



Cock & Bowl

Application for Employment

Dear Applicant:

Welcome to Cock & Bowl. Prior to completing the application for employment, please understand that we are absolutely serious about creating a productive and fun working environment for our staff and maintaining the highest levels of quality, service and attention for our guests.

We want you to understand that we also believe in living our values, some of which are:

- We believe in honesty and integrity.
- We believe in providing legendary service – the unique and powerful sort of personal care and attention that our guests tell stories about.
- We believe that only a happy and professional team can provide the level of personal service we demand.
- We believe it is important to care about what you do, and to love your job.
- We believe in the ongoing training and development of our team and see it as a worthy investment in the future of the company.
- We believe in doing business in a professional and orderly manner.
- We believe that good enough simply isn't good enough.
- We believe that everyone is capable of being an A+ player.

If this feels like an environment for you, please do complete the application!

Albert J.

Cock & Bowl Overview

The name 'Cock & Bowl', simply summarizes our vision— The Cock symbolizes the French-speaking regions of Belgium and Europe, and the Bowl represents the hearty, homestyle dishes and Mussels for which we have become famous. The Owner, Chef and General Manager of the bistro care very much about every detail of its success. It has been our dream to open a little bistro for as long as we can recall, and put our heart and soul into the little place, and share our energy and love of beer and wine and food in the space with our guests, who we consider FRIENDS.

Beer is highly revered in Belgium; in fact, beer is to Belgium, what wine is to France, and we, both foodies and wine and beer aficionados, love wine, beer, France, and Belgium with a true heartfelt passion. Believe me, you can't help but fall in love with this beer and cuisine! In fact, Cock & Bowl is the only bistro for MILES with European fare in a cozy but casual, full-service environment.

Location

The Town of Occoquan features a large number and variety of historic homes and businesses. The Bistrot is no exception, housed in a little building that is 100 years old. The riverside location and 68 boutique and specialty shops make it an ideal tourist attraction. Weekends twice annually, the town closes its streets and busses in thousands of visitors to host the Occoquan Craft Fair. Occoquan itself is located just off of interstate 95, approximately 15 miles south of Washington DC. There is both street and off street parking available throughout Occoquan, and the town is quaint and entirely walkable.



Cuisine

Cock & Bowl focuses on local customers and visiting shopping tourists, who have a desire for fine Belgian beer paired with high quality, hearty, homemade meals served up warmly in a personal and inviting *true* bistro environment. The menu focus will be on popular regional and international specialties assembled from the finest quality products, and locally sourced where possible. An ambitious selection of 30 Belgian Beers, and reasonably priced wine selections will be available to perfectly pair with the food offerings.

Style of Service

Service is lively, smart, and theatrical with higher standards of friendliness and beer and food knowledge. This attitude is exuded and demonstrated first and foremost by the owners as if they were serving friends from their very own home kitchen. We strive to leave

hospitality and a sense that the norms of For those who have enjoyed the true they were transported away for one meal, handle every detail to make the customer's



the guest overwhelmed by value, dining out in the US have been broken. European Bistro, they will feel as if and anxious to return. We will strive to special evening even more special!

Seasonality & Special Events

Cock & Bowl is a very seasonal restaurant. doubles, we hire many more staff, and we nights. When the patio closes for the and the pace slows to accommodate the love special occasions, as there is no better when celebrating! Some events planned include cooking and tasting classes, themed lunches and dinners, expert speaker dinners, private parties, holiday Occoquan craft festival weekends!

When the patio opens, seating capacity must be ready for busy, busy days and season, we fill to capacity regularly, cozy inside-only small restaurant. We time to eat, drink and be merry than celebrations, and of course,

Why do we do this?

We genuinely believe that working hard to provide a unique and enjoyable dining environment is just about the best thing ever. And we have loads of fun doing it!

Does that sound like a place you'd like to work?