

On behalf of our client **Bermý Cuisine Restaurant**, we are seeking applicants for the following positions:

**Head Chef.** The Head Chef is responsible for managing daily operations. This position requires split shifts, including weekends and public holidays. Responsibilities include but are not limited to: Ordering, stock control and inventory, scheduling, pricing and price management, menu planning and overall kitchen upkeep and daily cooking. Applicants should have at least five years' experience in similar position, specifically within a fast-paced, high volume kitchen responsible for the preparation of a large and culturally diverse menu. Previous experience leading a team of chefs and kitchen staff is also required. Candidates must also have excellent timekeeping and be able to operate under pressure in a physically challenging environment. Knowledge of all relevant health and safety protocols along with excellent hygiene is a must.

**Waiters/Waitresses.** Primary Duties Include taking food/drink orders and processing orders with the kitchen quickly; operating a cash register and performing basic arithmetic; demonstrating an efficient, pleasant and professional manner; cleaning tables promptly and keeping customer areas tidy. Applicants must have at least 5 years of previous experience in a similar restaurant environment; the ability to work well under pressure in an extremely busy restaurant and knowledge of a culturally diverse menu with particular knowledge of Filipino cuisine.

Applicants for either position must be hygienic, reliable, punctual, have a good work ethic and be able to work on their feet all day. Must be available to start at 5:45 a.m. and work on weekends. Apply no later than **June 20<sup>th</sup> 2019**. Performance Solutions Limited, Suite 350  
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Email: [hr@psolutions.bm](mailto:hr@psolutions.bm).