



Snorkel Park Beach
Royal Naval Dockyard Bermuda

Snorkel Park Beach is seeking highly motivated individuals to join our busy team for the 2014 tourist season. We are a destination complex offering bar & restaurant, nightclub, entertainment, events, catering activities and water sports for tourists, locals and corporate groups.

SEASONAL Chef de Partie

The successful applicant will have a minimum of 2 to 3 years culinary experience working in a fast paced kitchen environment as well as a passion for providing exceptional food service.

Responsibilities include but are not limited to:

- Maintain and manage their assigned section including; mise en place, recipes, inventory, equipment, cleaning, ordering and basic direction of commis chefs also working that section
- Prepare menu items as per the head chefs direction/recipes consistently to the highest standards
- Preparation of meats, fish, produce, soups & sauces (including butchery and classical techniques)
- Make recommendations to the head chef(s) in regards to the physical maintenance and effective, efficient use of kitchen equipment and supplies as encountered
- Receive daily orders bringing attention to the chef on duty any shortages or product unsuitable for use to be returned to the supplier
- Stock fridges maintaining proper product rotation, and meeting all Health and Sanitation Standards

All applicants must be available to work split shifts, evenings, weekends and public holidays. If you are interested in this great opportunity please send resume and references to hr@snorkelparkbeach.com or mail to: Snorkel Park Beach, 7 Maritime Lane, Royal Naval Dockyard, Sandy's MA01. Tel: 234-6989

Closing Date: 5 June 2014