

Our mission...

St. John's Hospitality Group is committed to exceeding guest needs and expectations by providing the highest quality dining experience possible. As an organization and as individuals, we value integrity, hard work, personal excellence and respect. We hold ourselves accountable to our guests as well as one another by striving for perfection.

St. John's Restaurant emerged in the fall of 2000, shifting the dining landscape in Chattanooga. Guests from around the world take pleasure in the quality, ambiance and attention to detail **St. John's** graciously offers. Recognized for our knowledgeable and capable staff, we work hard to attract, hire and train extraordinary people. As the flagship standard under which all other concepts operate, St. John's only considers the most professional applicants.

Located next door to flagship sister St. John's Restaurant, **Meeting Place** was welcomed in spring of 2004. Enjoy the same quality, attention to detail and hospitality as St. John's in a more casual atmosphere. Here, We explore international flavors and ingredients that continue to shape America's melting pot cuisine. All-star service, great food and beverage comprehension and efficiency are imperative for our team members.

It Starts With You

We believe the greatest factor in the success of a business is the quality of its people. Across our family of businesses, we work hard to attract, hire and train an extraordinary staff that is notable for its friendliness, intelligence, work ethic, empathy and self-awareness.

St. John's Hospitality Group provides equal employment opportunities (EEO) to all applicants for employment without regard to race, color, religion, gender, sexual orientation, national origin, age, disability, genetic information, marital status, amnesty, or status as a covered veteran in accordance with applicable federal, state and local laws.

Name:				Today's Date:		
Address:				City:		
State:				Zip Code:		
Phone#:				SS#:		
Email Address:				Date of Birth: / /		
Position(s) Sought:						
Are you legally authorized to work in the U.S. without limitation? ___Yes ___No <small>(Proof of citizenship will be required for employment)</small>				Have you been convicted of a felony? ___Yes ___No <small>(Does not automatically disqualify you from employment)</small>		
Please indicate your availability:						
Mon.	Tue.	Wed.	Thu.	Fri.	Sat.	Sun.
						X

Please list below the 3 restaurants in which you have worked most recently:			
1.)			
(name)	(city)	(position(s) held)	(dates to/from)
2.)			
(name)	(city)	(position(s) held)	(dates to/from)
3.)			
(name)	(city)	(position(s) held)	(dates to/from)
Please list 3 jobs (other than above) or other experiences that have helped develop your skill set:			
1.)			
(name)	(city)	(position(s) held)	(dates to/from)
2.)			
(name)	(city)	(position(s) held)	(dates to/from)
3.)			
(name)	(city)	(position(s) held)	(dates to/from)
Education history:			
1.)			
(school)	(years attended)	(did you graduate?)	(field of study)
2.)			
(school)	(years attended)	(did you graduate?)	(field of study)
Which of the above restaurants taught you the most about fine service, food & wine? Why?			
Which of the above restaurants are you LEAST proud to have worked in? Why?			
What did you learn from your experiences?			
What do you like most & least about the restaurant industry?			
Name the last 3 restaurants you have dined and why you chose them?			

With all the restaurants in Chattanooga, why do you feel St. John's/Meeting Place is right for you?				
Which of your personal traits make you uniquely qualified to work at one of our restaurants?				
How do you define "Great Service"?				
What activities or career goals are you pursuing outside of the restaurant industry?				
Questions 1-6 below are optional and will not necessarily impact consideration.				
1. What is confit?				
2. What is a braise?				
3. What is mire poix?				
4. Where is Cava from?				
5. What is the dominant grape in Chianti wine?				
6. What does vintage mean?				
Are you willing and able to not smoke while working or while on our premises?				
FOR FRONT OF HOUSE APPLICANTS ONLY: To help us get to know you better, please rank yourself on a scale of 1-10 in the following areas:				
<input type="checkbox"/> Adaptability <input type="checkbox"/> Salesmanship <input type="checkbox"/> Plate Carrying	<input type="checkbox"/> Team Player <input type="checkbox"/> Friendliness <input type="checkbox"/> Perseverance	<input type="checkbox"/> Fine Service <input type="checkbox"/> Physical Stamina <input type="checkbox"/> Cocktail Knowledge	<input type="checkbox"/> Food Knowledge <input type="checkbox"/> Beer Knowledge <input type="checkbox"/> Wine Knowledge	<input type="checkbox"/> Handwriting <input type="checkbox"/> Computer Skills <input type="checkbox"/> Phone Etiquette
Please list names and current phone numbers of 2 past restaurant employers who can give us an accurate perspective on you as a potential employee of SJHG:				
1.)				
(restaurant name)	(supervisor's name & position)	(phone #)		
2.)				
(restaurant name)	(supervisor's name & position)	(phone #)		
Print Name:				
Signature:			Date:	