

**The Swizzle Inn and The Swizzle South Shore
For the 2017 Season we require these positions:**

Full Time Head Chef

We require a minimum of 5 years experience as a head chef and a degree in culinary arts. Daily responsibilities include planning and directing food preparation, maintaining a safe and hygienic kitchen environment and supervising kitchen staff members. Other duties will include working the line, inventory control, menu planning, costing and effective scheduling. Excellent communication and computer skills essential. Must also be capable of motivating the kitchen team to create a disciplined and productive work environment.

Full Time Sous Chef

A minimum of 3 years experience as a sous chef. Must have certification in culinary arts and be capable of managing the kitchen in the Head Chef's absence. Must be able to work closely with the Head Chef to achieve and maintain company standards. Duties include: assisting with ordering, inventory control, scheduling, menu planning and costing, quality control as well as working the line. .

Full and Part Time Chef de Parties

Applicants must have minimum of 3 years experience in a position of chef de partie or higher. Certification in hygiene and City and Guilds Level 1 and 2 or equivalent. Good references and ability and experience in working in a high volume restaurant and also able to manage well under pressure are essential.

Short Term Solo Entertainer

We are seeking an experienced solo guitarist/entertainer for a 10 to 12 week period Mid-April- late June with a strong repertoire of pub favorite songs that includes rock and roll, pop, soul, country and today's hits. Must have the ability to entertain and engage with the audience as well as play to them. Schedule would include five nights a week 830 pm-midnight including weekends. Must provide current playlist and have proven track record of reliability and popularity with audiences. Demo Cds appreciated.

Only applicants meeting the above outlined experience requirements will be contacted for interviews.

ALL POSITIONS REQUIRE SPLIT SHIFTS, WEEKENDS AND MOST PUBLIC HOLIDAYS

All positions are subject to employment in one or BOTH restaurants with locations in Bailey's Bay and Warwick.

We are an equal opportunity employer that strives to employ Bermudians that demonstrate the ability and desire to succeed in this demanding but rewarding industry.

Candidates need to be able to fully commit to the requirements outlined above. Those that are unmotivated and not eager to be the best they can be in the position they are applying for as well as those who cannot make time, leave their cell phones while working , constantly call in sick especially on weekends, bring their problems to work and who cannot always maintain a professional and polite demeanor with guests or co workers NEED NOT APPLY.

Please submit resume and references:

Email: jobs@swizzleinn.com

By hand or post to:

The Swizzle Inn

Attn: The General Manager

3 Blue Hole Hill, Bailey's Bay CR 04

441-293-1854

Closing date: January 31, 2017