

Docksider Pub and Restaurant

requires:

Experienced Bartenders and Wait staff – Full and part time: Must have 2 years experience. Ability to work under pressure. Able to work split shifts, early mornings, late nights, weekends and public holidays. The individual must be prompt. Own transport is an asset.

Sous Chef: Minimum of 3 years experience in this position. Must be able to run the kitchen in the absence of the head chef thus must be competent with inventory control, online ordering, hygiene, scheduling and menu creation. The individual must be personable and outgoing as they will also have some responsibility for our catering division. Ability to deal with people and individual requests a must. Punctuality and ability to meet deadlines essential.

Executive Chef: Minimum of 7 years experience as an executive chef in a busy restaurant environment. Must be able to handle all aspects of running a kitchen including but not limited to: Inventory control, online ordering, hygiene, catering management, scheduling, creating new and interesting menu ideas and managing a dynamic kitchen team. The successful individual will be able to work under pressure and be a self starter. Punctuality and ability to meet deadlines are essential criteria.

Chef de Partie: Must have 2 years experience in a similar position. Ability to work under pressure a must. Must be punctual and willing to learn under the Executive chefs direction.

Kitchen and Bar Porters: The successful applicants will be able to work under pressure and with minimal supervision. Must be punctual and honest. An interest in the industry is a must as we treat these as long term positions with room to move up.

Candidate must be honest and have a clean criminal record.

Please apply via email with resume and one work reference to:

Reed Young, Managing Director –

The Docksider Pub and Restaurant

docksider@logic.bm

Bermudians and spouses of need only apply.