

North Rock Restaurant

is currently seeking the following personnel:

Sous Chef

This position involves supervision of Chef D'Partie staff and kitchen porters, seasonal menu development utilizing sustainable products, effective team building, staff training and scheduling.

Position requirements include:

- Culinary Certification preferred
- Minimum of 1 year Sous Chef experience or 4 years as Chef D'Partie
- Experience in upscale and high-volume restaurants preferred
- Managing labor costs, inventory and maintaining equipment
- Administering company policies and protocols
- Ability to manage the kitchen in the absence of the Executive

General Assistant

Applicants must possess 3 to 4 years proven food and beverage management experience and at least 10 years of waiter experience in order to assist the manager in all aspects of the business. Applicants must be capable of managing the complete operation of the restaurant in the absence of the Manager.

The successful applicant will be responsible to set and achieve the highest standards in all areas of restaurant operations including the team member experience, guest experience, and financial results.

The applicant will oversee training and development of all restaurant team members including restaurant, bar, kitchen and non-cooking personnel and leads the way in providing exceptional food in a safe, clean and inviting atmosphere. Most importantly, the applicant inspires and fosters an entrepreneurial spirit and role models the company mission of providing an "excellent dining experience". This is a hands on position where you may be required to cover shifts in the restaurant if needed.

Chef D' Partie

Must be able to work in all areas of a busy kitchen, possess proven experience in international cuisine, be creative and contribute ideas for daily specials. Minimum of four years experience. Experience in upscale and high volume restaurants preferred

Waiter/Waitress

Minimum of four years experience in upscale restaurant. Individual must be a team player who can demonstrate a good knowledge of beer, wine, food and beverage service and be fully conversant with POS System.

All applicants must be prepared to work split shifts, weekends, public holidays and be flexible in his/her scheduling.

Qualified applicants should apply in writing only enclosing resume, references and certificates of qualifications to:

The Manager, P.O. Box FL 417, Flatts, FLBX. Tel: 236-6633

Closing date for applications: November 2, 2015