

On behalf of our client, SM Holdings Ltd. trading as Bouchée Bistro Français, we are seeking highly motivated individuals to join our busy group. This restaurant operates 7 days a week, serving breakfast, lunch, dinner and occasional caterings. It is essential that all applicants are team players, who are able to work well under pressure.

Competitive benefits are offered to the right individual who can deliver a positive attitude, dependability, good time keeping skills, along with a willingness to work flexible hours (including weekends, evenings and Public holidays). Heavy lifting is required in all positions.

HEAD CHEF

- Minimum of 5 years experience in this position
- Sound knowledge of French and Continental Cuisines
- Demonstrated strong management leadership skills
- Staff scheduling
- Ordering, inventories and cost control
- Oversee all aspects of the kitchen including daily specials and desserts
- This is a 'hands on' position
- Off premise catering set up and breakdown

SOUS CHEF

- Minimum of 3 years experience
- Be well trained and experienced, with strong leadership skills
- Sound knowledge of French and Continental Cuisines
- Assume the responsibility for the day to day running of a busy kitchen in the absence of the Head Chef, including stocktaking, ordering, staff scheduling and off premise catering

CHEF DE PARTIE (Full-Time and Part-Time Positions)

- Minimum of 3 years experience
- Able to demonstrate their knowledge and skills of all food preparation
- Sound knowledge of French and Continental Cuisines
- Able to cover for staff on vacation by working in all departments of the kitchen
- Off premise catering set up and breakdown

FULL-TIME WAITER/WAITRESSES

- Minimum of 1 year experience in a restaurant, bar or catering environment
- A sound knowledge of Silver Service
- A sound knowledge of French Cuisine and Continental Cuisine
- A sound Knowledge of Wines
- Knowledge of MICROS system
- Off premise catering set up and breakdown

RESTAURANT MANAGER

- Minimum of 5 years experience in a similar position
- Sound knowledge of French and Continental Cuisines
- Demonstrated strong management leadership skills
- Staff scheduling for all Departments
- Ordering, inventories and cost control
- Oversee all aspects of the Kitchen and Dining Room
- This is a 'hands on' position
- Responsible for training of all new staff
- Will be required to work on the floor or kitchen
- A sound knowledge of Silver Service
- A sound Knowledge of Wines
- Knowledge of MICROS system and Back Office
- Liaise directly with the Owner

Please forward a resume and two (2) employment letters of reference directly to: Heidi Capuano, S.O.S. Limited, P.O. Box HM 1721, Hamilton HM GX. Tel. (441) 295-1585, Fax: (441) 295-1495

or email: heidi@capcarsos.com

Closing date: August 3, 2016