

Our client, **NONNA'S KITCHEN**, requires the following:-

SOUS CHEF: Must have at least 3 years' experience in Sous Chef or supervisory role. Usual chef duties as well as managing the kitchen including training/scheduling staff, monthly inventories, and stocking shelves. Will also include serving customers from the counter, acting as cashier, and assisting with kitchen maintenance and cleaning. Culinary certificate an asset.

CHEFS DE PARTIE: (Full- and part-time) Requires at least 3 years' experience, ideally with some baking/ pastry experience as well. Culinary certificate an asset. Will assist in all areas of the establishment including cleaning and maintenance of the kitchen and serving customers as required.

GENERAL ASSISTANT: Will be a hospitality professional with at least 3 years' experience in the industry, ideally with some experience in deli-style restaurants. Will be fully involved with F&B service at the restaurant and various catering venues. Will assist the Manager in all aspects of the business including creation of menus, wine lists, coordinating catering events, training/scheduling staff, monthly inventories and stocking shelves, and cost control procedures. Strong administrative skills required. Must have solid employment history, excellent references, and professional appearance.

Positions require shift work and a willingness to work on weekends, evenings, special events and public holidays. Send CV and letters of reference from previous employers to:

TEMPEST EMPLOYMENT AGENCY LTD.
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temps@northrock.bm
Closing Date: 12 October, 2018