POACHED.COM



MARKETING KIT



Unlike generic job sites, Poached is built for the food + drink industry

Poached is the nation's leading hospitality employment platform, bringing more efficiency and flexibility to your hiring process.

From dishwashers to management and everything in between—Poached gets your jobs in front of a growing network of 1 million hospitality pros with an average of eight years of experience. Connect with better candidates and hire faster on Poached.

80k REGISTERED JOB POSTERS

1m REGISTERED JOB SEEKERS

5m APPLICATIONS SUBMITTED

Poached Markets



Trusted by Top Brands



Affordable Job Postings:

Connect with qualified candidates in your area with affordable, 30-day job listings.

National Posts: One post, one price—nationwide visibility.

ATS Connectivity: Increase resumes through third-party applicant tracking systems with automatic follow-up emails and candidate insights

Poached Shifts: Book individual shifts with freelance hospitality workers for last-minute openings and large events — or, post Shifts to try before you hire with no upfront costs.

Poached Locations:

Connect team accounts to coordinate hiring processes across multiple locations and managers.

Intuitive Applicant Tracking:

Easily review, rate, and share applications with your team to organize your hiring process.

Messaging and Interview
Scheduling: Quickly connect
with top applicants by
messaging and scheduling
interviews through your Poached
account.

Automated Candidate
Matching: Algorithmic email
campaigns match your jobs and
shifts with skilled and
experienced candidates nearby.

Vast Partner Network: Your jobs and shifts are promoted across our partner network, expanding your audience more efficiently.

Social Stats



200k WORKER APP DOWNLOADS WITHIN THE FIRST YEAR

8 YEARS AVERAGE WORKER EXPERIENCE

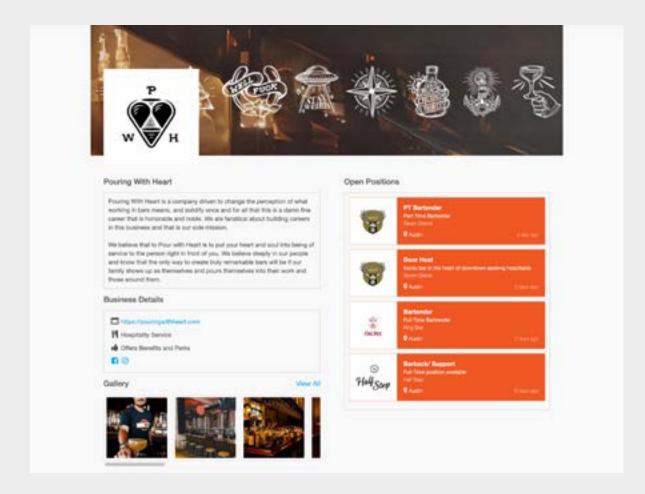


16.3k Followers2m Impressions57k AccountsReached Monthly



19k Followers1.5m Impressions352k AccountsReached Monthly

Business Profiles NEW



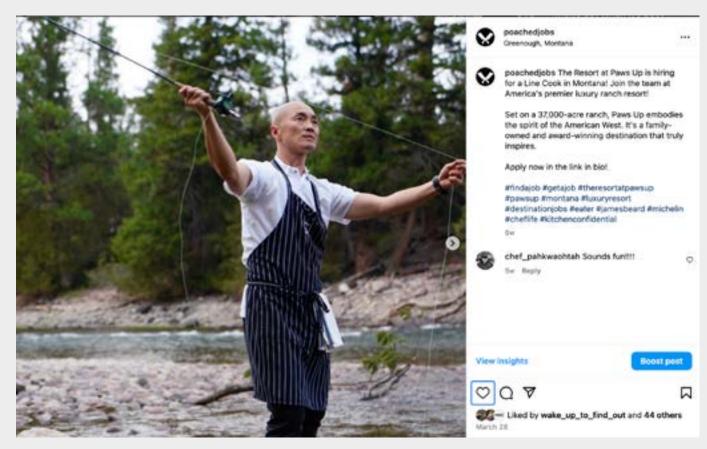
GET IN FRONT OF NEW EYES

Business profiles allows applicants to get to know your business! Share your history and company culture with future applicants where they can quickly view all open job listings. You can also easily embed the page on your own restaurants website.

Social Media

EXTENDED MARKET REACH

We promote our job listings on social media so your posting can reach a wider audience!







3kTotal
Impressions

5.72%Engagement
Rate

Blog Feature



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Hai Hospitality tells us how their benefits and perk package encourages a growing career within the food and drink industry — setting the trend of professionalizing a career in our industry.

