

Chops ltd, The Terrace on Front Street

55 Front street

Hamilton Bermuda

HM11

info@theterracebermuda.com

Full Time Chef de Partie

You will work directly under the Executive chef to assist in maintaining quality of food, keeping up with kitchen standards and service standards within the restaurant. Have a background and ability to maintain a high level of food quality, professionalism and knowledge on food products and preparation. You will be required to work weekends and shift work as business dictates.

Assisting the Head chef in preparing plates and meals within standard and high quality for guests. Assisting in catering and plating for large events Preparation daily for new menu items, specials and business in the restaurant Assisting in creating menu items and ideas Focus on attention of guests needs daily

3 years experience as a Chef de Partie in all areas of kitchen Proven record of work reference

Ability to stay professional and maintain high level of standard at all time Must be able to work in fast paced environment and shift work Must have proven knowledge on food and food service Must be flexible with hours ie - split shifts, weekend, holidays Must be able to work very closely with a team daily.

Closing date: August 16, 2021