



Take Five Limited (TFL) is seeking applicants for the following positions.

Sous Chef - Pastry: The position reports to the Head Baker and is responsible for:

- Managing the Pastry section within the Bakery Department and deputize to manage the entire department in the absence of the Head Baker.
- Assisting with the day-to-day operations of the Bakery Department.
- Creating and preparing dessert menu items
- Overseeing menu creation, specials and pricing for the pastry section.
- Ordering food and supplies for dessert menu items
- Researching and developing recipes
- Assisting in the ordering and re-stocking of kitchen supplies
- Assisting in the preparation of caterings

- Manages production to ensure high quality goods while reducing waste
- Any other duties deemed necessary and that befits this position

Skills and Experience

- Both technical and kitchen management skills are required
- Associate Degree in Culinary Arts is required
- Either two years' experience as a Sous Chef – Pastry or five years as a Pastry Chef.
- Cake decoration skills are required
- Ability and experience in preparing various cuisines
- Experience in food safety regulations and procedures are essential

TFL maintains a drug-free work environment and reserves the right to perform pre-employment drug tests and criminal background checks.

All applicants must be punctual, reliable, have good work ethic and able to work Saturdays, Sundays and Holidays.

Persons interested in this opportunity should submit their resumes and applications to **HR@tfl.bm** by **February 21, 2021.**