

SIR CORP. HOURLY APPLICATION FOR EMPLOYMENT

In order for you to be considered for employment, this application must be filled out COMPLETELY. Please write "N/A" if information is not applicable. Résumés, though welcome, should not be submitted in place of the information requested below.

PLEASE PRINT

First Name	Middle Initial	Last Name	Today's Date		
Current Address:	Street/P.O. Box	Apt. #	City	Province	Postal Code
Emergency Contact:	Street/P.O. Box	Apt. #	City	Province	Postal Code
Day Phone No. ()	Evening Phone No. ()	Alternate Phone No. (<input type="checkbox"/> Beeper <input type="checkbox"/> Cell <input type="checkbox"/> Other _____)			
For which position are you applying?	<input type="checkbox"/> Bartender	<input type="checkbox"/> Busser	<input type="checkbox"/> Host	<input type="checkbox"/> Server	<input type="checkbox"/> Cocktail
	<input type="checkbox"/> Prep Cook	<input type="checkbox"/> Dishwasher	<input type="checkbox"/> Line Cook	<input type="checkbox"/> Pantry	<input type="checkbox"/> Expeditor
	<input type="checkbox"/> Other				Date you are available for employment:
What is the minimum amount of money you need to make?			<i>Note: Statement of desired wage does not guarantee we will be able to meet your request.</i>		
\$ _____ /hour		\$ _____ /week			

1. Are you presently or have you ever been employed by any of our affiliated concepts? (Soul of the Vine[®], Brasserie Frisco[™], reds[®], Canyon Creek[®], Jack Astor's[®], Alice Fazooli's[®], Armadillo[®], Far Niente[®])..... Yes No
If yes, list restaurant: _____ Location: _____ Manager's name: _____
2. Do you have the legal right to work in Canada? Yes No
If hired, can you submit documents to prove your legal right to work in this country? Yes No
3. Are you of legal age to serve alcohol?..... Yes No
If hired, can you submit proof of age? Yes No
Have you passed provincial certification for alcohol service? (PIN # _____) Yes No
Have you been WHMIS certified? (Please provide proof if yes) Yes No
4. I want to work: Part-time (10-24 hours/week) Full-time (25+ hours/week)
5. Do you presently have a job that you intend to keep? Yes No
6. Some shifts at our restaurants begin as early as 7 AM and end occasionally as late as 4 AM (Please see job description for more detail). Do you have adequate transportation to and from work for the days you are available?..... Yes No
7. How many jobs have you held in the last two years?..... 0 1 2 3 4 or more
8. How many jobs have you been terminated from?..... 0 1 2 3 4 or more

9. In the table below, please indicate the days you **CAN** work. **List the earliest and latest times you CAN work.** Please account for travel time to and from work. Being in uniform and ready to begin your shift on time is mandatory.

	MON	TUES	WED	THURS	FRI	SAT	SUN
Earliest time in							
Latest time out							

10. What commitments do you have, or do you anticipate, that may affect your schedule (e.g., school, sports, outside interests)?

11. Are you able to work holidays and weekends? Yes No
12. We may conduct training on days, or at times, you have other obligations.
Is your schedule flexible so you may come to training?..... Yes No
13. Are you interested in seasonal or permanent employment? Seasonal Permanent
(You may omit any information indicating legally protected characteristics (gender, religion, national origin, etc.).

14. Education

	Name and Location of School	Dates Attended	Last Grade Completed	Major/Speciality	Degree Received
High School		(Please leave blank)		(Please leave blank)	
University/Other		From _____ / _____ Month Year To _____ / _____ Month Year	(Please leave blank)		

15. Work History (List your last 3 jobs.)

	Current or Most Recent Job	Previous Job	Previous Job
Company Name			
Address			
Position and Job Duties (please describe)			
Name and Title of Immediate Supervisor			
Phone Number of Immediate Supervisor			
May we contact this person as a reference?	<input type="radio"/> Yes <input type="radio"/> No	<input type="radio"/> Yes <input type="radio"/> No	<input type="radio"/> Yes <input type="radio"/> No
Dates of Employment	_____/_____/_____/_____ Month Year Month Year	_____/_____/_____/_____ Month Year Month Year	_____/_____/_____/_____ Month Year Month Year
Usual No. of Hours Worked per Week			
Reason for Leaving			
Hourly Earnings	\$ _____ \$ _____ Starting Ending	\$ _____ \$ _____ Starting Ending	\$ _____ \$ _____ Starting Ending

16. Personal References (other than immediate family):

	Name	Phone Number	Number of years known	Relationship
1.				
2.				

17. Do you understand the basic job requirements of the position applied for?..... Yes No
18. Have you read our *Welcome* brochure?..... Yes No
19. Can you perform the essential functions required by the job for which you are applying either with or without reasonable accommodations? Yes No
20. We have specific requirements for personal appearance, as described in our *Welcome* brochure. Are you willing to meet our requirements? Yes No

PLEASE READ THE FOLLOWING CAREFULLY AND SIGN BELOW

I declare that I am qualified to perform all the duties of the position that I am seeking. I also declare that the information I have provided on this application is correct and that any false statements or omissions will justify my rejection or dismissal. I authorize the company to contact any of my previous employers as well as any reference source to verify the facts and information that I have furnished regarding my qualifications and character. I authorize any person(s) having knowledge to provide such information in good faith. I authorize SIR Corp. and its agents to verify any information related to my application or résumé.

SIGNATURE: _____ DATE: _____

I UNDERSTAND THAT MY APPLICATION WILL REMAIN ACTIVE FOR 30 DAYS FROM THE DATE RECEIVED.
SIR CORP. IS AN EQUAL OPPORTUNITY EMPLOYER.

