

The Red Carpet Bar & Restaurant

37 Reid Street, Hamilton HM 12

requires the following staff

MANAGER

This is a hands-on position therefore interested applicants should possess the experience and self-confidence to be responsible for the day to day running of this busy and demanding operation. They will need good management skills and an ability to work under pressure, in order to ensure high standards of service in all food and beverage departments, whilst maintaining a high level of customer satisfaction and effective stock control.

This position would suit an enthusiastic person who has at least five years in a similar position and who is committed to hard work and long hours (split shifts including late evenings, weekends and Public Holidays) as they will have the responsibility for cost control, menu planning, staff training and all other key aspects of managing this restaurant and bar.

CHEFS DE PARTIE

With at least 2-3 years' experience in a similar type of restaurant. Must have a good knowledge of French cuisine. Split shifts including late evenings, weekends and Public Holidays.

WAIT STAFF

Three years previous experience in a similar type of establishment is essential. Applicants should be familiar with all the service skills associated with a restaurant of this kind, i.e. carving, boning fish etc. Six days per week with split shifts including late evenings, weekends and Public Holidays.

Please apply in writing enclosing an up to date resume giving details of experience and qualifications, together with two **recent** written references from previous employers to Mrs. E. Sousa, The Red Carpet Bar & Restaurant, P.O. Box HM 1240, Hamilton HM FX. (No telephone calls or walk-ins). Applications sent without a resume or references will not be considered.

CLOSING DATE FOR APPLICATIONS NOVEMBER 30th, 2015