

# **BERMUDA RESTAURANTS LIMITED**

## **(OPERATING AS CHOPSTICKS AND ROSA'S CANTINA)**

### **Requires Wait Staff**

The successful applicant must have a minimum of 2 years full time experience as a waiter/waitress in a very busy fast paced full service restaurant. The position requires that the successful applicant must work a minimum of 5 nights per week including split shifts, public holidays and weekends. Knowledge of Micros Point of Sale hospitality service system would be an asset. Successful applicants will be required to assist with answering the business telephone and placing take- out orders and assisting customers in take-out when required. As a front of the house position, Wait staff team members come directly in contact with our customers to provide friendly, professional and courteous service in line with the company's policy. The successful applicant MUST supply at least 2 written job references with their current resume. Applicants will only be considered with relevant written references to support their previous experience working in a similar position.

### **Head Waiter/Shift Supervisor**

The successful applicant must have a minimum of 4 years full time experience as a waiter/waitress in a very busy fast paced full service restaurant. The position requires that the successful applicant must work a minimum of 5 nights per week including split shifts, public holidays and weekends. Knowledge of Micros Point of Sale hospitality service system would be an asset. Successful applicants will be required to assist with answering the business telephone and placing take- out orders and assisting customers in take-out when required. The applicant will also assist the bartender when required. The Shift Supervisor will be required to assist the Manager on Duty with day to day responsibilities for customer's needs. The applicant will be required to make sure the bar and take out is stocked. As a front of the house position, Shift Supervisors are team members who come directly in contact with our customers to provide friendly, professional and courteous service in line with the company's policy. The applicant must be able to fill any position in the front of the house of the restaurant when required. The successful applicant MUST supply at least 2 written job references with their current resume. Applicants will only be considered with relevant written references to support their previous experience working in a similar position.

### **Requires Chef/Cooks**

The successful applicant must have a solid knowledge of Chinese/Asian Cuisine and it's preparation, with a minimum of 3 years experience. A working knowledge of Thai and Indian food would also be an advantage. The position requires that the successful applicant work split, shifts, public holidays and weekends in the very busy fast paced kitchen which is open 7 days per week. The position also requires that the successful applicants also work off site representing the restaurant company for private catering, food stalls and festival events when necessary and assist with the transportation of our products to various venues representing our restaurant company.

### **Requires Cooks**

The successful applicant must have a solid knowledge of American and Tex-Mex cuisine and it's preparation, with a minimum of 3 years experience. Written work references will be required. The position requires that the successful applicant work split shifts, public holidays and weekends in this very busy fast paced kitchen which is open 7 days per week. The position also requires that the successful applicants also work off site representing the restaurant company for private catering, food stalls and festival events when necessary and assist with the transportation of our products to various venues representing our restaurant company.

### **Requires Chef/Cooks**

The successful applicant must have a solid knowledge of American and Tex-Mex cuisine and it's preparation, with a minimum of 3 years experience. Written work references will be required. The position requires that the successful applicant work split shifts, public holidays and weekends in this very busy fast paced kitchen which is open 7 days per week. The position also requires that the successful applicants also work off site representing the restaurant company for private catering, food stalls and festival events when necessary and assist with the transportation of our products to various venues representing our restaurant company.

### **Requires Head Chef's**

The successful applicants must have 3 year's minimum experience as a Chef or Chef/Cook in a busy faced restaurant environment. Additional responsibilities include:

Determining production schedules and staff requirements necessary to ensure timely delivery of services.

To effectively estimate amounts and cost of required supplies

The responsibility of inspecting supplies as they arrive in the kitchen from wholesalers and farmers.

To inspect all kitchen areas including equipment, food production areas and dishwashing areas and insure all are kept at the highest standards.

To guide and assist all other Chef/Cooks in preparation, cooking, garnishing and presentation of food.

Analyze food cost, assign food pricing, labour and overhead costs.

Work in a collaborative style to all company kitchen personnel.

Record production and operational data in digital records.

The successful applicants must have a knowledge of either Chinese/Asian Cuisine or American & American Southwest and or Tex-Mex Cuisine. The position requires that the successful applicant work split shifts, public holidays and weekends in the very busy fast paced kitchen which is open 7 days per week. The position also requires that the successful applicants also work off site representing the restaurant company for private catering, food stalls and festival events when necessary and assist with the transportation of our products to various venues representing our restaurant company.

Please submit applications to:

**Bermuda Restaurants Limited, P.O. Box HM 2722, Hamilton HM LX**

**Email: [accounts@bermudarestaurants.com](mailto:accounts@bermudarestaurants.com)**

**Telephone: 295-5115**

*Closing Date: November 18, 2016*