



On behalf of our client: **Harbourside Holdings Ltd.**
Trading as Flanagan's Irish Pub & Restaurant,
Outback Sports Bar, and Snug Café

We are seeking to fill the following positions:

HEAD CHEF: Applicants must have at least five (5) years experience working in a similar position, must have experience with menu development and planning, be able to motivate and train other kitchen staff and ensure the sanitation of the work environment. Must be capable and experienced in inventory control, cost control, computers, staffing as well as creative input. Must be able to work as a team player.

SOUS CHEFS: Applicants must have at least three (3) years experience in a similar position, must have experience with menu development and planning, and ensure the sanitation of the work environment. The successful applicant will report directly to the Head Chef and assist him/her in the running of the kitchen and act in the absence of the Head Chef.

CHEF DE PARTIES: Reporting to our Head Chef our busy kitchen requires Chef de Parties with a minimum of two (2) years related experience and have mastered all areas of cooking and food preparations. Must be able to work under pressure and have a strong work ethic.

COMMIS CHEFS: Reporting to our Head Chef our busy kitchen requires Commis Chefs with a minimum of two (2) years related experience. Duties will include; basic food preparation, preparing ingredients for the more senior Chefs, maintaining high standards of hygiene, receiving deliveries, stock rotation and informs more senior Chefs in a timely manner if stock is low. Must be able to work under pressure and have a strong work ethic.

FOOD & BEVERAGE SERVERS: Applicants must be able to demonstrate all the skills required for our Sports Bar & restaurant. Must have a minimum of two (2) years experience working as a Food & Beverage Server in a restaurant. Punctuality, professional attitude to customer service, willingness to operate in a teamwork environment, and a friendly disposition is a must. Experience with Touch Screen point of sale computer systems would be an asset. Knowledge of sports is an asset.

KITCHEN PORTERS: The successful applicants must possess the following; be a dedicated, hardworking individual experienced in maintaining a kitchen in a clean and hygienic manner, and having experience in a busy kitchen/restaurant environment. Must be able to work well with others, and be able to work split shifts, nights, weekends, and public holidays.

Applicants must possess a proven record of good integrity and excellent employment letters of reference. All staff are required to work split shifts, evenings, weekends and public holidays.

Only Bermudians, Spouses of Bermudians and/or PRC Holders need to apply.

Please forward a resume and a minimum of two (2) employment letters of reference to: **Human Resources, S.O.S. Limited, P.O. Box HM 1721, Hamilton HM GX, Tel. (441) 295-1585 and/or email:adrienne@sos.bm**

Closing date: October 17, 2018