

The Anchor Restaurant, Bar and Lounge

Anchor Restaurant, Bar and Lounge is seeking a Chef de Partie (Pastry) and Chef de Partie (Garde Manger). Reporting to the Head Chef, the Chef de Partie (Pastry) will be responsible for the preparation of desserts and baked goods in the Pastry Kitchen. The Chef de Partie (Garde Manger) will be responsible for the cooking and presentation of meals in the Cold Kitchen. He/she will also be responsible for training and coaching interns.

Qualifications:

- Diploma or certificate from a recognized culinary school along with 5 years' experience working in a professional kitchen crafting baked goods and desserts.
- Successful completion of Food Hygiene training;

The successful candidate must be prepared to work irregular hours including nights, weekends and public holidays.

Please apply in writing and include Curriculum Vitae and two professional references to: Human Resource Manager, Anchor Restaurant, Bar and Lounge; 1 Freeport Road Dockyard, Sandys MA 01; Telephone 441-232-1345.

Closing date: January 22nd, 2019