



BUTCHER / CHEF

We have a vacancy for a qualified Butcher/Chef to work in our food service department. Responsibilities to include: work in the butcher room, the preparation and presentation of fresh fish and cheeses, and work in the deli kitchen and service counter. The applicant will be required to place orders, receive and check-in deliveries, control invoices, price and merchandise products and maintain equipment and sanitation standards. Applicant must be pleasant in appearance and manner; have good communication skills and be physically strong as daily work always involves heavy lifting. This position demands the applicant be available weekends, and public holidays as needed. Previous work references required.

Please apply in writing with references to:

The General Manager
Harrington Hundreds Ltd., 99 South Shore Road, Smith's Parish FL-06

Closing Date: August 16, 2012