



Greenheart Exchange

Work and Travel Program

Employer Information

Lettuce Entertain You

Start Date Range: 5/20/2019 - 6/30/2019

End Date Range: 8/31/2019 - 10/1/2019

Industry: Restaurant/Cafe/Concession Stand

Number of Employees: 7000

5419 N Sheridan Road

Address: Chicago, IL 60640

[View Map](#)

Company Web Site: www.lettucejobs.com/en-US/page/explore-our-restaurants

Total positions available: 19

Potential positions: Back of the House Team-Busser - Aba, Back of the House Team-Busser - Beatrix, Back of the House Team-Busser - Bub-City, Back of the House Team-Cook-Cafe Ba-Ba-Reeba!, Back of the House Team-Cook-Mon Ami Gabi, Back of the House Team-Dishwasher-Cafe Ba-Ba-Reeba, Back of the House Team-Dishwasher-Mon Ami Gabi, Front of the House Team-Host - Bub City, Front of the House Team-Host - RPM Italian, Front of the House Team-Host - RPM Steak, Front of the House Team-Server - Bub City

Average number of work hours: 32

Average number of work days: 5

How often do you pay employees? Twice a month

Please indicate the level of English required: Excellent

Job benefits, bonuses, or incentives offered by your company (if any): Meal discounts as listed above. Sample of work culture of the Lettuce Entertain You brand restaurants through this video: https://www.youtube.com/watch?v=IR_nhqpsUZA

Greenheart: No

Additional Hiring Requirements: Participants are required to be neat, clean and presentable for the work environment. Hair must be clean and styled. Personal cleanliness is very important. Maintain good hygiene, preventing unpleasant breath and body odor. Clothing should be clean, pressed and properly fitted. Tattoos must be covered and no excessive piercings or hair color. Participants are Ambassadors of their home country and should make every effort to represent their country well. PLEASE NOTE: Friends and couples are welcome to apply, but should not expect to have the same shifts or days off.

Housing, Meals and Transportation

Housing provided by employer: Note that the housing listed is not guaranteed until you, the participant, reserve space. Spots fill up fast, so reserve your housing as soon as possible.

Description of housing:

Housing costs:

Required To Use Housing:

Meals included or subsidized: Yes

Description of included or subsidized meals: Employees are offered a free shift meal on the day when they are working. Timing of the meals and what is offered does vary by location and flow of businesses. However, if employees miss this free shift meal or wish to order off menu, employees receive a 50% discount of menu items on days when working. All meals need to be eaten before or after their shift; employees are not to clock-in and order. Details will be reviewed during orientations, participants are always welcome to bring questions to the manager

Approximate cost of transportation: N/A (one way)

Jobs Available

Job Type: Busser

of openings for this Season: 5

Wage: 12.00/per hour

Dress Code: Uniform

Dress code details: Black apron to be provided for free. Participants should bring/buy their own dark blue denim blue jeans (no holes/frays), fitted, dark grey/charcoal t-shirt (crew neck or v-neck) athletic tennis shoe that is in the taupe, grey, beige tone. Participants should be neat and clean when coming to work. Participants should ask their supervisor if they have a question about what is suitable.

Requirements and Job Description

Non-smoker: No

Swimmer: No

Ski: No

CPR Certified: No

Lifeguard Certified: No

Gender Preference:

Age requirement?

Job description

PLEASE NOTE: This position is located at Aba located at 302 N Green St. 3rd Floor, Chicago, IL 60607 Responsible for assisting the service team in exceeding the guest's expectations. Assists with Barista duties as directed. Teamwork, organization and good awareness are necessary for success in this position. Essential Functions •Clean and reset tables and transport dirty dishes to bus-tub, tray or dish room •Available to work a variety of hours, days and shifts, including weekends •Effectively service a minimum of an eight table section •Safely and effectively move chairs, tables, highchairs and booster seats •Clean and reset tables and transport dirty dishes to bus-tub, tray or dish room •Safely and effectively use and operate all necessary tools and

equipment •Ability to effectively communicate in order to perform and follow job requirements in written and spoken direction •Ability to multitask calmly and effectively in a busy, stressful environment •Work in a confined, crowded space of variable noise and temperature levels •Able to move and lift up to 10 pounds, frequently move and/or lift up to 25 pounds, and occasionally move and/or lift up to 50 pounds •Ability to stand and walk for an entire shift and move safely through all areas of the restaurant, which may include stairs, uneven or slick surfaces Key Responsibilities and Duties •Ensure the overall guest experience exceeds expectations and anticipate guests' needs •Greet guests with a warm, sincere smile •Use tact and good judgement when dealing with guest challenges and respond to guest needs with patience and courtesy •Assist service team with all food and beverage service •Follow all steps of service •Understand and follow the food allergy procedure and special orders/restrictions •Comply with all safety and sanitation guidelines and procedures •Follow all rules, policies, procedures and conditions of employment, including those outlined the Employee Handbook

