

Tio Pepe Restaurant

requires the following

Chef de Partie

Must have minimum 2 years experience as a chef and a good working knowledge of all areas of the kitchen.

Executive Chef with Staff Training

Must be able to work well under pressure must demonstrate, supervisory capabilities, and culinary skills. Will be responsible for menu planning, ordering, stock control, presentation, staff training and scheduling. At least five years experience in Mediterranean and Spanish cuisine- from Spain.

Experienced Waiters / Waitresses

Successful applicants will:

Have at least two years experience in a fine dining environment. Be able to demonstrate a proven ability to work well as a team and have good customer service skills.

Preferably have experience in Spanish and European cuisine and be willing to assist in maintaining the cleanliness and appearance of the restaurant.

All positions include weekends, evenings, public holidays and shift work.

Apply in writing with written employment references to:

**Tio Pepe Ltd., P.O. Box HM 1615,
Hamilton HM GX**

No telephone applications please

Closing Date: August 27, 2012