



Greenheart Exchange

Work and Travel Program

Employer Information

Conch Co Inc dba Shipwrecked Brew Pub

Start Date Range: 6/1/2019 - 7/1/2019

End Date Range: 9/15/2019 - 10/15/2019

Industry: Restaurant/Cafe/Concession Stand

Number of Employees: 40

7791 Highway 42

Address:

Egg Harbor, WI 54209

[View Map](#)

Company Web Site: www.shipwreckedmicrobrew.com

Total positions available: 7

**Potential
positions:**

Kitchen/Dishwasher, Busser, Cook

**Average number
of work hours:**

35-40

**Average number
of work days:**

5

**How often do you
pay employees?**

Twice a month

**Please indicate the
level of English
required:**

Good

**Job benefits,
bonuses, or
incentives offered
by your company
(if any):**

Free meal as outlined above. Employer organizes an employee party in the summer. Activities for the participants throughout the summer; schedule to be set after meeting the participants.

Greenheart:

No

**Additional Hiring
Requirements:**

No additional hiring requirements. Please Note: Friends are welcome to apply, however, they should not expect to be assigned the same shift or be granted the same days off. Participants should 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. IMPORTANT!!: Cell phone use is not allowed while working. The use of cell phones while working may lead to employment termination. No smoking is allowed on the job; smoking breaks are at the discretion of the manager.

Housing, Meals and Transportation

Housing provided by employer:	I guarantee housing
Description of housing:	Provided housing is a converted hotel for participant use, best described as dormitory style of living owned and operated by the employer. Shared rooms for up to 2 people per room; each participant has their own bed. Bedrooms are divided by gender, however overall housing may co-ed. Washer and dryer are onsite and available for free. Some rooms may have air conditioning, all have heat. WiFi is available at no charge inside the main resort building. Each room also has a mini-fridge, microwave and a television as well as private bathroom. A common area with full, shared kitchen is available for participants to use. Smoking is NOT allowed in the rooms or anywhere inside the provided housing.
Housing costs:	\$75.00 per week
Required To Use Housing:	
Meals included or subsidized:	Yes
Description of included or subsidized meals:	Participants will receive 1 free shift meal. This free meal is only on days when working; details to be reviewed during orientation.
Approximate cost of transportation:	\$0.00(one way)

Jobs Available

Job Type:	Requirements and Job Description
# of openings for 2 this Season:	Non-smoker: No
Wage: 11.00/per hour	Swimmer: No
Dress Code: Casual	Ski: No
	CPR Certified: No
	Lifeguard Certified: No
Dress code details:	Gender Preference:
Casual clothing is appropriate for this position. This would include a t-shirt, jeans or shorts; comfortable, closed-toe, rubber-soled shoes are required.	Age requirement?
Employees are not allowed to wear sandals or open toe shoes. Participants should ask their supervisor if they have a question about what is suitable.	Greenheart participants are at least 18 years old

Job description

The kitchen/dishwasher position is a position for a total of approximately 40 hours per week. This position is scheduled for 5-6 days per week. The morning shift starts at 9:00 AM and goes until approximately 5:00 PM. The responsibilities include: -washing dishes and pots and pans in a commercial dishwasher -organizing dishes and glassware -assisting the chef, cooks and servers with food preparation and setup -assisting on the serving line as needed. Garbage and recycling are

to be removed regularly and kitchen area including the floor shall be maintained in a cleanly manner. Participants working in the dishwasher position work closely with all staff in the kitchen. As the busboys deliver dirty dishes to the kitchen, the dishwasher sprays them down and loads into a commercial dishwashing machine. After the machine cleans them, the dishwasher must put them away. At the start of the day, the dishwasher may assist in other areas of the kitchen either in food preparation or setting up the Food Production Line. **Please note that all participants will be cross-trained in other positions. Cross-training allows the flexibility to work in other departments as other responsibilities and positions may be available for additional hours. With the dishwasher position, cross-training would included busboy or food preparation. NOTE: Participants may be handling pork and/or alcohol products as well as cleaning chemicals. IMPORTANT!!: Cell phone use is not allowed while working. The use of cell phones while working may lead to employment termination. No smoking is allowed on the job; smoking breaks are at the discretion of the manager.

Job Type: Busser

**# of
openings for 1
this Season:**

Wage: 9.00 + tips/per hour

Dress Code: Uniform

Dress code Uniform shirt to be provided for free. Participants will
details: provide khaki (tan-colored) pants or knee-length shorts
or skort; closed-toe comfortable shoes (no sandals).
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

The busser position includes clearing tables in the restaurant and resetting them, making sure all tables look clean and are ready for customers, pouring water for customers, assisting wait staff in carrying food and assisting wait staff with tasks at end of work shift. Friendly customer service is a must. Position includes five to six work days per week. Breakfast shift is 10:00 AM to approximately 5:00 PM. Dinner shift is 5:00 PM to approximately 10:00 PM. Participant has the opportunity to increase overall earnings by earning tips paid by servers for this service. **Please note that all participants will be cross-trained in other positions. Cross-training allows the flexibility to work in other departments as other responsibilities and positions may be available for additional hours. NOTE: Participants may be handling pork and/or alcohol products as well as cleaning chemicals. IMPORTANT!!: Cell phone use is not allowed while working. The use of cell phones while working may lead to employment termination. No smoking is allowed on the job; smoking breaks are at the discretion of the manager. No smoking is allowed on the job; smoking breaks are at the discretion of the manager.

Job Type: Line Cook

of 4

Requirements and Job Description

**openings
for this
Season:**
Wage: 14.00/per hour
**Dress
Code:** Casual

**Dress code
details:** Casual clothing is appropriate for this position as long as its not baggy or poor fitting. This would include a t-shirt, jeans or chef pants; closed-toe shoes are required; something comfortable for standing. Employees are not allowed to wear sandals or open toe shoes. Participants should ask their supervisor if they have a question about what is suitable.

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

As a line cook, participants will be responsible for much of the food production in the kitchen and will assist the cook(s) to prepare dishes. Each line cook is typically assigned a place on the assembly line, such as the grill, stove or vegetable prep area, and is responsible for cooking that specific portion of the meal. Job duties include assisting prep cooks in cutting, precooking and marinating food as well as keeping the kitchen clean and operational. Food Prep may involve making soups or items for the Food Production Line, dicing and chopping vegetable, or smoking meats. Most of the equipment used in the kitchen revolves around preparing food for the Food Production Line such as a slicer for deli meats, or a smoker for cooking the BBQ meats, oven for baking and knives for cutting. Participants will be trained how to use this equipment. Participants in this position must possess basic cooking skills and will be operating a variety of food service equipment, including knives, pots and pans, ovens and grills and food processors and slicers. However, participants will be trained on how to use equipment safely. There are 2 main positions on the Food Production Line; grill and fryer. The grill position cooks most of the meats on the grill such as burgers, steaks and chicken breasts. The fryer station cooks the French fries, cheese curds and other such foods in hot oil. Participants will be standing for long periods of time in this position. Position includes five to six work days per week. Breakfast shift is 9:00 AM to approximately 5:00 PM. Dinner shift is 5:00 PM to approximately 10:00 PM. NOTE: Participants may be handling pork and/or alcohol products as well as cleaning chemicals. IMPORTANT!!!: Cell phone use is not allowed while working. The use of cell phones while working may lead to employment termination. No smoking is allowed on the job; smoking breaks are at the discretion of the manager.