



*An Equal Opportunity Employer—Invites applicants for the following positions*

## **SOUS CHEF**

We are looking for candidates with a minimum of 5 years experience. This is an ideal opportunity for a creative and enthusiastic Sous Chef who is keen to assist the Head Chef manage a busy kitchen and develop the menu. Excellent knowledge of seafood cookery and all-round culinary techniques are essential. You must have experience in stock control, menu writing and general kitchen management and must ensure the quality and safety of the food. Must be able to work split shifts and weekends.

## **CHEF DE PARTIE**

We are looking for candidates with at least 4 years minimum practical experience in a similar, busy a-la-carte kitchen. Good knowledge of seafood cookery and all-round culinary techniques are essential. Must be able to work split shifts and weekends.

## **FOOD & BEVERAGE WAITERS/WAITRESSES**

Applicants must have at least 3 years experience in a similar position, and be able to demonstrate all the skills necessary for food and beverage service in a busy a-la-carte restaurant. We are seeking outgoing, highly motivated and caring individuals, willing to go the extra mile. Knowledge of Micros POS systems is essential. Must be able to work split shifts and weekends.

Applications in writing only, to  
**The Lobster Pot Restaurant**  
**Human Resources Manager**  
**6 Bermudiana Road**  
**Hamilton HM 08**

References will be asked for and checked,  
So please do attach these to your CV Application