

# HARVEST RESTAURANTS

FOOD • WINE • ENJOYMENT



Harvest Restaurants began in 1996 with the opening of Trap Rock Restaurant & Brewery by the Grabowski's.

Today, Harvest Restaurants has grown to 11 restaurants throughout northern New Jersey and the Grabowski family have welcomed nearly 800 team members to their family.

Our goal is quite simple: to offer people a place to experience enjoyment.

Harvest Restaurants are designed for you to enjoy local, seasonal food and award-winning wine and spirit offerings. renowned chefs from the tristate area.

## MANAGER IN TRAINING (M.I.T)

Our Manager in Training Program is designed for Culinary/College graduates or seasoned Hospitality Professionals looking to expand their career in culinary/hospitality.

This is a full rotation through the front of house with some back of house exposure, familiarizing the candidate with restaurant operations. During this time they will be placed with a mentor, receiving one-on-one guidance in regard to our software systems and how to run our multi-million dollar facilities!



## CULINARY EXTERNSHIPS

Upon completion of program, salaried leadership positions are available for the right candidates.

We offer an exclusive Culinary externship at any one of our 11 locations each focusing on a different concept, whether high-end Steakhouse, Farm to Table American, or Fast Casual where "the city meets the farm!"

This program is designed to grow and nurture our externs to become well rounded cooks while introducing them to the day-to-day functionality of our Chefs. Through training and mentorship, we will provide the foundation of basics that will carry them forward in their career at Harvest Restaurants which, includes a brief introduction to our Exclusive Junior Sous Chef Program.



## JUNIOR SOUS CHEF PROGRAM

Our Junior Sous Chef Program is designed for a recent Culinary Institution Graduate or Seasoned Line Cook looking to begin their career in restaurants! The JRSC is a 8-9 week immersion where each candidate will be paired with a mentor, and one of our seasoned Chefs in order to learn what it takes to run one of our multi-million dollar kitchens.

This program features mentorship on the culinary side, butchery, menu development and costing and complete access to our software systems. Candidates will learn ordering and receiving procedures, inventory procedures and Harvest protocols to name a few.

Additionally, our Chefs are actually compensated on their ability to lead and mentor their people. That being said, the leadership skills each candidate is exposed to is priceless! At the end of the program, for the right candidate, a salaried Junior Sous Chef position in one of our restaurants may be available.

**JOIN US TODAY AND LET US 'HARVEST' YOUR CREATIVITY & TALENT!**