

Our client, **J&L GROUP LTD.**, requires the following for “Beau Rivage”, a first-class restaurant focusing on French cuisine:-

CHEFS DE PARTIE: (Full-and part-time) Must have at least 2 years' experience in similar quality establishments as chef de partie/ cook/ demi-chef and demonstrate the ability to maintain the highest standards of food preparation and presentation. Recognised culinary certificates an asset.

CAPTAIN: Ideal applicant will be a trained professional who has at least 2 years' experience in a supervisory capacity in first class establishments. Duties include supervision, coordination and training of dining room staff. Should have friendly, dynamic personality and excellent knowledge of wines and beverages. Will also be fully involved with food and beverage service.

All positions involve shift work including weekends, evenings, and public holidays. Send recent CV and at least two written employment references to:

TEMPEST EMPLOYMENT AGENCY LTD.

P.O. Box HM 3024, Hamilton HM NX, Fax: 296-1224, temps@northrock.bm

Closing Date: 21st August, 2013