

Take Five Ltd.

Is seeking applications for the following positions at
BUZZ RESTAURANTS AND CAFES

We maintain a drug-free workplace and reserve the opportunity to perform pre-employment substance abuse testing and criminal background screening.

All applicants must be punctual, reliable, have a good work ethic and able to work Saturdays.

RESTAURANT MANAGER

Essential duties and responsibilities include (but are not limited to) the following
The successful applicant must have at a minimum two years experience in a management position and a demonstrated track record of successfully managing a restaurant and catering operation. An Associate or Bachelor Degree would be beneficial.

Requirements:

- Manage the day-to-day operations of the various restaurants and catering operation
- Ability to professionally manage employees and customers
- Applicants are required to be a team player, responsible, self starter, have positive attitude, honest, reliable, and demonstrate good judgment, diligent and the able to think quick and clearly.
- Excellent communication, reporting and organizational skills. Thoroughness and attention to detail are essential. Good problem solving skills and a strong interest in the restaurant business.
- Must have proven experience in training, cost control, payroll and scheduling.

CHEF/SUSHI CHEF

Essential duties and responsibilities include –

- Preparation of food that is consistent in quality and presentation
- Assist in the creation and planning of menus and daily specials
- Assist in the preparation of catering

Minimum Requirements:

Two years of experience as a chef in the food and beverage industry

Ability and experience in preparing various cuisines

Ability to work well under pressure in an extremely busy kitchen

SERVER / WAITRESS

Essential duties and responsibilities include –

- Providing exceptional customer service and effectively juggling walk-in and telephone customers
- Cash handling, taking food/drink orders and processing orders with the kitchen quickly
- Operating a computer based hospitality micros system and performing basic arithmetic
- Assist in the preparation of catering

Minimum Requirements:

Two years of experience in the food and beverage industry

Ability to write up food and drinks orders in legible handwriting

Ability to work well under pressure in an extremely busy restaurant

CATERING SUPERVISOR

Essential duties and responsibilities include –

- Responsible for coordinating the delivery of all food and beverage catering orders.
- Assist with the set-up, break-down, cleaning and delivery of catering equipment.
- Liaise with Catering Manager to ensure all clients' needs are met.

Requirements:

Must have valid drivers license

Applicants must be of neat appearance and have a friendly disposition

Must have 5 years experience in a restaurant and catering environment

KITCHEN PORTER

Essential duties and responsibilities include –

- Must have experience in cleaning commercial kitchen and equipment
- Must have own transportation
- Must be able to lift up to 50 lbs
- Must be able to work on weekends, holidays and evenings

Please apply in writing with a resume and at least two professional references by December 15, 2011

To: BUZZ – #19 Bakery Lane, Pembroke HM07