

# ISLAND SPICE

requires the following

## **Executive/Head Chef**

Applicants are invited to apply for the following post and must have a minimum of 5 years experience managing a busy kitchen atmosphere.

The successful applicant will be responsible for providing culinary expertise in the preparation of Caribbean & local cuisine. The individual must be proficient and specialize in the following areas:

- menu planning, cost control, inventory purchasing
- personnel management

Applicants must also provide critical input when necessary and work alongside proprietors to ensure that a high quality standard is maintained.

## **CHEFS**

Applicants must have (3) years experience in this position and willing to work split shift and weekends. The ability to work under pressure, reliable and have good hygiene standards in this position. Must have knowledge of Caribbean and local cuisine.

All successful applicants will be required to work weekends and public holidays.

Apply with work references to:

**I.A.C.S.**

**P.O. Box HM 1852,**

**Hamilton HM JX**

**Closing date: November 30, 2011**