

## **I.A.C.S. on behalf of our client,**

**The Horse and Buggy Group**, is seeking applications for the following positions at Ice Queen and The Mid-Atlantic Eatery.

**HEAD CHEFS** Applicants must have 5 years proven experience with the appropriate educational qualifications. This position requires leadership and supervisory skills. The applicants will be responsible for menu creation and have extensive knowledge of ethnic and international cuisine and be willing to research and develop new recipes. The Head Chef will be responsible for operating and controlling the inventory, staff scheduling and must be able to work split shifts, weekends and public holidays.

**SOUS CHEFS** Applicants must have 3 years proven experience with the appropriate educational qualifications. Must be able to deputize in the absence of the Head Chef. Knowledge of all aspects of ethnic and international cuisine is a must. The applicants must have full knowledge of all aspects of the kitchen operations and be able to achieve high standards of quality and cost controls, must be able to work split shifts, weekends and public holidays.

**CHEFS DE PARTIE** Applicants must have 3 years proven experience with the appropriate educational qualifications. Must have knowledge of all aspects of the kitchen operations and be able to achieve high standards of quality and cost controls. Pizza making experience is a must. Applicants must be able to work split shifts, weekends and public holidays.

The Horse and Buggy Group operate a zero tolerance drug policy and reserves the right to request a drug test.

Please apply in writing, include a complete resume with two professional and two character references to Immigration Advisory Consultancy Services, P.O. Box HM 1852, Hamilton HMXH or **email: [iacsbda@gmail.com](mailto:iacsbda@gmail.com)**.  
All applications must be received by **October 4, 2019**