Has Höspitality is an award-winning restaurant group that's made a positive difference to employment within the restaurant industry since 2003 when Chief Tyson Cote opened the first Uchi in Austin, Texas. Since then, Has Hoopitality has grown to include four restaurant concepts: Uchi, Uchiko, Uchiba, and Loro Asian Sinokehouse and Bar, with additional locations in Houston, Dallas, Deriver, and Milani. While the restaurant group has become a powerhouse in our industry — they've stayed true to their beliefs that their amployees make Hai Hoopitality the success it is today. Hai Hoopitality has lostered an environment where each employee can grow professionally and personally, offering benefits and perks that make it possible to have a successful and satisfying career in the restaurant potential.

"His Hospitality puts growth first and foremost." Kristen Hubby, Social and Digital Strategist at His Hisspitality, told us. "Opportunity for growth is provided across all team members, from those in administrative/office roles to those working in our restaurants — there is a path for success." His! Hisspitality's simphasis on career development is likely one of the best perks about working at one of their restaurants. They've invested in creating an amosphere where employees who seek knowledge and growth can find it, and there is something for everyone.

From their beverage program that provides discounts and guidance to those who want to achieve Sommelier, Sake, and Goerone Gertifications to their organized family meal, there is an opportunity for career advancement, available to both FOH and BOH employees. Hall Hospitality is known to encourage culinary creativity and freedom through their daily tamble meal. Hubby described that those in the BOH interested in participating could aign up on a toster where two or three team members are scheduled to collaborate to produce a meal for everyone every day.

"There is a tot of creative freedom in what is offered each day, and its really fun for this staff to bond and a great way to create that family and team member vibe," Hubby septemed. A family meal can be an excellent



90k BLOG PAGEVIEWS IN LAST YEAR

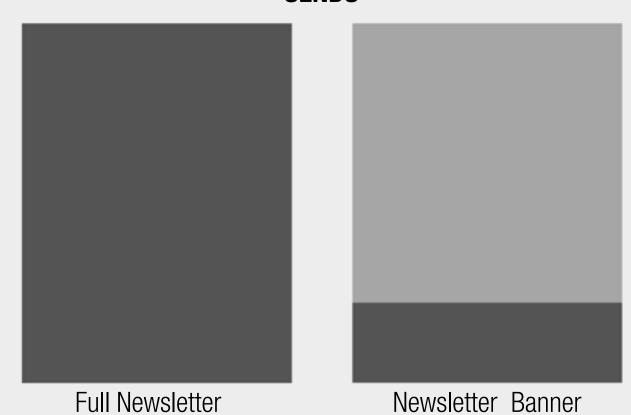
1min 42sec AVERAGE SESSION TIME

LET US DO THE HEAVY LIFTING

Be featured on our Poached Blog so we can highlight all the cool things about your company and the sweet perks that your employees love! Highlight comprehensive benefit packages, wellness practices, and more! We pride ourselves on featuring the innovators who help make our robust industry what it is today!

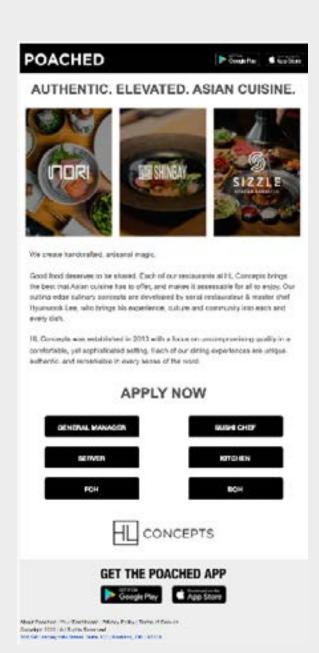
Email Marketing

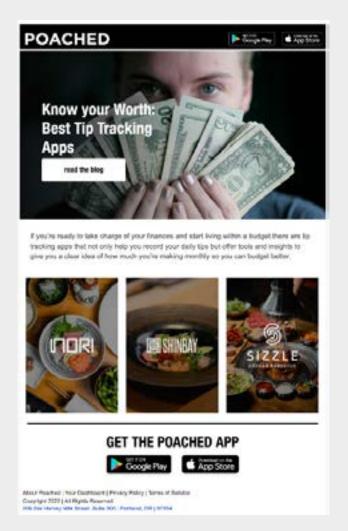
620k WEEKLY NEWSLETTER SENDS



44.89% AVERAGE OPEN RATE

5.25% AVERAGE CLICK RATE





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