

CAFÉ CAIRO LTD

Operators of

Café Cairo Restaurant & Bar and The Dog House Restaurant & Bar

Are seeking to fill the following positions:

The above listed restaurants are seeking qualified applicants to work in the following positions. Candidates must have experience working in fast paced, high volume restaurants and where applicable, persons with a restaurant POS system experience is preferred. All applicants must possess a proven record of good integrity and must possess excellent past employment references.

All positions require the successful applicants to work a combination of shifts: lunch, dinner and late night evenings until 3am, weekends and public holidays. While successful candidates will have a primary place of work, they may occasionally be asked to work at either venue.

Restaurant Manager – Applicant(s) will be responsible for the day to day operation of the restaurant/bar in the absence of the General Manager. Applicant(s) must have proven experience managing a restaurant/bar. Duties include but not limited to beverage cost and control, inventory management, menu development and planning, strong organizational skills with the ability to manage staff, including scheduling and training. Applicant(s) must have at least five (5) years' of management experience in a similar position and be TIPS Certified.

Assistant Restaurant Managers – Applicant(s) will be responsible for the day to day operation of the restaurant/bar with/and in the absence of the Restaurant Manager. Applicant(s) must have proven experience in food and beverage cost and control, inventory management, menu development and planning, strong organizational skills with the ability to manage staff, including scheduling and training. Applicant(s) must have at least five (3) years' of management experience in a similar position and be TIPS Certified.

Executive Chef/Head Chef – We require an experienced professional who is capable of managing our kitchen. This challenging position requires an individual who is capable of supervising and training our kitchen staff. Applicants must have a minimum of three (3) years' proven experience in International Cuisine, food preparation, menu preparation, food costing and control, purchasing, stock control and scheduling.

Sous Chef – Must have at least two (2) years' proven experience in a supervisory role and International Cuisine. Successful applicant will report directly to the Executive Chef and assist him in the running of the kitchen with/and in the absence of the Executive Chef the applicant must be capable of managing the kitchen. Allocates duties to and supervises the activities of chef de partie and other cooks on behalf of the Head Chef.

Chefs de Parties - This position requires at least two (2) years' proven experience as a Chef in International Cuisine and good working knowledge of all areas of the kitchen. Prepares, seasons and cooks food and preparation of foodstuffs for prep and cooking.

Wait Staff (full time / part-time / summer students) Applicant(s) must have one (1) years' of experience in all aspects of food and beverage service. We are seeking hard-working individuals who have a pleasant personality, positive attitude and are neat in appearance with excellent employment references. Applicants must be able to handle a fast paced restaurant/bar environment. Available shifts: lunch, dinner and late night until 3 a.m.

Bar Manager - Successful applicant should have at least (2) years' proven experience managing a bar/bartenders and experience in mixing and serving various types of beverages. Duties include bartender training, ordering supplies and keep bar stock records. Responsible for creating and maintaining cocktail lists and drink menus. TIPS Certification is required.

Bartenders - (full-time / part-time) Successful applicant(s) should have at least one (1) years' of experience in mixing and serving various types of beverages. We are seeking hard-working individuals who have a pleasant personality, positive attitude and are neat in appearance with excellent employment references. Applicant(s) must be able to handle a fast paced restaurant/bar environment. TIPS Certification is required. Available shifts: lunch, dinner and late night until 3 a.m.

Security – (full-time / part-time) Applicant(s) must be hardworking, physically fit individuals who, when necessary will not shy away from confrontation and has a proven record of good integrity with excellent employment references. The successful applicant(s) must be capable of representing Café Cairo Ltd. with law enforcement officials when and as required taking direction from the restaurant management. Duties include but are not limited to crowd control, restaurant surveillance, and maintaining the integrity of the restaurant. Security Certification would be an asset. Must be able to work evenings until 3:30a.m.

Bar Porters (part-time) – Applicant(s) must be hardworking, reliable, honest and willing to work late hours under minimum supervision. Maintains overall cleanliness of bar facilities, including glassware and all equipment as required. Experience working in a fast-paced, high volume restaurants/bars would be an asset. Applicant(s) must be in physically good condition to move furniture and stock as needed.

Kitchen/Bar Assistants – Applicant(s) must be hardworking, reliable, honest, and willing to work weekends and public holidays under minimum supervision, during business hours. Duties are, but not limited to food preparation, washing pots, dishes, and general cleaning of the kitchen/bar and the front of the house/bar. Minimum of one (1) years' experience is required.

Please apply in writing clearly stating the position you are applying to the email or address below. Applicants must include a minimum of two (2) employment letters of reference and a resume detailing their work history.

Café Cairo Ltd.

7 Ewing Street

Hamilton HM 17

OFFICE TELEPHONE: (441) 234-0951

FAX: (441)234-1920 or Email: cafecairohr@yahoo.com

Closing Date: 14 April 2017