

YELLOWFIN LTD.

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

EXECUTIVE CHEFS: Must have a minimum of 5 years experience in a senior culinary leadership role and advanced knowledge of the principles and practices within the food & beverage/hospitality profession. The incumbent will be expected to train and manage senior kitchen personnel and supervise/coordinate all related culinary activities; estimate food consumption and requisition within a budget; select and develop recipes; standardize production of recipes to ensure consistent quality; food purchasing and inventory control; and establish presentation techniques and quality standards. Must possess exceptional communication skills and be self-confident, proactive, and able to prioritize and make effective decisions.

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.

SUSHI CHEFS: Must have minimum of 2 years' experience in sushi restaurant/bar. Applicants will have strong knowledge of Japanese food and the art of sushi, including cutting sashimi, making sushi by hand, creating menus and daily specials. Successful applicants will have an understanding of food costs and sushi bar set up.

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.

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
Tel: 296-0336**

Closing date: October 23, 2015