



On behalf of our client:

Couture Pastry Bermuda Ltd. we are seeking Chef de Partie:

The successful applicants must possess the following: must have a diploma in Culinary Arts and a minimum of three (3) years experience working as a Chef de Partie within a busy kitchen environment. Must be able to supervise other kitchen staff and work under pressure in a fast paced restaurant. All areas of food purchase and preparation are required. Must be able to prepare baked goods such as desserts, pastries and lunches. **All successful applicants must be punctual, hardworking, possess a proven record of good integrity, and excellent past employment references. Must be willing to be drug test throughout employment period. Must be willing and available to work weekends, split shifts, and public holidays when required. The business is open 7 days a week.**

Please submit a detailed resume, a minimum of two (2) employment letters of reference, police check to: Human Resources Manager, S.O.S. Limited, P.O. Box HM 1721, Hamilton, HM GX, Tel. 295-1585, Fax: 295-1495, Email: **hr@sos.bm** **Closing date: August 28, 2019**