

Our client, **LUNA TRUCHA LTD**, operators of **BOLERO BRASSERIE**, requires the following:-

HEAD CHEF: Ideal candidate will have at least 2 years' experience in a supervisory capacity, and be able to demonstrate solid supervisory skills in a busy, highly disciplined and organised kitchen. Must be enthusiastic and dedicated with a genuine interest in food, quality and service. Must be calm and organised under pressure. Responsibilities include assisting Chef/Owner with management and training of kitchen staff, purchasing and inventory control, and menu planning within a strict budget and strict portion control.

SOUS CHEF: Ideal candidate will have at least 1 year experience in a supervisory capacity, or be able to demonstrate solid supervisory skills in a busy, first class kitchen. Must be enthusiastic and dedicated with a genuine interest in quality and service. Must be calm and organized under pressure. Responsibilities include assisting Head Chef/Owner with management and training of kitchen staff, purchasing and inventory control, and menu planning within a strict budget.

CHEFS DE PARTIE: Ideal candidate will have at least 2 years' experience in a similar position and will be energetic, good natured and demonstrate a flair and passion for their work. Must work in a hygienic fashion while remaining calm and organized under pressure in a fast-paced restaurant kitchen. Experience in European Cuisine an asset.

FOOD AND BEVERAGE SERVERS: An energetic, good natured individual with flair and passion for their work. Must have 2 years' experience in a similar position. Must have a pleasant, polite personality while remaining calm and organized under pressure in a fast-paced restaurant. Experience and knowledge of wines an asset. Must have a verifiable solid employment history supported by letters of reference.

ASSISTANT MANAGER: Will be a dedicated, hardworking individual with at least 2 years' supervisory experience in a busy, first-class restaurant. Will assist Manager in all aspects of food and beverage service and management. Must be both a leader and a team player who is pleasant, energetic, and enthusiastic and who has the ability to remain calm and organized under pressure. Must have a genuine passion and interest in food, its preparation, and its presentation. Will require a solid knowledge of wines and beverages as well as their cost control procedures. Must also have the ability to manage and schedule staff, as well as liaise directly with the Manager and the Head Chef in both group and menu planning.

All positions require shift work and a willingness to work on weekends, evenings, special events and public holidays. Send CV and letters of reference from previous employers to:

TEMPEST EMPLOYMENT AGENCY LTD.

P.O. Box HM 3024, Hamilton HM NX, Fax: 296-1224, temps@northrock.bm

Closing Date: 7 October, 2016