

Our Client, **YELLOWFIN LTD.**

operators of Port O' Call, Bistro J, Pearl and TEN Café & Bar, requires the following:-

CHEFS DE PARTIE: Minimum 2 years' experience as a chef/ cook/ demi/ or commis chef and a good working knowledge of all areas of the kitchen. Knowledge of seafood preparation an asset.

SUSHI CHEFS Must have minimum of 2 years' experience in sushi restaurant/bar. Applicants will have strong knowledge of Japanese food and the art of sushi, including cutting sashimi, making sushi by hand, creating menus and daily specials. Successful applicant will have an understanding of food costs and sushi bar set up.

FOOD AND BEVERAGE SERVERS: Candidates should have 2 years' experience in food and beverage service in a similar establishment, pleasant, energetic personality, and the ability to work well under pressure. Knowledge of wines advantageous. Preference given to applicants who have successfully completed programs through the Bermuda Hospitality Institute

RESTAURANT MANAGER: Must have experience in a supervisory capacity with duties including staff management and training, banking, stock control and event planning. Should also have knowledge of Excel, Word and Outlook. Must have pleasant, energetic personality and the ability to work well under pressure. Knowledge of wines essential.

All positions are fulltime, and involve split shifts over a 6 day work week, including evenings, weekends and some holidays. Send resume 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 August 17, 2012