

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

SOUS CHEF: Must have at least 2 years’ experience in a supervisory chef position in fine dining restaurants, or be able to demonstrate solid supervisory skills in first class restaurants. Must have the ability to maintain the highest standards of food preparation and presentation, and be capable of managing the kitchen in the Executive Chef’s absence. Recognised culinary certificates an asset.

CHEFS DE PARTIE: (Full-and part-time) Must have at least 2 years’ experience in similar quality establishments as chef/ cook/ demi-chef and demonstrate the ability to maintain the highest standards of food preparation and presentation. Will be responsible for various sections of the kitchen including pastry, salads, fish and meat. Recognised culinary certificates an asset.

FOOD AND BEVERAGE SERVERS: Must have at least 2 years’ experience in similar establishments. Successful candidates will have friendly, dynamic personalities, excellent knowledge of wines and beverages, a keen interest in the cuisine of the restaurant and a desire to exceed guest expectations. Must be efficient, reliable, and a team player.

ASSISTANT MAITRE D’: Must have at least 3 years’ F&B experience in first class dining establishments, and, ideally, some experience in a supervisory, management or Assistant Maitre D’ capacity. 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 letters of reference from previous employers to:

TEMPEST EMPLOYMENT AGENCY LTD.

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

Closing Date: 25th October, 2013