

# Job Description

## Management Training Program – BOJANGLES'

### Atlanta/Marietta/Woodstock, GA (NW Atlanta area)

#### Position Summary

Manager-in-training is a full-time position (50 - 55 hours/week for the first 7 weeks). MIT's will:

- Complete a 7 week "basic training" course where you will learn Bojangles' operating systems.
- Training will take place in our Woodstock and Marietta stores.
- Shifts will vary from 4 – 10 hours. We are open from 5:30am – 10:00pm, so MIT's must be prepared to work as early as 4:30am or as late as 10:30pm. We strive to schedule fairly, and weekend work is required.
- Candidates must build a working relationship with other team members – you must be able to get along with people.
- Candidates will meet daily with the Training Director to review progress, establish goals, and plan for the future.
- MIT's will earn one 30-minute break and a \$4 meal discount for every shift
- Compensation will be commensurate with experience.
- Advancement opportunities include Team Leader, Assistant Manager, General Manager, Catering Operations Specialist, Outside Sales Director, Training Director, and Operations Director.
- Medical benefits available to full-time managers with greater than 90 days of service.

#### Desired Attributes

- Must have an honest, diligent work ethic
- Must have strong ability to empathize with our guests – you must have a servant's heart.
- Energetic, positive personality
- Eager to meet new people and make new friends
- Quick to learn procedures, and a desire to teach others what you know
- An exemplary attendance record is a must. You must have stable transportation arrangements.
- Some heavy lifting may be required – management positions at Bojangles' can be physically demanding.

#### Company Overview

- The employer is *Trickum Ops LLC*, a rapidly growing company formed to operate Bojangles' quick service restaurants in Metro Atlanta. We currently operate Bojangles' in Marietta, Woodstock, and Fulton Industrial Boulevard (September '07).
- **Mission:** To find and develop the best talent in the quick service restaurant industry, and to sell great food while providing our customers with an experience that wildly exceeds expectations - an experience our customers are eager to repeat.
- **Vision:** We envision a workplace where our people are sincerely encouraged, carefully equipped, and expertly positioned to joyfully perform at their best. We know that if we create this environment, our customers will be elated, and we'll become a breeding ground for talented restaurant operators.
- **Values:** Stewardship, Character, Respect, Teamwork, Fun, Service, Community.

If you are interested in this position, please fax resume to 404.745.8012, and call Matthew Kirby at 404.355.3401.