

'Flying Fish', 'Rustico' and 'The Dining Room' Restaurants

Require:

Experienced Chefs

Successful applicants will:

- Have at least two years experience and a proven track record in a quality Mediterranean style restaurant;
- Have knowledge of continental and Mediterranean cuisine;
- Be able to work well as part of a team;
- Be capable of maintaining hygiene and quality standards in the kitchen and to assist in ensuring the cleanliness of the kitchen

Head Chef

Successful applicants will:

- Have the above mentioned skills, but experience in a senior position and track record;
- Be able to supervise junior members of staff;
- Be capable of completing orders and inventory

Sushi Chef

Successful applicants will:

- Have at least three years experience and a proven track record in a quality restaurant;
- Have knowledge of Japanese/Oriental cuisine;
- Be able to work well as part of a team;
- Be capable of maintaining hygiene and quality standards in the kitchen/sushi bar and to assist in ensuring the cleanliness of the kitchen

Kitchen Assistants

Successful applicants will:

- Have at least three years experience in a similar or relevant position;
- Be capable of supervising and training the Kitchen Porter;
- Duties to include but not limited to: Ensuring the food preparation areas are clean and hygienic; Sorting, storing and distributing ingredients; Basic food preparation; proper disposal of trash, used oil and waste; organising clean linen/laundry; washing utensils and dishes and making sure they are stored appropriately; cleaning the food preparation equipment, floors and other kitchen tools or areas.
- Hold or be willing to acquire a Bermuda Drivers License (to drive our HB truck to assist with trash disposal)
- Be required to work split shifts, including public holidays and weekends.

Kitchen Porters

Successful applicants will:

- Have experience in performing the following: general cleaning, to include dishes, pots and pans, bathrooms and all other areas of the restaurant;
- Be able to maintain hygienic conditions in the kitchen and throughout the restaurant premises;
- Be required to work split shifts, including public holidays and weekends

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 Italian and European cuisine and wine;
- Be willing to assist in maintaining the cleanliness and appearance of the restaurant;
- Be required to work shifts, including public holidays, evenings and weekends.

Assistant Manager/Maitre'D

Successful applicants will:

- Have at least five years experience and a proven track record in a quality dining establishment
- Knowledge of Italian/European cuisine and wine;
- Be able to work well with others and supervise junior members of staff;
- Be capable of maintaining hygiene and quality standards in the dining room and kitchen;
- Assume the smooth running of the restaurant in the absence of the manager;
- Assist in the organisation and operation of outside catering.
- Hold or be willing to acquire a Bermuda Drivers License (to drive our HB truck)

Closing Date: July 15, 2013

For all positions, all enquiries and applications should be submitted in writing, enclosing a cover letter and complete CV to: Human Resources, Flying Fish, Rustico and The Dining Room Restaurants, P.O. Box SN 0035, Southampton HM BX. Or by email to: natalie@bermuda-dining.com

No walk-in applications during service please.