

Date Received: _____

Three Ponds Job Application

Name: _____

DOB: _____

Please note: you must be at least 16 years of age to work at Three Ponds, and at least 18 years of age to apply for a position that involves serving alcohol.

Address: _____

Email: _____

Phone: _____

Work Preference: Full Time Part Time Substitute/Special Events

When are you available? Weekday - Day Weekday - Evening
(check all that apply) Weekend - Day Weekend - Evening

Additional availability notes:

What position(s) are you applying for? _____

See back for position descriptions.

Please give a brief description of any relevant work experience and/or why you think you would be a good fit on our team:

Please provide reference information on the back of this page:

Date Interviewed:

Hired: Yes No Pulled Application

Notes:

References:

1. Name: _____ Phone: _____

Email: _____

Relationship to you: _____

2. Name: _____ Phone: _____

Email: _____

Relationship to you: _____

Dishwasher <i>Part time</i>	Responsible for washing and putting away dishes, keeping the dish return organized, closing down the dish station at the end of the shift, deep cleaning projects, and assisting with certain prep tasks. Must be able to keep up in a fast paced environment.
Prep Cook <i>Part time</i>	Responsible for writing and completing daily bulk prep lists, assisting with line prep, keeping the walk-in organized and clean, and cleaning prep stations at the end of the shift. Our menu is fully from-scratch, so this is a very prep-heavy kitchen. Organization, efficiency, and the ability to carefully follow recipes is a must. Previous knife skills are preferred, but not required.
Line Cook <i>Full & part time</i>	Responsible for managing the line by preparing food for service, stocking the line, completing/delegating line prep, and cleaning the line at the end of the shift. Skilled organization, communication, and the ability to keep up in a fast paced environment are a must. A minimum of one year of kitchen experience is required.
Expo/Busser <i>Part time</i>	Responsible for running food, bussing tables, assisting with bar and kitchen prep, and keeping the dining room clean and tidy. Also assists with managing the flow of customers, and making cafe and creemee orders.
Register <i>Part time</i>	Processes orders and payments at the counter, over the phone, and online. Responsible for managing the flow of customers, opening/closing the dining room, setting up and stocking the bar, assisting with bar prep, and keeping the bar area clean and tidy. Works independently during slower periods, so also must be able to prepare bar, cafe, and creemee orders, run food, and bus tables. Excellent communication and customer service skills are a must. Must be at least 18 years old and have a valid VT Servers License.
Bartender/FOH Lead <i>Full & part time</i>	Responsible for preparing bar, cafe, and creemee orders, managing FOH prep tasks, and coordinating the flow of the FOH team. Works independently during slower periods, so also must be able to process orders/payments, run food, and bus tables. Excellent communication and customer service skills are a must. Must be at least 18 years old and have a valid VT Servers License.