

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

Head Chef. 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 must 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.

Chefs de Partie. Duties include preparing a wide range of West Indian, Filipino and Bermudian dishes (breakfast and lunch). Full time positions only. Applicants must have at least five years of directly relevant experience working in a high volume, high pressure kitchen environment and must be willing to assist with the daily cleaning of equipment and workspaces.

Applicants must also be reliable, punctual, have a good work ethic and be able to work on their feet all day. Must be available to start at 5:30 a.m. and work a six day / week schedule including weekends.

Apply by February 20th 2021 to: **Performance Solutions Limited**. Suite 350, 11 Bermudiana Road, Pembroke, HM08 Phone: 232-5270.
Email: hr@psolutions.bm.

Closing Date: February 20, 2021