

JAMAICAN GRILL

The Jamaican Grill Restaurant is seeking qualified applicants for the following positions :

HEAD CHEF

- With at least five years' experience in a similar position and establishment
- Must be proficient in the preparation of various cuisine with emphasis on Jamaican and West Indian food
- Has to be able to organize the day to day running of a very busy kitchen
- Must possess good management skills, be able to calculate food costs and have catering abilities
- The Head Chef will be responsible for all stock taking and ordering of supplies

CHEFS

- With at least three years' experience
- Must be proficient in the preparation of various cuisine with emphasis on Jamaican and West Indian food
- Must have excellent food service skills

CHEFS' ASSISTANT/KITCHEN PORTER (this is a combined position)

- the successful applicant must be prepared to work long hours seven days a week with split shifts
- At least 3 years experience and the ability to do Jamaican and West Indian short order cooking
- Must be able to work without supervision
- Applicant will be responsible for all inventory control
- Must be hygienic and reliable
- This position does involve some heavy lifting (deliveries etc.)

Successful applicants will be required to do shift work in an extremely busy kitchen/restaurant and will also be required to work weekends and Public Holidays when necessary. Additionally, all applicants must be able to work well under pressure, have a good working attitude and a pleasant personality, and must be flexible and punctual.

Interested applicants should apply in writing enclosing an up to date resume and references as to ability and experience and stating which position they are applying for, to Executemps Ltd., P.O. Box HM 1453, Hamilton HM FX or email to executempsbda@ibl.bm (no telephone enquiries).

Closing date for applications August 3rd