



## **Chef de Partie**

- A minimum of five years experience in the Food Service industry
- Must possess creative culinary skills in the preparation of meat, seafood & prepared foods
- Must be able to plan daily menus in assigned area of the kitchen.
- Able to assist in all areas of a busy kitchen
- Must ensure that all food items are prepared, cooked and presented according to Miles' standards.
- Be hard working and dedicated to providing quality foods and service
- Will be required at times to work in our Catering Dept.
- Must be willing to work a varied and flexible schedule to include Holidays, Weekends and rotational Sundays
- Must be neat and clean in appearance & punctual
- Possess a Light Truck License

***ONLY Bermudians &/or Spouses of Bermudian need apply.***

*Miles Market is an Equal Opportunity Employer and has  
a Drug Free Workplace Policy.*

*Pre-employment drug testing will be required*

*At least two (2) recent written references are required with your application.*

### **APPLICATIONS SUBMITTED**

**WITHOUT RECENT WRITTEN REFERENCES WILL NOT BE CONSIDERED.**

*Qualified applicants should apply in writing, enclosing resume,  
written references and/or certificates of qualifications to:*

The Human Resources Administrator  
P.O. Box HM 840  
Hamilton HM CX  
email: [dross@thewaterfront.bm](mailto:dross@thewaterfront.bm)