

Island Cuisine Restaurant

235 Middle Road, Southampton | 238-3287 Requires:

CHEF DE PARTIE

Responsibilities include but are NOT limited to: At least 4 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 4 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.

****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.

All Staff must be able to follow strick protocol when dealing with customers during our covid-19 atmosphere. Constant sterilizing of hands, equipment, pens, POS & credit cards, cash etc. Cleaning of all surfaces is expected several times a shift.

EXCELLENT HYGIENE AND APPEARANCE IS A MUST.

****All applicants must supply at least two written work references from hospitality industries validating bility, with application. Complete an Application at the Island Cuisine Restaurant- no calls please. Closing Date: June 18, 2021**