



Chef de Partie

Miles Restaurants Ltd., a subsidiary of Miles Market Ltd. requires the services of an experienced Chef de Partie.

The successful candidate must possess the following:

- A minimum of six years experience in the food service industry.
- Minimum of an ASET or City & Guilds Level 2 Professional Cookery Diploma or an Associates Degree in Professional Cookery or Culinary Arts Management
- Must possess creative culinary skills in preparation of meats, poultry and fish.
- Must be able to assist in planning daily special menus.
- Able to work well under pressure as part of a team in a busy kitchen.
- Must ensure that all food items are prepared, cooked and presented according to the restaurant's standards.
- Be hard working and dedicated to providing quality foods and service.
- Must be willing to work a varied and flexible schedule to include Holidays and Saturdays.
- Must be neat and clean in appearance.

*Miles Market is an Equal Opportunity Employer and has a Drug Free Workplace Policy. Pre-employment drug testing will be required
Two (2) recent written references are required with your application.*

APPLICATIONS SUBMITTED WITHOUT

RECENT WRITTEN REFERENCES WILL NOT BE CONSIDERED.

*Short listed candidates will be asked to supply a Police Certificate
Qualified applicants should apply in writing, enclosing resume,
written references and/or certificates of qualifications to:*

The Human Resources Administrator
P.O. Box HM 840 • Hamilton • HM CX
e-mail: dross@thewaterfront.bm

Closing Date: Friday January 20th 2017