



Royal Bermuda Yacht Club

Requires the services of an

Full Time Chef de Partie

With a minimum of three years experience in a similar position, the skills to work in all departments of the kitchen, producing high quality creative culinary cuisine & presentation for a busy in-house & sailing club catering. The applicant must be motivated, energetic & proficient in Asian, ethnic cuisine, pastry work is an advantage. A good team player, working to industry health and safety standards.

Qualified applicants should apply in writing with resume, references & certificates of professional competency to:

**The General Manager, Royal Bermuda Yacht Club
P.O. Box HM 894, Hamilton HM DX**

Closing Date: April 2nd, 2013