



**Take Five Ltd.**, is seeking applications for the following positions at our Buzz, Devil's Isle, Village Pantry & Island Pantry.

**Take Five Ltd.** maintains a drug-free work environment and reserves the right to perform pre-employment criminal background checks and random drug tests. All applicants must have flexible shift availabilities and commute between multiple Take Five Ltd. locations. All applicants must be punctual, reliable, have good work ethic and able to work Saturdays, Sundays and Public Holidays.

Some of these positions are being advertised prior to contract renewals with a view to attracting suitably qualified Bermudians/Spouse of Bermudians or PRC Holders.

**HEAD CHEF:** This position is responsible for managing a team of Chefs in the production, preparation and presentation of food for a busy restaurant. Applicants must possess an Associates Degree in Culinary Arts or a related discipline and a minimum of four years' experience as a Head Chef or multiple years of experience as a Sous Chef with proven aptitude and potential to advance. Leadership and supervisory experience are required.

**SOUS CHEF:** Assists the Head Chef and manages the kitchen when the Head Chef cannot be present. Applicants must possess a minimum of an Associate Degree or Diploma in Culinary Arts or related discipline and either a minimum of two years' experience as a Sous Chef or five years as a Chef Generalist with proven aptitude and potential to advance.

**CHEF (GENERALIST):** The position is responsible for prepping ingredients and assembling dishes according to restaurant recipes and standards. A minimum of two years' experience as a Chef Generalist is mandatory and knowledge of sushi standards and preparation would be beneficial.

**SUSHI CHEF:** The position is responsible for creating high quality sushi. Applicants must possess an Associate degree in Culinary Arts or related discipline and a minimum of two years' experience as a Sushi Chef is mandatory.

**HEAD BAKER:** The role is responsible for managing the bakery/pastry department, creating and baking breads, baked goods, pastries and desserts for our outlets, restaurants and caterings. Applicants must possess a minimum of an Associates Degree in Culinary Arts or a related discipline or seven years relevant experience in lieu of the education requirements. A minimum of five years' experience as a Baker/Pastry Chef with proven aptitude and potential to advance. Leadership and supervisory experience are required.

**SOUS CHEF – PASTRY:** This position supports the Head Baker and is responsible for supervising the production and creation of baked good, pastries and desserts for our TFL outlets. Applicants must possess an Associates Degree or Diploma in Culinary Arts or a related discipline and a minimum of two years' experience as a Sous Chef – Pastry or five years' experience as a Pastry Chef. The position requires both technical and kitchen management skills.

**PASTRY CHEF:** The position is responsible for creating and baking breads, baked goods, pastries and desserts. An Associate Degree in Culinary Arts would be beneficial and a minimum of three years' experience as a Pastry Chef is mandatory.

**KITCHEN ASSISTANT:** This position is responsible for all aspects of interior and exterior cleaning for both outlets and restaurants. Experience cleaning commercial kitchens and equipment is mandatory, with the ability work well under pressure in an extremely busy kitchen. Applicants must be able to work six days a week, stand on their feet for long periods, lift 50 pounds and possess reliable transportation.

**RESTAURANT MANAGER:** Manages the day-to-day functions of a restaurant and catering operations. A Bachelor's Degree in Culinary Arts, Management or Business would be preferred. A minimum of two years' experience in a management position is essential with strong computer literacy in Open Table and Microsoft Office Suite, especially Excel.

**ASSISTANT RESTAURANT MANAGER:** Manages the smooth running of the front of house operations for all outlets coordinating as needed with the back of house. A minimum of an Associates' degree in Culinary Arts, Management, or Business would be preferred and a minimum of two years' supervisory experience or one-year experience in a management position is essential.

**WAITER/ WAITRESS:** The position provides food and beverage services to customers. Must possess a minimum of two years' experience in the food and beverage industry, preferably as a waiter/waitress, along with basic knowledge of food handler safety and allergy awareness and strong cash handling and arithmetic skills.

**CATERING SUPERVISOR:** The position is responsible for running the daily catering operation and coordination of various catering services. Must possess an Associate degree or professional qualification in Hospitality or commensurate experience and three years' experience in the food and beverage industry with Front of House, silver service experience and training preferred. Additionally, a full understanding and application of food safety with a high attention to detail are essential and a valid light and intermediate truck license with no demerits and safe driving track record. Applicants must be able to work six days a week, be on your feet for long periods and lift 50 pounds.

**MAINTENANCE TECHNICAN:** The position is responsible for the repair and maintenance of equipment internally and externally. Must possess a minimum of ten years' experience in general maintenance and a minimum of three years' experience as an air-conditioning/refrigeration technician. Must also possess national Refrigerant Handling Certificate under the Clean Air Act 1991. Applicants must also be able to cover the whole range of maintenance issues including refrigeration, air-conditioning, painting, plumbing, etc. and must be able to work with minimum supervision and be a self-starter.

**COFFEE EXPERT / HEAD BARISTA:** This position is responsible for the day-to-day operations of our coffee department. Applicants must possess a minimum of seven years' experience as a Roaster and Barista with a reputable coffee company with ability to roast and blend varieties of coffee. Applicants must also be proficient in cupping and knowledge of coffee packaging and storage. Leadership and supervisory experience is required.

**BEVERAGE QUALITY MANAGER / BARISTA INSTRUCTOR:** The position is responsible for ensuring the production of high-quality and high standards of beverages are upheld across all subsidiaries. Applicants must possess a minimum of two years Barista experience, experience training and developing others in the preparation of coffee and beverages, including the ability to train and educate staff on coffee, espresso-based coffee and Latte art for coffee cup decorations.

**COFFEE SHOP MANAGER AND BARISTA:** This position is responsible for the day-to-day operations of our coffee outlets. Applicants must possess a minimum of two years' experience as a Barista with a reputable Coffee Company with knowledge of all aspects of coffee preparation and techniques. Ability to train and educate staff on coffee, espresso-based coffee and Latte art for coffee cup decorations.

Interested applicants should submit a resume with two written professional references to:  
hr@tfl.bm

For additional information applications can contact:  
Take Five Ltd. – Human Resources.  
19 Bakery Lane, BAS Building 3rd Floor  
Pembroke HM 07

All applications must be received no later than: **July 16, 2021**