



HEAD CHEF -(INDIAN CUISINE CURRY/TANDOOR)

This position require applicants to work diligently under extreme pressure orchestrating all facets of production for Take-out, Restaurant, Catering & Special event divisions to the highest expected standards. Supervise, direct, motivate & inspire under chefs, ensuring quality & consistency of production, preparation, marinaions, & presentation standards of all food items in Curry & Tandoor sections; Liaise with Management, Restaurant Supervisor & Catering Coordinator for daily menu planning & events etc. Ensure that high sanitation, personal hygiene, health & safety regulations are maintained. Inspect all fridge/freezer/dry storage areas while supervising all product purchasing, inventory, stock rotation & cost controls. Balance operational, administrative & colleague needs while ensuring proper staffing & scheduling; in accordance with productivity & profitability, in a harmonious environment. Applicant should have Accredited Culinary Degree or Certification with a Minimum 4-6 years or more working experience; full working knowledge of all aspects of “Indian” Cuisine preparation & ingredients with awareness on allergic ingredients.

ASSITANT HEAD CHEFS -(INDIAN CUISINE CURRY/TANDOOR)

These positions require applicants to work alongside or in place of Head Chef orchestrating all facets of production for India Cuisine Take-out, Restaurant, Catering & special event divisions to the highest expected standards. Supervise, direct, motivate & inspire all chefs ensuring quality & consistency of production, preparation, and marinaions. Be able to cook all meats, curries, sauces, vegetable dishes, soups, dals, Tandoori items & all breads etc. for Curry and Tandoor sections. Applicant should have Accredited Culinary Degree or Certification with a Minimum 4-5 years working experience & full working knowledge of all aspects of “Indian” with awareness on allergic ingredients.

CHEF-DE PARTIES (INDIAN CUISINE): CURRY &/OR TANDOOR

Applicant will report to Head or Assistant Head Chefs working diligently under extreme pressure assisting in all aspects of the daily running and production of an “Indian Cuisine” Take-out, Restaurant; Catering divisions. Preparing/Cooking all meats, sauces, vegetables, Tandoori meats & various Tandoori breads; cooking large variety of curries along with meats & breads in Tandoor section for restaurant, take-out and catering events. Help to supervise and assist and motivate Junior Chefs. Requirements are that of the other Indian Cuisine Chefs, with Aaccredited Culinary Degree or Certification in Indian Cuisine Minimum 3-4 years working experience & knowledge in all aspects of Indian Cuisine restaurant food cooking & preparation.

CHEF-DE PARTIE / HEAVY UTILITARIAN): (INDIAN CUISINE

This is the same job as the other Chef-De-Partie positions above. Applicant will report to Head or Assistant Head Chefs working diligently under extreme pressure assisting in all aspects of the daily running and production of an “Indian Cuisine” Take-out, Restaurant; catering divisions;

This position will require applicant when necessary due to shortage/ sickness etc.to not only supervise but assist in the Heavy Utility Cleaning or other such requirements ensuring high kitchen sanitation & health & safety are maintained. Requirements are that of the other Indian Cuisine Chefs, Accredited Culinary Degree or Certification in Indian Cuisine Minimum 3-4 years working experience & knowledge in all aspects of Indian Restaurant food cooking & preparation; certification/working knowledge; storage & handling of cleaning materials & utilitarian areas.

COMMIS-DE-CUISINES (INDIAN CUISINE): CURRY &/OR TANDOOR

This position requires hard working diligent applicants, willing to work under pressure in a busy kitchen assisting Senior Chefs in all aspects of preparation & cooking of a large variety of Indian curries, meats, vegetables, sweets; breads/meats in Curry/Tandoor section, for restaurant, take-out and catering events & functions.

Assist with cleaning and sanitization of fridge/freezer & all culinary work areas receiving & rotating stock and any and all duties your senior chefs ask of you.

Applicant must have accredited Culinary Degree or Certification in “Indian Cuisine” with a Minimum 2-3 years working experience & knowledge in all aspects of Indian Restaurant food cooking, preparation & ingredients, food handling; storage techniques ensuring all food safety regulations are adhered to.

