



An Equal Opportunity Employer—Invites applicants for the following positions

HEAD CHEF

We are looking for candidates with a minimum of 5 years experience. This is an ideal opportunity for a creative and enthusiastic Head Chef who is keen to manage a busy kitchen and develop the menu. Excellent knowledge of seafood cookery and all-round culinary techniques are essential. You must have experience in stock control, menu writing and general kitchen management. You must bring cooking skills and knowledge to the kitchen and kitchen team and ensure the quality and safety of the food. You must have knowledge of food and labour costs and accounting and will be working directly with the Managers. Must be able to work split shifts and weekends.

CHEF DE PARTIE

We are looking for candidates with at least 4 years minimum practical experience in a similar, busy a-la-carte kitchen. Good knowledge of seafood cookery and all-round culinary techniques are essential. Must be able to work split shifts and weekends.

Applications in writing only, to

The Lobster Pot Restaurant

Human Resources Manager

6 Bermudiana Road

Hamilton HM 08

*References will be asked for and checked,
So please attach these to your CV Application*