

Gourmand Ltd., operators of Lemon Tree Café requires:

Chef de Partie: Must have 2 year's experience in the preparation of hot and cold foods, including soups, sauces, salads, sandwiches and desserts. Ability and proven experience with working in a busy and fast-paced kitchen is a must. Involves shift work including weekends, early mornings and evenings and public holidays.

Sous Chef: Must have 5 year's experience in the preparation of hot and cold foods, including soups, sauces, salads, sandwiches and desserts. Experience in the preparation of baked goods and gluten-free dishes is an asset. From time to time, the Sous Chef will be required to assume the responsibility of running a busy and fast-paced kitchen. Involves shift work including weekends, early mornings and evenings and public holidays.

Send CV and references by APRIL 3, 2013 to: Gourmand Ltd., P.O. Box HM 851, Hamilton HM DX or lemontree@transact.bm