Job Type: Busser

of openings for this Season: 2

Wage: 12.00/per hour

Dress Code: Uniform

Dress code details: Black apron provided. Participants will need to bring/buy their own plain black shirts, dark blue jeans, and neon/bright sneakers. Participants should be neat and clean when coming to work. Participants should ask their supervisor if they have a question about what is suitable.

Requirements and Job Description

Non-smoker: No
Swimmer: No
Ski: No
CPR Certified: No
Lifeguard Certified: No
Gender Preference:
Age requirement?

Greenheart participants are at least

Job description

PLEASE NOTE: This position is located at Beatrix in Fulton Market at 834 W Fulton Market, Chicago, IL 60607 Responsible for assisting the service team in exceeding the guest's expectations. Assists with Barista duties as directed. Teamwork, organization and good awareness are necessary for success in this position. Essential Functions •Clean and reset tables and transport dirty dishes to bus-tub, tray or dish room •Available to work a variety of hours, days and shifts, including weekends •Effectively service a minimum of an eight table section •Safely and effectively move chairs, tables, highchairs and booster seats •Clean and reset tables and transport dirty dishes to bus-tub, tray or dish room •Safely and effectively use and operate all necessary tools and equipment •Ability to effectively communicate in order to perform and follow job requirements in written and spoken direction •Ability to multitask calmly and effectively in a busy, stressful environment •Work in a confined, crowded space of variable noise and temperature levels •Able to move and lift up to 10 pounds, frequently move and/or lift up to 25 pounds, and occasionally move and/or lift up to 50 pounds •Ability to stand and walk for an entire shift and move safely through all areas of the restaurant, which may include stairs, uneven or slick surfaces Key Responsibilities and Duties •Ensure the overall guest experience exceeds expectations and anticipate guests' needs •Greet guests with a warm, sincere smile •Use tact and good judgement

when dealing with guest challenges and respond to guest needs with patience and courtesy •Assist service team with all food and beverage service •Follow all steps of service •Understand and follow the food allergy procedure and special orders/restrictions •Comply with all safety and sanitation guidelines and procedures •Follow all rules, policies, procedures and conditions of employment, including those outlined the Employee Handbook

Job Type: Busser

of openings for this Season: 2

Wage: 12.00/per hour

Dress Code: Uniform

Dress code details: Shirt, black apron, and headset to be provided for free. Participants should bring/buy their own dark wash jeans and black sneaker type shoes. Participants should be neat and clean when coming to work. Participants should ask their supervisor if they have a question about what is suitable.

Requirements and Job Description

Non-smoker: No

Swimmer: No

Ski: No

CPR Certified: No

Lifeguard Certified: No

Gender Preference:

Age requirement?

Greenheart participants are at least 18 years old

Job description

PLEASE NOTE: This position is located at Bub City in Rosemont at 5441 Park Pl, Rosemont, IL 60018 Responsible for assisting the service team in exceeding the guest’s expectations. Assists with Barista duties as directed. Teamwork, organization and good awareness are necessary for success in this position. Essential Functions •Clean and reset tables and transport dirty dishes to bus-tub, tray or dish room •Available to work a variety of hours, days and shifts, including weekends •Effectively service a minimum of an eight table section •Safely and effectively move chairs, tables, highchairs and booster seats •Clean and reset tables and transport dirty dishes to bus-tub, tray or dish room •Safely and effectively use and operate all necessary tools and equipment •Ability to effectively communicate in order to perform and follow job requirements in written and spoken direction •Ability to multitask calmly and effectively in a busy, stressful environment •Work in a confined, crowded space of variable noise and temperature levels •Able to move and lift up to 10 pounds, frequently move and/or lift up to 25 pounds, and occasionally move and/or lift up to 50 pounds •Ability to stand and walk for an entire shift and move safely through all areas of the restaurant, which may include stairs, uneven or slick surfaces Key Responsibilities and Duties •Ensure the overall guest experience exceeds expectations and anticipate guests’ needs •Greet guests with a warm, sincere smile •Use tact and good judgement when dealing with guest challenges and respond to guest needs with patience and courtesy •Assist service team with all food and beverage service •Follow all steps of service •Understand and follow the food allergy procedure and special orders/restrictions •Comply with all safety and sanitation guidelines and procedures •Follow all rules, policies, procedures and conditions of employment, including those outlined the Employee Handbook

