



CHEFS DE PARTIE

We are seeking fully trained Chefs de Partie who must be well versed in the preparation of multi-ethnic dishes and familiar with modern health conscious methods of food preparation, safety and handling. These are hands-on positions in a busy seven days a week operation including public holidays. Essential job functions include the following:

Duties and Responsibilities

- Prepare, season and cook all approved menu items for our Food Service Program
- Prepare salads, sandwiches and other food related orders
- Display hot and cold foods in the Salad Bar and Specialty Case
- Assist with receiving, storage and selection of appealing food items as required
- Replenish Salad Bar food items as needed
- Retrieve food items, breakdown and clean food bars at end of service
- Assist in the preparation of specialty food items
- Inspect supplies, equipment and work areas to ensure conformance to established standards
- Maintain high levels of sanitation and safety
- Ensure all equipment is clean and in working order
- Perform miscellaneous job-related duties as assigned
- Available to work split-shifts, weekends, public holidays

Skills, Qualifications & Experience Required

- A valid certificate from a qualified culinary institution
- Minimum of five years' previous experience within a large volume production environment
- Trained in safe food handling and sanitation standards
- Skilled at meeting tight deadlines and working well under pressure
- Excellent oral and written communication skills

Please provide a resume with past employment references to:

The Human Resources Department
P.O. Box HM 371
Hamilton, HM BX
Email: hr@supermart.bm

Closing date for applications: April 13, 2016

The Supermart Ltd. is an equal opportunity employer