

Our client, **J&L GROUP LTD.**, requires the following for “Beau Rivage”, a first-class restaurant focusing on French cuisine:-

CHEFS DE PARTIE: (Full-and part-time) Must have at least 2 years' experience in similar quality establishments as chef/ cook/ demi-chef and demonstrate the ability to maintain the highest standards of food preparation and presentation. Recognised culinary certificates an asset.

FOOD AND BEVERAGE SERVERS: Must have at least 1 year of solid food and beverage service experience in similar establishments. Successful candidates will have friendly, dynamic personalities, excellent knowledge of wines and beverages, a keen interest in the cuisine of the restaurant and a desire to exceed guest expectations. Must be efficient, reliable, and a team player.

SOMMELIER: Must have extensive knowledge of wine and spirits from all regions of the world, and the ability to professionally decant and serve wine, as required. Must also be able to advise on food and wine pairings. Sommelier/ wine appreciation certificates advantageous.

All positions involve shift work including weekends, evenings, and public holidays. Send recent CV and at least two written references to:

TEMPEST EMPLOYMENT AGENCY LTD.

P.O. Box HM 3024, Hamilton HM NX, Fax: 296-1224, temps@northrock.bm