Job Type: Line Cook

of openings for this Season: 1

Wage: 12.00/per hour

Dress Code: Uniform

Dress code details: Hat and chef coat to be provided for free. Participants should bring/buy their own non-slip shoes and kitchen pants. Participants should be neat and clean when coming to work. Participants should ask their supervisor if they have a question about what is suitable.

Requirements and Job Description

Non-smoker: No

Swimmer: No

Ski: No

CPR Certified: No

Lifeguard Certified: No

Gender Preference:

Age requirement?

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Job description

PLEASE NOTE: This position is located at Cafe Ba-Ba-Reeba in Lincoln Park at 2024 N Halsted, Chicago, IL 60614 Responsible for the preparation, production and presentation of all menu items. Essential Functions •Prepare menu items according to prescribed recipes and/or special requests •Available to work a variety of hours, days and shifts, including weekends •Safely and effectively use and operate all necessary tools and equipment, including knives •Ability to effectively communicate in order to perform and follow job requirements in written and spoken direction •Ability to multi-task calmly and effectively in a busy, stressful environment •Work in a confined, crowded space of variable noise and temperature levels •Able to move and lift up to 10 pounds, frequently move and/or lift up to 25 pounds, and occasionally move and/or lift up to 50 pounds •Ability to stand and walk for an entire shift and move safely through all areas of the restaurant, which may include stairs, uneven or slick surfaces Key Responsibilities and Duties •Follow all prescribed portioning controls and par levels •Maintain food safety and quality standards •Ability to read a thermometer correctly and efficiently •Communicate any food delays or issues to Coordinator •Maintain menu item counts and communicate to Management and service staff when quantities fall below restaurant specific minimum quantity •Accurately account for all items coming out of the station •Understand and follow the food allergy procedure and special orders/restrictions •Comply with all safety and sanitation guidelines and procedures •Follow all rules, policies, procedures and conditions of employment, including those outlined in the Employee Handbook •Get along well with others and be a team player •Other duties will be assigned as needed

Job Type: Line Cook

of openings for this Season: 1

Wage: 12.00/per hour

Dress Code: Uniform

Dress code details: Hat and chef coat to be provided for free. Participants should bring/buy their own non-slip shoes and kitchen pants. Participants should be neat and clean when coming to work. Participants should ask their supervisor if they have a question about what is

Requirements and Job Description

Non-smoker: No

Swimmer: No

Ski: No

CPR Certified: No

Lifeguard Certified: No

Gender Preference:

Age requirement?

suitable.

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participants are at
least 18 years old**

Job description

PLEASE NOTE: This position is located at Mon Ami Gabi in Lincoln Park at 2300 N Lincoln Park W, Chicago, IL 60611 Responsible for the preparation, production and presentation of all menu items. Essential Functions •Prepare menu items according to prescribed recipes and/or special requests •Available to work a variety of hours, days and shifts, including weekends •Safely and effectively use and operate all necessary tools and equipment, including knives •Ability to effectively communicate in order to perform and follow job requirements in written and spoken direction •Ability to multi-task calmly and effectively in a busy, stressful environment •Work in a confined, crowded space of variable noise and temperature levels •Able to move and lift up to 10 pounds, frequently move and/or lift up to 25 pounds, and occasionally move and/or lift up to 50 pounds •Ability to stand and walk for an entire shift and move safely through all areas of the restaurant, which may include stairs, uneven or slick surfaces Key Responsibilities and Duties •Follow all prescribed portioning controls and par levels •Maintain food safety and quality standards •Ability to read a thermometer correctly and efficiently •Communicate any food delays or issues to Coordinator •Maintain menu item counts and communicate to Management and service staff when quantities fall below restaurant specific minimum quantity •Accurately account for all items coming out of the station •Understand and follow the food allergy procedure and special orders/restrictions •Comply with all safety and sanitation guidelines and procedures •Follow all rules, policies, procedures and conditions of employment, including those outlined in the Employee Handbook •Get along well with others and be a team player •Other duties will be assigned as needed