



**On behalf of our client
Sobur Limited
Trading as the White Horse Pub & Restaurant
We are seeking to fill the following positions:**

Restaurant Manager (Full-time): We are seeking an energetic and reliable individual with at least two (2) years of work experience as a Restaurant Manager, Maitre D' and/or Food & Beverage Server in the restaurant industry. The successful applicant must work well under pressure, be able to assist the Managing Director with the running of the business and daily operations. Must have knowledge of POS systems and other computer related programs used to carry out their duties effectively. To be able to fill in and work in all departments and positions. To be able to control costs, knowledge of P&L, stocktaking and staff training and development will be of top priorities along with managing all staff, departments and daily operations. Must be able to work split shifts, weekends, public holidays, and late nights till 4:00am.

Executive Chef (Full-time): The successful applicant must possess the following: Have previous work experience as an Executive Chef and/or experience managing a kitchen within a busy restaurant environment. Have excellent presentation skills and leadership qualities. Must have experience in all restaurant areas and departments and be able to oversee all restaurant areas and departments (BOH and (FOH)). Must be a team player and be able to remain calm and work well under pressure. Must have good knowledge of point of sales and Excel.

Sous Chef (Full-time): The successful applicant must possess the following: Must have at least two (2) years proven experience as a Sous Chef in a busy kitchen/restaurant environment. Works well under pressure. Be able to fulfill the Executive Chef duties in his absence. Be able to assist the Executive Chef with normal daily operations. Have experience in all restaurant areas and departments. Must be able to work split shifts, weekends and public holidays.

Chef de Parties (Full-time): the successful applicant must possess the following: Must have at least two (2) years experience as a Chef de Partie or Cook. Must have excellent presentation skills and be a team player. Must be able to remain calm and organized under pressure. Must be able to work split shifts, weekends, and public holidays.

Food & Beverage Servers (Full-time): The successful applicants must possess the following: Have excellent presentation skills, a pleasant personality, and be a team player with at least two (2) years experience working in a busy bar, restaurant or nightclub environment as a Food & Beverage Server. Must be able to work split shifts, nights, weekends, and public holidays. (Students can apply for server work during our summer season months).

All applicants must have a proven record of good integrity and excellent past employment references.

All employees are (by Bermuda law) under a three (3) month probationary period from their starting date. Please forward a resume and a minimum of two (2) employment letters of reference to:

**SOS Limited, P.O. Box HM 1721, Hamilton HM GX,
Tel. 441 295-1585, Fax: 441 295-1495, Email: hr@capcarsos.com**

Closing date: February 8, 2016