

CAFÉ CAIRO LTD

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

Are seeking to fill the following full-time position(s):

The above listed restaurants are seeking qualified applicant(s) to work in the following position(s). Candidate(s) must have experience working in fast paced, high volume restaurants. Must possess a proven record of good integrity and must possess excellent past employment references.

All position(s) require the successful applicant(s) to work a combination of shifts: lunch, dinner and late night evenings until 3:30am, weekends and public holidays. While successful candidate(s) will have a primary place of work, they may occasionally be asked to work at either venue.

General Manager – Applicant(s) will be responsible for the day to day operation of the restaurant/bar working alongside the owner. 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 or will need to.

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 General 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 (5) years' of management experience in a similar position and be TIPS Certified or will need to.

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 as an Executive Chef/Head Chef 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 parties 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 food items for prep and cooking.

Wait Staff - (full time) 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 3:30 a.m.

Please apply in writing clearly stating the position you are applying to the email or address below. Applicant(s) 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: July 11, 2018