



NOW HIRING PREP COOK

Our COVID hours of operation are Wed-Sat 11:00-9:00 (subject to change).

We are a family owned restaurant. The owners are also operators of the establishment. We are seeking long term team members. We have been in business for 22 years in Gainesville, Ga. We have developed our own recipes and use local raw ingredients from our local farmers as much as possible.

Responsibilities

- Assist the head chef by chopping vegetables and washing food items
- Knife skills include knowing how to mince, chop and julienne vegetables
- Position will include making all sauces, dressings and desserts daily (all from scratch)
- We make our own bread dough and bake everyday
- Ensure kitchen equipment and appliances are ready for use
- Maintain a clean and hygienic work environment at all times
- Gather food ingredients from the refrigerator or freezer as required by the chef
- Ensure food is stored away properly when not in use
- Learn our recipes and prepare items for Chef
- Help with prepping for special items using raw ingredients delivered by our farmer daily
- Learn about the cooking methods and techniques employed in our kitchen

Qualifications

- Willingness to learn what we've been doing for 20 years
- Strong multitasking and organizational skills
- Good understanding of ingredients, recipes, kitchen safety and hygiene
- Passionate about culinary arts and creative cooking with raw ingredients
- Good verbal and written communication skills
- Familiar with general kitchen equipment and appliances
- Able to follow instructions accurately and efficiently
- Able to perform well under pressure in a fast-paced environment
- Physically able to stand and move around for long periods of time

Pay Rate

- Starting hourly rate \$10 trial period
- (1) free shift meal
- Uniform jacket provided
- Wage evaluation after first month.

**Contact Tina Roberts: Tina@2DogRestaurant.com
(678)316-8074**



NOW HIRING LINE COOK

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We are a family owned restaurant. The owners are also operators of the establishment. We are seeking long term team members. We have been in business for 22 years in Gainesville, Ga. We have developed our own recipes and use local raw ingredients from our local farmers as much as possible.

Responsibilities

- cook and assemble dishes as indicated by our own recipes
- learn to use seasonal items arriving from farmer on a daily basis
- prepare dishes to leave premises for caterings
- Perform portion control and minimize waste to keep cost within forecasted range
- Ensure that all dishes are prepared in a timely manner by restocking ingredients at work station and meeting prep times to ensure smooth delivery
- Set up and clean station according to restaurant protocol
- Maintain a clean work station area, including kitchen equipment, tables, and shelves
- Comply with applicable sanitary, health, and personal hygiene standards
- Perform additional tasks as assigned by the line supervisor, sous-chef, or executive chef

Qualifications

- A good attitude and a willing to work together in a learning environment
- Understanding of cooking methods and procedures, and knife handling skills
- Ability to perform tasks with accuracy, speed, and attention to detail
- Ability to read and follow cooking directions
- Ability to remain calm in a fast-paced environment
- Must be organized and self-motivated
- Must be able to stand for long periods of time, bend, stretch, and lift, and carry heavy materials

Pay Rate

- Starting hourly rate \$11-\$12 depending on experience
- (1) free shift meal
- Uniform jacket provided
- Wage evaluation after first month

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NOW HIRING DISHWASHER

Our COVID hours of operation are Wed-Sat 11:00-9:00 (subject to change).

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Responsibilities

- Wash dishes used by patrons and line cooks, replace clean dishes for use on line
- Ensure kitchen equipment and appliances are ready for use
- Maintain a clean and hygienic work environment at all times
- Keep dish pit organized for servers to place used dishes
- Help with some preping for special items using raw ingredients delivered by our farmer daily
- Learn about the cooking methods and techniques employed in our kitchen

Qualifications

- Willingness to learn in a fast paced environment
- Strong multitasking and organizational skills
- Good understanding of kitchen safety and hygiene
- Excellent verbal communication skills
- Familiar with general kitchen equipment and appliances
- Able to follow instructions accurately and efficiently
- Able to perform well under pressure in a fast-paced environment
- Physically able to stand and move around for long periods of time

Supplied by Employer

- Non slip shoe covers
- Dishwashers apron and gloves
- (1) Shift meal

**Contact Tina Roberts: Tina@2DogRestaurant.com
(678)316-8074**



JOB APPLICATION

317 Spring Street SE Gainesville, Ga 30501

Please call Tina Roberts with any personnel questions at (678)316-8074

email: tina@2dogrestaurant.com

Today's Date: _____

Name: _____
Last First M.I. What you go by

Address: _____
Street / Apt # City, State Zip

Home Phone: _____ Cell: _____

Email: _____

Position Applying: _____ Requested Wage per hour: _____ Are you over 18? _____

List all days and times available to work: _____

We serve a Sunday Brunch. Are you able to work on Sundays? _____

Are you in school? _____ If yes, what is your major? _____

Please list all restaurant experience:



Last place of Employment: _____ Phone: _____

Address: _____ Manager: _____ How long employed: _____

What were your duties: _____

What are some reasons you might like to work here at 2 Dog? _____

How did you hear about 2 Dog Restaurant? _____

OFFICE USE ONLY

Person who took application: _____

Comments: _____

Start Date: _____

Beginning Wage: _____

NOTES: