



The Swizzle Inn and The Swizzle South Shore  
For the 2016 Season we require these positions:

### **Head Chef**

We require a minimum of 5 years experience and a degree in culinary arts. Daily responsibilities include planning and directing food preparation, maintaining a safe and hygienic kitchen environment and supervising and disciplining staff members. Other duties will include managing food purchasing and storage as well as conducting inventories and ensuring adherence to recipes and product specifications. Excellent communication skills essential as well as being computer literate. Must also be capable of motivating the kitchen team and create a disciplined and productive work environment. Must be an effective communicator and be able to read and write English. Experience in menu development also a requirement.

### **Sous Chef**

A minimum of 3 years experience Applicant must be capable of managing the kitchen in the Head Chef's absence and be able to work closely with the Head Chef to achieve and maintain company standards. Duties include: assisting with ordering, inventory control, scheduling, menu planning and costing, quality control as well as working the line. Must be an effective communicator and be able to read and write English.

### **Chef de Partie**

Applicants must have minimum of 3 years experience in a position of chef de partie or higher. Fluent English language skills as well as certification in hygiene and City and Guilds Level 1 and 2 or equivalent. Good references and ability and experience in working in a high volume restaurant and also able to manage well under pressure are essential.

### **Assistant Manager**

Minimum five years experience in similar type operation. Ability to effectively manage and motivate service team while ensuring all guest needs are met is essential. Strong organizational skills and experience in inventory control, scheduling of staff and organizing promotions is required. Excellent communication skills essential as well as being computer literate. Proven track record of reliability and honesty also required.

### **Full Time wait staff**

This position requires an individual with a minimum of 3 years of experience in a similar, high volume restaurant. Strong team player is essential as well as able to work well and maintain a professional attitude and remain courteous and polite under pressure. Cash handling skills required. References required and checked. Please no part time applicants or anyone who cannot work nights and weekends. Excellent benefits and good working environment. Micros experience is an asset.

All positions require experienced individuals who have worked well in a very busy restaurant environment.

**ALL POSITIONS REQUIRE SPLIT SHIFTS, WEEKENDS AND MOST PUBLIC HOLIDAYS**

All positions are subject to employment in one or BOTH restaurants with locations in Bailey's Bay and Warwick

We are an equal opportunity employer that hires Bermudians that demonstrate the ability and desire to succeed in this demanding but rewarding industry.

Please submit resume and references:

Email: [carolyn@swizzleinn.com](mailto:carolyn@swizzleinn.com)

By hand or post to:

Swizzle Ltd.

3 Blue Hole Hill

Bailey's Bay CR 04

Closing Date: November 2, 2015