

CASABLANCA

Casablanca specializes in a variety of different foods, offering delicious meals inspired by a wide variety of cuisines.

On behalf of our client, we are seeking to fill the following positions:

An experienced **Executive Chef** with a minimum of 5 years' experience in Middle Eastern and International Cuisine. Must be able to manage and handle all aspects of running a busy kitchen to include: overall quality control, inventory, online ordering, scheduling, menu creation and the daily buffet.

An experienced **Assistant Executive Chef**. Must have a minimum of 3 years' experience in Middle Eastern and International Cuisine. Must be able to assist the Executive Chef in the handling of all aspects of running a busy kitchen to include: overall quality control, inventory, online ordering, scheduling, menu creation and the daily buffet. Successful applicant must be able to handle all aspects and assist in managing a busy kitchen.

Experienced **Sous Chef, Chef-de-Partie, Sushi Chef and Pastry Chef**, with a minimum of 2 years' experience each. Successful applicants must be able to handle all aspects of a busy kitchen and will be expected to assist the Executive Chef and Assistant Executive Chef in the day-to-day operations of the kitchen. Must be able to meet the demands of a busy kitchen.

**Apply with resume and at least two references to:
Wright Consulting, P.O. Box DV 569, Devonshire DV BX
no later than 1 March 2019 T: 292-4551**