

Our client, Dr. Ronald F. Sämänn, is seeking a **LIVE-IN PRIVATE CHEF** who will be responsible for preparing well-balanced, nutritious, beautifully presented meals for the family and their guests at a large executive residence. Will also be responsible for the planning, preparation and service of large dinner parties, canapé and cocktail functions, and a variety of formal and informal events. Successful applicant will hold a culinary certificate and have at least 5 years' experience in a private estate setting. Must be a creative chef with a vast knowledge of varied cuisines, must be flexible with dietary requests, have an engaging personality, and be respectful of protocol with high profile guests. Will manage the purchase of food and equipment supplies, stock control and food costing reports. This is a full-time position with the expectation of flexible hours including evenings, weekends and public holidays. Please send resume and at least two recent letters of reference from previous employers to: **TEMPEST EMPLOYMENT AGENCY LTD.**

P.O. Box HM 3024, Hamilton HM NX, Fax: 296-1224, temps@northrock.bm

Closing date: 19 May 2017