

Our client, **PORTOFINO RESTAURANT**, requires the following:-

HEAD CHEF: Must have a minimum 5 years' experience with Italian and European cuisine and a genuine interest in the quality and presentation of the restaurant's dishes. Must be able to demonstrate solid leadership and supervisory skills as will be responsible for management and training of kitchen staff, purchasing and inventory control, and menu planning within a budget.

SOUS CHEF: Minimum 3 years' experience in senior chef position in a busy kitchen with extensive menu and proven ability to supervise, organise and motivate kitchen brigade

CHEFS: Must have 2 years' experience in Italian or International cuisine. Must also be able to work in a hygienic fashion while remaining calm and organised in a fast-paced kitchen.

KITCHEN ASSISTANTS: Will be responsible for cleaning and sanitizing of pots/ pans/ utensils and kitchen machinery, as well as cleaning of kitchen/ restaurant area often with use of caustic chemicals. Will also assist in basic food preparation and receiving and stocking food supplies. Must be able to work long hours in an extremely busy kitchen, must have a solid work ethic, and a good employment history. As position often requires unsupervised work after restaurant is closed candidate must be entirely trustworthy.

WAITERS/ WAITRESSES: Must have 2 years' full-time experience with Italian or International cuisine. Successful candidate will be energetic, pleasant, professional in appearance and have a genuine interest in this essential service position. Knowledge of and experience in the service of Italian wine an asset.

Portofino maintains a drug free work environment. All candidates must be able to provide a clean criminal record as well as a solid, verifiable employment history. All positions require shift work and a willingness to work on weekends, evenings and public holidays. Send a current resume and letters of reference from previous employers to:

TEMPEST EMPLOYMENT AGENCY LTD.

P.O. Box HM 3024, Hamilton HM NX, Fax: 296-1224

Closing: 19 October, 2018