

Our client  
**New Traditions Restaurant**  
Requires

**Head Chef**

Willing and able to work hard in a busy kitchen, weekends and public holidays. Responsible for the kitchen operations including menu planning and purchasing within a strict budget. The ability to maintain a clean and organized kitchen.

**Sous Chef, Full-time & Part-time Chef de Partie**

Willing and able to work hard in a busy kitchen, weekends and public holidays. Must have at least 3 years of experienced as a chef, and have the ability to maintain a clean and organized kitchen environment.

**Assistant Restaurant Manager**

The ideal candidate will take responsibility for very busy restaurant operation. Must have experience working in the hospitality industry, and be willing to go above and beyond the call of duty to ensure that the restaurant is successful, and demonstrating the standard of service ensuring customer satisfaction. Will be required to manage and schedule service staff, training of new staff, and have knowledge of MacBook Pro. Must be well groomed with good communication skills.

Apply in writing with resume and references to Cranleigh Ltd.,  
Phase 1 Washington Mall, Church Street, Hamilton HM 11