

Bermy Cuisine Restaurant requires: Head Chef

Responsibilities include but are not limited to:

- Ordering, stock control and inventory
- Scheduling
- Pricing and price management
- Menu planning and innovative culinary knowledge and trends
- Overall kitchen upkeep and day to day operation
- At least 5 years experience in similar position
- Ability to lead a team of chefs confidently and coherently

Required to work weekends, split shifts, and public holidays. Applicants must demonstrate excellent timekeeping, be able to work as part of a team, BE TRUSTWORTHY, operate well under pressure in a very busy environment and have a pleasant/professional personality. Excellent hygiene and appearance is a must.

Please submit two references and resume to Bermy Cuisine Restaurant 70 Serpentine Road, HM 11. 295-1231 (No telephone enquires) Closing Date : November 10, 2014