



One of Bermuda's oldest and most respected charities is seeking qualified applicants for the following position:

This is a full time position – 35 hr. week and the hours are from 7:00 am – 3 pm Monday through Friday

CHEF – PINK CAFE

Under the supervision of the Manager, the Chef is responsible for the preparation of all grilled items and daily Breakfast specials in addition to assisting the Manager with the preparation of Lunch Specials.

The person filling this position must practice a high standard of sanitation and safety;

Must be a team oriented and demonstrate good communication skills

Must act in a positive, respectful manner at all times when dealing with Superiors, colleagues, customers and volunteers

Must be able to work well under pressure

DUTIES AND RESPONSIBILITIES

Preparation of all menu items

Assist with sandwich orders if needed

Ensure all equipment, pots, pans are cleaned relative to work station

Assist with packing away of daily incoming supplies as needed

ADDITIONAL RESPONSIBILITIES

In absence of Café Manager, order food supplies as needed

In absence of any other Café Staff, assist with their duties

QUALIFICATIONS

High School Graduate

Minimum of 3 years previous experience as Chef/Grill Cook

Ability to communicate effectively

Unquestionable Integrity

Please send resume, together with one business reference and one character reference to: Nancy Oughton, General Manager, The Hospitals Auxiliary of Bermuda, P.O. Box HM 1023, Hamilton HM DX or e-mail: nancy.oughton@bhb.bm **Closing Date: May 28th, 2014**