

FOOD & BEVERAGE SERVER: The ideal candidate will have at least 3 years' experience working as an F&B Server in a fast passed environment possessing food and wine knowledge as well as extensive knowledge of sushi, Japanese beers, wines and cocktails with a verifiable solid employment history. Successful candidates will have excellent presentation and communication skills, be clean cut, outgoing, friendly, and take pride in providing excellent guest service. Must have previous knowledge of a POS system, be an excellent time keeper, efficient, reliable team player who is able to spend long hours on their feet. Short listed candidates will be tested on their knowledge of food, wines, spirits and sushi.

SOMMELIER: Must have a minimum of 3 years' experience and a sommelier degree. Extensive knowledge of wines, as well as cost control procedures. Duties will include creating wine lists, ordering wines, maintaining and rotating wine stock and be fully involved with restaurant service. The Sommelier will make wine suggestions to go with particular types of food, based on their knowledge of wine pairing, or suggest wines based on guests' taste preferences. Responsible for recording the loss through spoilage or waste and reporting it.

CHEFS DE PARTIE: Ideal candidates will have a minimum of 5 years' experience in a fast-paced, high volume kitchen with strong knowledge of all aspects of the kitchen operation experience with sushi and Japanese cuisine would be an asset. Must be able to achieve high standards of quality and cost control, be able to work in a hygienic fashion while remaining calm and organized under pressure. Must be knowledgeable in menu planning and be able to manage and order food supplies within a strict budget. Must possess a culinary certification.

These positions require dedicated, full time individuals able to work 6 days per week, including shift work, weekends, evenings, special events and public holidays.

Submit resumes to: **The Wharf Restaurant & Bar** info@thewharf.bm

Closing Date: June 11, 2021