

Responsibilities

- Quality control of food production and presentation:
 - + Ensures that all food is consistently prepared and served according to Arsaga's recipes, portioning, cooking, and serving standards.
 - + Ensures proper food holding temperatures are maintained.
 - + Ensures control mechanisms to prevent waste and spoilage of food are in place
 - + Ensures proper rotation of product
 - + Works directly with executive chef (EC) on all menu changes and implements policy changes or recipe adjustments set forth by EC.
- Training and oversight of kitchen staff
 - + Oversees training of new kitchen employees in food handling and preparation
 - + Communicates with staff using Depot kitchen FB secret group!
 - + Trains and monitors employees on best safety, cleanliness and sanitation practices
 - + Communicates and enforces company and kitchen policies and procedures
 - + Controls food cost and usage by following proper requisition of products from storage areas, product storage procedures, standard recipes, and waste control procedures.
 - + Maintains recipe books
- Kitchen operation and shift requirements
 - + Works five shifts per week in the kitchen
 - + Is on site for functions and events that effect kitchen as well as common high volume times (Saturday/Sunday brunch)
 - + Is on call if employee fails to show up for their shift. Fills in where needed to ensure efficient kitchen operation

GENERAL INFO (If you need more space than is provided, please attach additional pages).

What date are you available to start?_____

How many hours/week would you ideally like to work?_____

Are you available: ☐ Mornings? ☐ Evenings? ☐ Weekends?

Do you have any scheduling requirements/times when you are absolutely unavailable? If your schedule is complicated, please attach a chart of your weekly availability.

Do you expect any drastic changes to your schedule in the next 6 months? If so, please elaborate.

Are you looking for long-term employment If not, how long do think you'd stay with us?

Do you have plans to leave town for any reason for more than a week in the next 2-3 months?

Have you ever been employed at The Depot or any other Arsaga's location? If so, where at and what was your reason for leaving?

PREVIOUS EMPLOYERS

Please provide information for three past employers.

Employer #1_____

Contact person and their position_____

Phone number for contact person_____

Your Position_____

Leaving Pay_____ Duration of Employ_____

Reason for leaving:

Employer #2_____

Contact person and their position_____

Phone number for contact person_____

Your Position_____

Leaving Pay_____ Duration of Employ_____

Reason for leaving:

Employer #3_____

Contact person and their position_____

Phone number for contact person_____

Your Position_____

Leaving Pay_____ Duration of Employ_____

Reason for leaving:

PERSONAL REFERENCES

Please provide three personal references. A personal reference is a person who can speak to your work ethic and integrity, though they may not be directly involved in your past work experience.

Personal Reference #1_____

Their relation to you_____

Phone number_____

Personal Reference #2_____

Their relation to you_____

Phone number_____

Personal Reference #3_____

Their relation to you_____

Phone number_____

If you need more space than is provided, please attach additional pages.

This position requires at least one year of management experience and two years of kitchen experience or comparable skill. Please describe your previous experience. If you do not have two year's kitchen experience, but feel you have comparable skills, explain.

Why do you want to work at The Depot? Why specifically do you want to work as a sous chef?

What is one of your favorite prepared foods, and why? Do you know how to prepare it?