

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 2 years' 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.

MAITRE D'HOTEL: Must be a committed professional with a minimum of 3 years' experience in a supervisory or managerial position in fine dining restaurants. Will be responsible for coordination and supervision of service and kitchen staff, including room service, staff scheduling, and staff training. Should have friendly, dynamic personality and excellent knowledge of wines and beverages. Will also be fully involved with food and beverage service as required.

CAPTAIN: Ideal applicant will be a trained professional who has at least 2 years' experience in a supervisory capacity in first class establishments. Duties include supervision, coordination and training of dining room staff. Should have friendly, dynamic personality and excellent knowledge of wines and beverages. Will also be fully involved with food and beverage service.

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

Closing Date: 5th June, 2012