



Bermuda Restaurants Limited (Operating as Chopsticks Fusion and Rosa's Cantina)

Requires Head Chef's

The successful applicants must have 3 year's minimum experience as a Chef or Chef/Cook in a busy faced restaurant environment. Additional responsibilities include:

Determining production schedules and staff requirements necessary to ensure timely delivery of services.

To effectively estimate amounts and cost of required supplies

The responsibility of inspecting supplies as they arrive in the kitchen from wholesalers and farmers.

To inspect all kitchen areas including equipment, food production areas and dishwashing areas and insure all are kept at the highest standards.

To guide and assist all other Chef/Cooks in preparation, cooking, garnishing and presentation of food.

Analyze food cost, assign food pricing, labour and overhead costs.

Work in a collaborative style to all company kitchen personnel.

Record production and operational data in digital records.

The successful applicants must have a knowledge or either Chinese/Asian Cuisine or American & American Southwest and or Tex-Mex Cuisine. The position requires that the successful applicant work split shifts, public holidays and weekends in the very busy fast paced kitchen which is open 7 days per week. The position also requires that the successful applicants also work off site representing the restaurant company for private catering, food stalls and festival events when necessary and assist with the transportation of our products to various venues representing our restaurant company.

Please submit applications in writing to:

Bermuda Restaurants Limited

P.O. Box HM 2722

Hamilton, HM LX

Or email: accounts@bermudarestaurants.com

Telephone: 295-5115

Closing date: November 30, 2015