

The Swizzle Inn and The Swizzle South Shore

For the 2017 Season we require these positions:

Full Time Sous Chefs

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.

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.

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: May 8, 2017