

KFC Operations Ltd.

Requires:

Full & Part-Time Chef De Parties

for day and night shifts including weekends and some public holidays.

The successful applicants will have at least three years professional experience in a busy kitchen, and will possess an internationally recognised culinary qualification or certification.

Responsibilities include:

- Complete Menu Line Food Preparation
- Inventory Projection and Control
- Food Quality Assurance
- Minor Equipment Cleaning and Maintenance

This is a responsible position in a high volume restaurant so the successful candidates must be reliable, capable of repetitive heavy lifting, able to work well under pressure and follow approved food safety and handling procedures. This position offers competitive pay with a comprehensive benefits package.

Please send current resume along
with references to:

**P.O. Box HM 2505
Hamilton, HMJX
or email to
graham@totalgroup.bm**