

FINDING WORK



A & W RESTAURANT WAINWRIGHT

The Company

In 1956, the first A&W drive-in restaurant in Canada opened on Portage Avenue in Winnipeg. Serving a delicious combination of great-tasting burgers, onion rings and frosted mugs of famous A&W Root Beer®—all from the smiling faces of friendly car hops—A&W proved to be an instant hit. A&W Restaurants quickly multiplied across the nation, flourishing through the late '50s and '60s. Since then, A&W has continued to grow, expanding into over 700 locations from Vancouver Island to Newfoundland.

A & W Restaurant in Wainwright has been serving the community for 13 years, three years in its current location. As part of a franchise operation out of Drumheller, the restaurant is locally owned and operated.

Services provided include fast food, and a family-friendly, relaxing environment. The menu includes the famous line of A & W burgers, chicken, fries, onion rings and A & W's signature root beer. A & W also offers a comprehensive breakfast menu.

The Work

A & W has a complement of 30 staff, 24 full-time and 6 part-time. The restaurant is opened from 6:00 a.m. until 10:00 p.m. Monday to Saturday, and from 7:00 a.m. until 9:00 p.m. on Sundays and Holidays. Staff work flexible shifts within those hours. The restaurant is closed Christmas Day, and opens with modified hours on Boxing Day and New Year's Day.

Positions at A & W include Cashiers and Kitchen Staff. All positions are interchangeable and staff are cross-trained as much as possible.



The Ideal Candidate

The ideal candidate to work at A & W will have the following attributes:

- Positive attitude
- Reliable
- Well-presented
- Guest oriented
- Good communication skills
- Team player
- Basic English skills
- Ability to stand for lengthy periods
- Basic computer skills
- Excellent work ethic
- Willing to train



**Government
of Alberta** ■

Cashiers

- Provide excellent customer service to guests
- Cash control. Cashiers are responsible for their own till.
- Light cleaning, including tables, sweeping and mopping
- Light food prep work
- *Food Safe* an asset

Kitchen Staff

- Food preparation
- Equipment care and maintenance
- Light cleaning of kitchen area
- *Food Safe* an asset
- Ability to work safely around fryers, grills and warmers

Training

All employees must complete our award-winning training program to prepare you to succeed. You'll learn important skills like customer service, working on a team, food safety and safely operating kitchen equipment.

Salary and Benefits

Full-time employees typically start at \$11.00 per hour, depending on experience and availability. Part-time employees and students start at \$9.50 per hour. Vacation allowance is in accordance with the *Labour Standards Act*.

A & W provides uniforms, except for shoes. Employees are responsible for providing slip and oil resistant shoes. Employees are entitled to half-price meals and paid breaks. A benefit package is available for full-time employees.

We also provide opportunities for growth and advancement for those who want to become trainers, supervisors and managers. We take pride in creating opportunities and encouraging you to grow, learn and succeed.

The restaurant prides itself on being a family friendly environment, with a good atmosphere – not just a workplace!

How to Apply

A & W in Wainwright typically recruits on its pole sign, in the local newspapers and by word of mouth.

Interested applicants should apply to the Supervisor or Manager with a resume. Note that A & W will require completion of an application form. References are preferred. Apply in person or by e-mail at wainaw@telus.net.

A & W Wainwright
1405 14 Avenue
Wainwright, AB T9W 0A4

Tel: 780 842-6200