COMMIS-DE-CUISINES / HEAVY UTILITARIAN (INDIAN CUISINE): CURRY&/OR TANDOOR

This is the same job as the other Commis-de-Cuisines positions above requiring hard working diligent applicants, willing to work under pressure in a busy kitchen assisting Senior Chefs in all aspects of preparation & cooking of a large variety of Indian curries, meats, vegetables, sweets; breads/meats in Curry/Tandoor section, for restaurant, take-out and catering events & functions. Assist with cleaning and sanitization of fridge/freezer & all culinary work areas receiving & rotating stock and any and all duties your senior chefs ask of you. This position will require applicant when necessary due to shortage/ sickness etc. to assist/fill-in with Heavy Utility Cleaning or other requirements ensuring all high kitchen sanitation & health & safety are maintained.

Requirements are that of the other Indian Cuisine Chefs, Accredited Culinary Degree or Certification in “Indian Cuisine” with a Minimum 2-3 years working experience & knowledge in all aspects of Indian Restaurant food cooking, preparation & ingredients, food handling; storage techniques ensuring all food safety regulations are adhered to.

RESTAURANT SUPERVISOR (INDIAN CUISINE)

Duties include but not limited to: Daily running of; maintaining a high degree of excellence in an award winning ‘Indian Cuisine’ Restaurant including excellent guest relations, reservations, supervising both in-house and catering venues, ordering and stock control of all bar inventory, working closely with G.M. Head Chef; Catering Coordinator for Restaurant, Catering and Special Event function menus

Must be able to supervise, direct, motivate and inspire service staff in all divisions

Ordering, stock control & costing of service bar inventory. Ensuring strict wine & liquor controls during opening -closing monthly inventory reports. Balance operational, administrative & colleagues needs while ensuring proper staffing & scheduling. Be able to sell & decipher the menu with full working knowledge of “Indian Cuisine and its multiflorous ingredients to assist guests in dietary/food allergies in a positive professional manner.

Overseeing MICROS system ensuring all pricing is correct, closing end of session; cash control. Applicant should have accredited Degree/Certification in Hotel/Restaurant F&B Management or similar, 3-5 years proficiency of waiting; managerial experience including service bar knowledge wines etc. working in a reputable Indian Restaurant/Hotel. Position demands trust, excellent management & organizational skills; diligent with good time keeping; work ethic, self-motivated and high professional personal appearance.

FULL WAIT STAFF (for Restaurant/Catering Dept)

Applicant should have full knowledge of wait service with at least 3-4 years working experience in an Indian Cuisine Restaurant or reputed hotel. Be able to sell & decipher an Indian menu, while having a full understanding & knowledge of its multiflorous ingredients to assist guests in allergy or special dietary needs. To provide friendly, efficient food & beverage service with ability to work well under pressure in a very busy environment while striving to exceed guest expectations. Process guest checks in timely efficient manor using a (MICRO) system while working well with both Restaurant & Kitchen Teams. Bus and reset tables, maintain clean, safe organized well stocked work areas; set up functions/catering events. All applicants must be diligent trustworthy with good work ethic & neat appearance with an outgoing personality.

All applicants must be diligent, dependable & trustworthy with a clean police record. Be able to work split shifts, weekends & public holidays according to a 7 day work week & able to work under extreme pressure. Applicants should have a neat clean pleasing appearance able to work in organized self-motivated manor in-house or catering events; have excellent time management skills & good work ethic with, organizational, interpersonal & communication (verbal & written fluent in English) skills.

Please send resumes to:

Human Resources

House of India

5 Warwick Park Road, Warwick. WK05.

Tel: 232-4748

Email: houseofindia@northrock.bm

Absolutely no walk-ins, phone calls or visits to House of India for impromptu interviews.

Closing date: October 28th 2016

“We are a Drug & Alcohol free workplace and random testing may be implemented. A clean test report required.”