

## **YELLOWFIN LTD.**

Operators of Port O' Call, Bistro J, Pearl, TEN Café & Bar and Ruby Murrays, requires the following:

**CHEFS DE PARTIE:** Minimum 2 years' experience as a chef de partie and a good working knowledge of all areas of the kitchen. Knowledge of seafood preparation an asset.

**INDIAN CHEFS:** Must have minimum of 2 years' experience in authentic Indian cuisine. Applicants will have strong knowledge of Indian food and the art of tandoor, including preparing a range of tandoori and curry dishes using traditional techniques, herbs and spices. Successful applicants will have an understanding of food costs and creating and developing daily specials.

**FOOD AND BEVERAGE SERVERS:** Candidates should have 2 years' experience, pleasant, energetic personality, and the ability to work well under pressure. Knowledge of wines advantageous. Preference will be given to applicants who have successfully completed programs through the Bermuda Hospitality Institute.

**RESTAURANT MANAGER:** Must have a minimum of 2 years' experience in a supervisory capacity with duties including staff management and training, banking, stock control, and event planning. Applications must also have knowledge of Excel, Word and Outlook, exhibit a pleasant, energetic personality, and the ability to work well under pressure. Knowledge of wines essential. Incumbent will be responsible for the training of staff and maintaining of standards as set out in staff manual staff. Experience in sushi and Indian cuisine beneficial.

All positions are full-time, and involve split shifts over a 6 day work week, including evenings, weekends and some holidays. The company maintains a drug free work environment.

Interested applicants should send resume and at least two written employment references to:

**Expertise Limited**  
**2nd Floor Mintflower Place**  
**8 Par-la-Ville Road**  
**Hamilton, HM 08**  
**Email: [jobs@expertise.bm](mailto:jobs@expertise.bm)**  
**Tel: 296-0336**

Closing date: June 5, 2015