



APPLICATION FOR KITCHEN EMPLOYMENT

DATE:

NAME: \_\_\_\_\_

PRESENT ADDRESS: \_\_\_\_\_

PHONE: \_\_ Cell \_\_\_\_\_ Home \_\_\_\_\_

SOCIAL SECURITY NUMBER: \_\_\_\_\_

Did you attend any culinary schools? Where and When?

Do you have a preference between working Lunch or Dinner?

Position sought:

List the last three restaurants in which you worked:

1. \_\_\_\_\_ (Dates) \_\_\_\_\_ (Name) \_\_\_\_\_ (Position(s) Held)

2. \_\_\_\_\_ (Dates) \_\_\_\_\_ (Name) \_\_\_\_\_ (Position(s) Held)

3. \_\_\_\_\_ (Dates) \_\_\_\_\_ (Name) \_\_\_\_\_ (Position(s) Held)

Which one of the above restaurants contributed most to your culinary foundation? Why?

Which of the above restaurants would you be proudest to run?

....The least proud to run?

Why?

What do you like most about working in restaurants?

Which aspect do you least enjoy?

How did you hear of Embers?

With all the restaurants in Cincinnati, what makes you feel Embers is the right restaurant for you?

What personal assets or skills make you uniquely qualified to work at Embers?

What were your three all-time favorite restaurant dining experiences?

1.

2.

3.

Which restaurant jobs have you left by choice, and why?

Which restaurants chose to let you go, and why?

What did you learn from the above experiences?

What course do you see your restaurant career following in the next 5-10 years?

Please give us the names and current phone numbers of two of your most recent employers who can give us an accurate perspective on you as a potential employee of Embers.

1.

2.

Embers is a totally non-smoking restaurant. If you are a smoker, would you be willing and able to refrain from smoking on or around the premises while you are working?

YES \_\_\_\_\_ NO \_\_\_\_\_