

YELLOWFIN LTD.

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

HEAD CHEFS: Candidates must be a confident, motivated individual who is able to lead a team in a fast paced environment whilst maintaining the high standards of Yellowfin Ltd. Must be passionate about food and the industry and have a strong working knowledge of current food trends, global cuisine and seasonality. Will have at least 2 years' experience in a supervisory role in the kitchen, possess strong business acumen, and be able to produce strong results within a budget. Will be responsible for menu design, ordering, stock control, presentation, staff training, scheduling, and labor costs.

SOUS CHEFS: Candidate must have at least 2 years' experience in a supervisory capacity in the kitchen, ideally as a Sous Chef. Must be a skilled, hands-on chef, with a passion for food and the industry, and must be a confident leader. Will assist the Head Chef with menu design, ordering, stock control, presentation, staff training and scheduling, and will be responsible for the Head Chef's duties in their absence.

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 applicant will have an understanding of food costs and sushi bar set up.

PASTRY CHEF: Talented pastry chef required with ability to maintain standards of award-winning dessert menu. Must have a minimum of 2 years' experience in a similar position and be able to produce consistent products in a fast -paced, high volume restaurant. Must be organized, motivated, and able to work independently as well as part of a team.

FOOD AND BEVERAGE SERVERS: Candidates should have 2 years' fine dining experience, pleasant, energetic personality, and the ability to work well under pressure. Knowledge of wines advantageous. Preference will be given to applicants who have successfully completed programs through the Bermuda Hospitality Institute.

RESTAURANT MANAGERS: Must have a minimum of 2 years' experience in a supervisory capacity with duties including staff management and training, banking, stock control, and event planning. Should also have knowledge of Excel, Word and Outlook. Must have pleasant, energetic personality and the ability to work well under pressure. Knowledge of wines essential. Will be responsible for the training of staff and maintaining of Yellowfin's standards as set out in the staff manual. Experience in sushi and Indian cuisine beneficial. Must be able to maintain strict cost controls.

SHIFT MANAGERS: Must have a minimum of 4 years' experience in a supervisory capacity within the restaurant and bar industry. Duties include staff management and training, and will also be fully involved with food and beverage service. Cocktail and bar knowledge essential. Will be responsible for the training of staff and maintaining of Yellowfin standards as set out in the staff manual. Must be proficient in inventory controls, payroll, and point of sale systems. Must have outgoing, pleasant, energetic personality and ability to work under pressure and able to work late nights, weekends and public holidays. Experience in sushi and Indian cuisine beneficial.

All positions are fulltime and involve split shifts over a 6 day work week, including evenings, weekends and some holidays. The company maintains a drug free work environment. Send résumé and at least two written employment references to:

EXPERTISE LIMITED
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Closing date: January 5, 2016