

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.**

P.O. Box HM 3024, Hamilton HM NX, Fax: 296-1224,  
[temps@northrock.bm](mailto:temps@northrock.bm)

Closing Date: 12 October, 2018