

Island Cuisine Restaurant
235 Middle Road, Southampton | 238-3287

Requires:

HEAD CHEF

Responsibilities include but are NOT limited to: Daily, weekly, monthly ordering, stock control and inventory. Scheduling, Pricing and Price Management. Menu planning and innovative culinary knowledge and trends. Overall kitchen upkeep and day to day operation. At least 4 years experience in similar position. Ability to lead a team of chefs confidently and coherently.

CHEF DE PARTIE

Responsibilities include but are NOT limited to: At least 3 years work experience in the food and beverage industry/similar position. Must have knowledge of and are willing to prepare various kinds of cuisine in a quick, timely, neat fashion. Must do kitchen mis en place and restocking on a daily basis. Must keep work station tidy during shift & clean at end of shift. Willing to work as a team and do whatever it takes

WAITRESS/WAITER

Responsibilities include but are NOT limited to: At least 3 years experience in similar position. Ability to operate POS system and perform basic mathematic skills. Able to handle dine in and take out customers, handle cash and credit sales, as well as communication with the kitchen in reference to food orders. Restocking of restaurant materials and front of house mis en place is a must.

KITCHEN PORTER/CLEANER/LIGHT MAINTENANCE

Responsibilities include but are NOT limited to: This position requires an energetic individual that can work in a fast paced environment under the chefs directions as part of a busy team. This person is required to restock during busy times. Clean entire restaurant including lavatories. Shift work, nights, weekends and public holidays is required. Must be trustworthy, a good timekeeper, and show up to work when required. Very heavy lifting. 3 years prior kitchen porter experience is a must. Zero drug tolerance.

****All of these jobs are for people wishing for long term employment****

Each job entails working weekends, split shifts and public holidays. Applicants must demonstrate excellent timekeeping, be able to work as part of a team (helping others to complete their tasks if necessary), BE TRUSTWORTHY, operate well under pressure in a very busy environment and have a pleasant/ professional personality.

EXCELLENT HYGIENE AND APPEARANCE IS A MUST.

****All applicants must supply at least two written work references from hospitality industries validating ability, with application. Complete an Application at the Island Cuisine Restaurant- no calls please. Closing Date: December 20, 2019**