

ISLAND BARBEQUE, LLC
1646 PLANK ROAD
CARROLLTOWN, PA 15722
APPLICATION FOR EMPLOYMENT

NAME: _____ Social Security No: _____

Address: _____ City: _____

State: _____ Zip Code: _____

Telephone No: _____

Position Applied For: _____

Do you have a valid Pa Driver's License? Yes _____ No _____ License # _____

Are you able to work full time hours? Yes _____ No _____

Are you willing to work overtime as necessary Yes _____ No _____

Are you able to perform the essential functions of the position for which you have applied with or without reasonable accommodation? Yes _____ No _____

If no, please explain: _____

Are you authorized to work in the United States on a full-time basis for all employers, or for your current employer?

All employers _____ Current employer only _____

RECORD OF EDUCATION

School: _____

Address of School: _____

Number of Years Completed or Current Grade _____

Did you Graduate? _____

Diploma or Degree Received: _____

GED Received: _____

PRIOR WORK HISTORY

List in order of last or current employer first:

Account for any gaps in your employment.)

1. Employer Name: _____

Employer Address: _____

Supervisor's Name/Title: _____

Reason for Leaving: _____

Describe in detail the work you performed.

2. Employer Name: _____

Employer Address: _____

Supervisor's Name/Title: _____

Reason for Leaving: _____

Describe in detail the work you performed.

3. Employer Name: _____

Employer Address: _____

Supervisor's Name/Title: _____

Reason for Leaving: _____

Describe in detail the work you performed.

PERSONAL REFERENCE (excluding relatives)

1. Name/Occupation: _____

Dates Known: _____

Address: _____

Phone Number: _____

2. Name/Occupation: _____

Dates Known: _____

Address: _____

Phone: _____

3. Name/Occupation _____

Dates Known: _____

Address: _____

Phone Number: _____

SKILLS (that you believe are related to the job for which you are applying) _____

Island Barbeque

Ice Cream Job

Job Position from April - October

Details of IceCream/Counter Server

- Must be on time and ready to work for shift. Hair must be tied back and above the shoulders or in a hat. Clothes must be neat and clean. Non-Slip shoe must be worn, no sandals or crocs permitted. No dangling jewelry permitted
- Hourly wage of \$7.25 per hour for Ice Cream Counter employees. Wage may be increased due to experience.
- This position will be part time from **April-September. Employees are expected to commit to work the full season. If you are unable to make this commitment due to sports, please inform during the interview.**
- Must have strong and friendly communication skills to provide great service to customers
- **Must be able to work evenings after school and weekends with reliable transportation. Late or no show employees will not be tolerated and can result in termination**
- Check daily specials before starting your shift. The menu is expected to be learned quickly so you can relay it to customers to ensure orders are taken correctly
- Hours of operation will be 4:00pm-10:00pm Wednesday-Friday ,and 12:00-9:00 Saturday and Sunday. Fridays during the summer may adjust to be open 12:00-9:00 from June-August.
- Eight hour Shifts will have two 15 minute breaks and a 30 minute lunch
- Food can be purchased at a reduced price for employees' lunch break while on shift
- **No experience is necessary, just a friendly smile, a great attitude, a willingness to learn new skills and your commitment to working the full season!**
- Responsibilities include, taking customer orders, using cash register and credit card machine, filling customer orders and cleaning ice cream area and all machines when finished.
- All food in coolers must be clearly labeled and dated
- Must maintain proper food safety standards, portion control and presentation with every order
- Pavilion trash and condiments are to be checked and replenished every hour when busy
- Restock and organize ice cream toppings, cups, and containers at end of each shift. Clean and Sanitize counters and utensils
- Sweep and scrub floor in ice cream area at end of each shift and clean tables in pavilion, empty trash, bring in condiments and put away games and chairs
- **Hours are flexible with employees trading shifts if sports or family obligations arise after work schedule is posted. A 7 day unpaid vacation is allowed per employee, per season. Any other days will need to be traded with other employees.** Hours range from 20-35 hours per week. This includes working after school and summer holidays. Most employees work 1-2 weekdays after school and 1-2 days per weekend.

Island Barbeque

Cook Job Summary- Position from April - September

Cook/Catering

- Must be on time and ready to work for shift. Hair must be tied back and above the shoulders or in a hat or hairnet. Clothes must be neat and clean. Non-Slip Shoe and socks must be worn, no sandals, crocs or shorts permitted. No dangling jewelry permitted.
- Hourly wage of \$10.00 per hour for Cook Position. Must be able to work all shifts including evenings and weekends and have reliable transportation. Late or no show employees will not be tolerated and can result in termination.
- Hours of operation will be 4:00pm-9:00pm Wednesday-Friday, and 12:00-9:00 on weekends to start the season. Friday hours may change to 12:00-9:00 as the season progresses
- All eight hour shifts will have two 15 minute breaks and a 30 minute lunch
- Current cook position will be part time from **April-September. Employees are expected to commit to work the full season. If you are unable to make this commitment due to sports, please inform during the interview.**
- **No experience is necessary, just a friendly smile, a great attitude, a willingness to learn new skills and your commitment to working the full season! Must be high energy and have great communication skills to provide great customer service during high volume, fast paced situations**
- **Must be able to work evenings after school and weekends with reliable transportation. Late or no show employees will not be tolerated.**
- Must be able to tolerate warm temperatures in the back of the kitchen at times, some heavy lifting and fast paced meal times to ensure the orders go out quickly but as efficiently as possible. Must become familiar with menu items and make required food prep for the day. This includes washing produce, chopping ingredients, marinating meats for smoking, baking, grilling, deep frying, using a food processor and assembling the menu items. Must be able to unload supply trucks, lift 20-40 pounds at times and place food and supplies in appropriate refrigeration and storage areas and stock is to be rotated to ensure freshness of all products. Employees must restock and clean kitchen area throughout meal service. All pans and utensils are to be washed, rinsed and sanitized accordingly during service and at the end of the shift. Kitchen prep tables must be washed and sanitized and floors must be swept, mopped and garbage emptied as needed and at end of every shift. Pots and Pans are to be done throughout the day in wash, rinse and sanitize system. During slower periods, in-between busy cooking times, kitchen is to be cleaned and organized. All food placed in coolers must be clearly labeled and dated and cooler temperatures must be monitored. Employees must maintain proper food safety standards, portion control and presentation with every order
- **Hours are flexible and employees may trade shifts if sports or family obligations arise after work schedule is posted. Any other days will need to be traded with other employees. A 7 day unpaid vacation is allowed per employee, per season. Hours range from 20-35 hours per week. This includes working after school and summer holidays. Most employees work 1-2 weekdays after school and 1-2 days per weekend.**

