



# The Black Dog Tavern Co.

Martha's Vineyard, MA | [theblackdog.com](http://theblackdog.com) | @theblackdogmv



**About The Black Dog Tavern Co.:** Founded in 1971, The Black Dog Tavern Company started as a place where locals could enjoy the perfect chowder and a cozy seat by the fireplace. Today the famous Black Dog logo is known around the world and Black Dog restaurants, cafes and stores dot the island of Martha's Vineyard. We are looking for honest, joyful, and hardworking candidates who enjoy working for a company that treats their employees like family.

**About Martha's Vineyard:** Martha's Vineyard is an island located seven miles off the coast of Cape Cod, Massachusetts. Access the island by boat or plane. Martha's Vineyard is approximately 100 square miles in size and is very easy to get around. Bikes and public transportation are the most popular modes of transportation. The island has grocery stores, ice cream shops, clothing boutiques, art galleries, movie theatres, etc., but the island does not have shopping malls. The year round population of the island is about 17,000 people. In the summer months, the population can exceed 100,000. Martha's Vineyard is an extremely popular J-1 Summer Work & Travel destination.



## Positions Available:

Job Title	Wage/Hour	Number Of Available Positions
Host	\$12.00/hour	4 - 8
Bus Person	\$5.50/hour + tips	4 - 8
Prep Cook	\$12.00/hour	4 - 8
Cook	\$13.00/hour	4 - 8
Bartender	\$8.00/hour + tips	4 - 8
Server	\$4.35/hour + tips	4 - 8
Counter Cafe Server	\$12.00/hour + tips	4 - 8

## Job Descriptions:

**Host/Hostess** are responsible for helping customers, seating them, taking their orders, using a cash register, and keeping the host station clean. You should also be prepared to help out where needed and in general help keep the restaurant clean and running smoothly.

**Bus Persons** are responsible for assisting the wait staff, bringing water to the tables, clearing tables, taking out the garbage, helping to set the tables in the dining area, bringing dishes back and forth from the kitchen and generally keeping the dining room clean.

**Prep Cooks** are responsible for preparing and cooking orders per recipe guidelines, preparing batters, slicing meats and vegetables. You will be in charge of restocking and maintaining workstations to assure plenty of product is always available, and for cleaning of all workstations at the end of the day, including sweeping and mopping of floors.

**Cooks** are responsible for preparing and cooking food orders per recipe guidelines. Cooks prepare batters, meat dishes and vegetables. Cooks provide back up to the line during busy hours, including restocking and maintaining workstations to assure plenty of product is always available. Cooks clean all workstations at the end of the day, sweeping and mopping of floors.

**Bartenders** are responsible for all bar liquor sales for both patrons sitting at the bar requiring service as well as servicing the waitress/waiter staff needing liquor/wine service for lunch and dinner patrons. Individual will be responsible for all drink computer entries, balancing cash, credit card, and checks. Individual will be responsible for cleaning the bar area before leaving shift ensuring that everything is wiped down, washed and put away in its proper place as well as dusting, sweeping, and washing the floor behind the bar area.



**Servers** are responsible for waiting on customers, answering questions, writing down lunch and dinner orders, serving food and drinks, refilling water, dealing with U.S. currency, and setting and clearing tables.

**Counter Cafe Staff** are responsible for interacting with and helping customers, preparing food, dealing with money, mopping floors, and making sure your area is clean. You should learn as much as you can about American currency before you arrive, as you will be handling money.

**Work Hours:** You should expect to work an average of **32 - 40 hours/week** throughout the summer. Each schedule is posted one week in advance. The overall store hours are from 5:00 am - 10:00 pm, 7 days a week. Shifts are available in the mornings, afternoons, and evenings.

**Work Start Dates:** You should plan your U.S. arrival so you can begin working **May 18 – July 1**.

**Work Finish Dates:** We are looking for candidates who can finish working **August 31 – October 4**. You should be as upfront and honest as possible about your work finish date. It is customary in the U.S. to give at least two weeks notice of your final day of work.

**Uniform:** The Black Dog Tavern Co. will provide you with uniforms.

**Interview Format:** We are able to interview and hire friend groups and couples. Interviews will be conducted individually.

**Housing Information:** The Black Dog does provide housing accommodations to Exchange Visitors. The housing will be either a house or apartment and you should expect to have at least one roommate. The costs vary, but are generally **\$150.00 - \$200.00 per week**, with a **\$75.00 per week subsidy** provided by the employer. The housing is within walking or biking distance to work and there is a separate housing agreement you must sign before starting work.

### **Social Media:**

- Website: [www.theblackdog.com](http://www.theblackdog.com)
- Instagram: [instagram.com/theblackdogmv](https://www.instagram.com/theblackdogmv)
- Facebook: [facebook.com/TheBlackDogMV](https://www.facebook.com/TheBlackDogMV)
- Twitter: [twitter.com/theblackdog71](https://twitter.com/theblackdog71)