

On behalf of our client **The Spot Restaurant Ltd.** we are seeking a **Head Chef**. The successful applicant must possess an extensive knowledge of food preparation including grill experience, food hygiene and safety in food handling. Must be capable in cost control, managing expenses, menu planning, efficient staff scheduling; positive training skills and meeting budgets. Additional duties include pastry/muffin making, vegetable and salad preparation, together with other related duties as necessitated to ensure the continuous smooth running of his high- volume operation and total flexibility to cover any and all shifts when required working as part of a hands-on team. Be able to cope with the demands of a fast food operation. Must be experienced, reliable, neat and personable with a proven record of productivity. Creativity is an asset. Interested candidates please submit CV and supporting references to: **The Platinum Group Ltd., P.O. Box 1415, Hamilton HMTX, Bermuda, Tel: 441 296 4090 - email: maryanne@platinumgroup.bm.**

Closing date: February 15, 2018