WHAT ABOUT TRAINING?

Our goal is to be your first choice employer—a great place to work, learn, grow, have fun and make money. We offer a great benefits package for BAs who qualify. Our training is extensive, thorough and fun. We promise to set you up for success with the skills, tools and knowledge necessary to do your job. Previous experience isn't necessary if you're willing and committed.

Front of House (FOH) training takes approximately 35–40 hours—paid of course, but no tips. (Our veteran BAs say it's worth the wait.) For Back of House (BOH) positions, training is approximately 30 hours.

Training doesn't stop after your orientation. We believe in ongoing progressive training and development.

WHAT ARE THE HOURS LIKE?

We're flexible around your schedule. Seriously. Our scheduling requirements are based on business needs, which means you can work shifts ranging from 3–10 hours in length. (Examples of shifts: 12:00 p.m.–3:00 p.m., 5:00 p.m.–2:00 a.m., etc.)

FOH

Full-time BAs work up to 44 hours per week, or 5 shifts.

Part-time BAs work 10–15 hours per week, or 2–3 shifts.

BOH

Full-time BAs work up to 40 hours per week, or 5 shifts.

Part-time BAs work 15–24 hours per week, or 4–5 shifts.

SO, HOW DO YOU KNOW IF YOU'RE JACK'S MATERIAL?

Commitment: Learning, understanding, living and teaching Our Values and Promises.

Teamwork: Making your contribution to success and supporting the contribution of other BAs.

Winning Mindset: Being positive, eager to be of service and enthusiastic about taking care of Our People (BAs, Supplier Partners, Communities, Investors, Guests, etc.).

Our style may be tongue-in-cheek, but we all share a passion for food, caring for people, genuine hospitality and for being the first choice of Our People.

And our Values and Promises describe how we conduct business, achieve our goals and live our lives. Even when we're having fun, we take these values very seriously, and we live by these values every single day.

Hospitality: Enhancing the dignity, comfort and well-being of Our People.

Authenticity: Being forthright, truthful and transparent with Our People.

Quality: Working to always improve the experience of Our People.

Fun: Bringing the spirit of laughter, celebration, sharing and joy to Our People.

Courage: Acting with conviction in the balanced interest of Our People and working to make an unfair world fairer.

YOUR FUTURE AT JACK'S

Imagine a job that's both rewarding and fun. Now imagine it's your career. We are strong believers in promoting from within. We offer great opportunities for growth into a variety of management positions. Through teaching, mentoring and observing day-to-day operations, you will gain valuable experience. Development starts with a great learning environment and we'll do everything to prepare you for future success.



ARE YOU RIGHT FOR JACK'S?

At Jack's, we have fun doing what we do. But to do this, we need to build teams with the right people. So naturally, we take our hiring very seriously—so seriously that we created this piece so you'd know what working at Jack's is all about.

One thing's for certain, Jack's is a cool place to work. People who work here work together and play together. It's a busy restaurant with fast-paced shifts. That's why we're looking for energetic, hard-working, friendly, spontaneous people who smile a lot, laugh, have fun and love what they do. And there's money to be made. Lots of it. Why do you think people stay at Jack's for so long? Cash. Moolah. Greenbacks. Dinero. Lots and lots of dough. How else are you going to pay for yoga classes, rent, clothes, bling, ultimate Frisbee, vacation, tuition and/or eating at Jack's?

At Jack's, we call our employees Business Associates (BAs). Through teamwork and strong commitment, our BAs uphold our high standards and Our Values and Promises. The results are very rewarding.

If you think you have what it takes and want to have fun and make new friends, you might be right for Jack's.

WHAT DO PEOPLE WHO WORK AT JACK'S SAY ABOUT WORKING AT JACK'S?

"You gotta really like people."

"We are social animals."

"Who's kidding who? We make tons of cash at Jack's. That's why we stay."

"We're hot."

"We have a blast. But we work hard ... It's work hard play hard. But it's fun."

"I love having happy guests...my regulars. They love me."

"Our food is amazing. No wonder people keep coming back."

"Jack's is all about people...a very social atmosphere."

"I think we are spiffy casual...stylish and trendy."

"Fun. Fast-paced. Hot."

"I work with my best friends."

"It helps to be an extrovert. We aren't shy."

"Hospitality is important to all of us."

"People here just have great personalities. Great personalities connect with people."

"We're the best."

"We're pretty competitive. It just makes it more fun. There's an edge."

"We get 50% off staff meals. And I'm addicted to the food here."

WHAT TO WEAR

Trendy, cool and comfortable is the name of the game with our uniforms. We want our BAs to be confident and comfortable while they're working. For Jack's, it's all about the T-shirts—Guests and BAs (what you'll be if you pass the test) love them. The T-shirts change all the time, so you can always pick up new ones (actually you buy the T-shirts, but we give you a good deal).

WHO WEARS WHAT AND WHERE?

Dining Room: Black shirt, Gap blue jeans, black non-slip shoes.

Bar and Cocktail:

Black shirt, black non-slip shoes.

Girls: Black yoga pants, skirt or black dress.

Guys: Black dress pants.

Host:

Sharp, casually smart and stylish black outfits. Must include black non-slip, closed-toed shoes.

Girls: Black dress or black shirt.

Guys: Black button-down shirt.

Back of House:

Apron, hat, 2 pairs of pants and 2 chef's jackets are on us. (We'll sell you the safety shoes.)

Other Fun Stuff:

- Tattoos are permitted.
- Earrings and piercings must be conservative, tasteful and classy.
- Personal grooming: Come to work with a stylish, polished appearance.
- Men should be clean-shaven daily (goatees should be well-maintained).
- Nail polish is okay as long as it's well-maintained.