

# Bouchée



SM Holdings Ltd trading as Bouchée is seeking highly motivated individuals to join our busy group. This restaurant operates 7 days a week, serving breakfast, lunch, dinner and occasional caterings. It is essential that all applicants are team players, who are able to work well under pressure.

Competitive benefits are offered to the right individual who can deliver a positive attitude, dependability, good time keeping skills, along with a willingness to work flexible hours (including weekends, evenings and Public holidays). Heavy Lifting is required in all positions.

## CHEF

- Minimum of 5 years experience in this position.
- Sound knowledge of French and Continental Cuisines.
- Demonstrated strong management leadership skills.
- Staff scheduling
- Ordering, Inventories and cost control.
- Oversee all aspects of the kitchen including daily specials and desserts
- This is a 'hands on' position.
- Off premise catering set up and breakdown.

## CHEFS DE PARTIE (Full-time and Part-time Positions)

- Minimum of 3 years experience.
- Able to demonstrate their knowledge and skills of all food preparation.
- Sound knowledge of French and Continental Cuisines.
- Able to cover for staff on vacation by working in all departments of the kitchen.
- Off premise catering set up and breakdown.

## FULLTIME/PART TIME WAITSTAFF

- Minimum of 1 years experience in a restaurant, bar or catering environment.
- A sound knowledge of Silver Service
- A sound knowledge of French Cuisine and Continental Cuisine
- A sound Knowledge of Wines
- Knowledge of MICROS system
- Off premise catering set up and breakdown.

**Please forward on resume and 2 written employment letters directly to:**

Bouchée Restaurant,  
75 Pitt's Bay Road, Pembroke HM08  
FAX: 441-296-0166  
E-Mail: [info@bouchee.bm](mailto:info@bouchee.bm)

**Closing Date: July 3<sup>rd</sup>, 2015**