



Chef De Partie

Our client, **Mad Hatters Restaurant**, is currently seeking experienced, 'hands on' individual with specific experience of international cuisine, for the following position:

Chef De Partie

Duties & Responsibilities will include but are not limited to:

- Prepare and cook food according to customers' orders
- Ensure that work and storage areas are kept clean and tidy
- Utilize appropriate rotation, portioning, storage and ordering techniques
- Ensure cooking and service standards are maintained
- Ad hoc duties as required

Minimum Qualifications, Skills, and Experience:

- At least 3 years experience in restaurant food preparation
- Must have the ability to work irregular hours, weekends, holidays, etc.
- Knowledge of food handling, storage and preparation techniques

Interested? Please email jobs@expertise.bm

All enquires will be dealt with in strict confidence.

Closing date: September 19, 2014

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