

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/ cook/ demi-chef and demonstrate the ability to maintain the highest standards of food preparation and presentation. Recognised culinary certificates an asset.

KITCHEN ASSISTANT: Will be responsible for maintaining the cleanliness and orderliness of the entire kitchen including china, silverware, glass, pots and pans as well as kitchen utensils and equipment. Will also be responsible for ensuring proper order and cleanliness of walk-in fridge and freezer. Will also be able to assist in basic food preparation. Must be physically fit, hardworking and dependable, and must have a solid employment history.

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.

MAITRE D'HOTEL: Must be a committed professional with a minimum of 3 years' experience in a supervisory or managerial position in fine dining restaurants. Duties will include staff management and training, coordination and supervision of service and kitchen staff, including room service, banking, stock control and event planning. Should have friendly, dynamic personality, ability to work well under pressure 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: 21st March, 2014