



The Blue Poppy Restaurant

Typical Day

- welcoming visitors; answering questions
- providing directions
- varied task assignments
- maintaining quality standards
- providing attentive service
- point of sale transactions
- working alone & in teams
- working supervised & unsupervised
- counter service, bussing & serving
- replenishing food/beverage displays
- assisting kitchen staff as needed

Work Description

- indoor food service
- varied service styles
- physically demanding
- fast paced during mealtimes

Peak Season Schedules

- hiring begins mid-April
- seasonal, part time opportunities
- includes evenings, weekends & holidays
- 25 – 35 hours/week
- shifts ranging from 4 – 8 hours:
 - beginning as early as 7:00 am
 - ending as late as 11:30 pm



Restaurant Profile

- seasonally influenced menu
- patio greenhouse setting
- family friendly atmosphere
- cafeteria & restaurant service
- special event buffet service
- closed Jan 15 - Mar 31
- seasonal location for weddings

