

CHEF DE PARTIE The ideal candidate will have at least 5 years' culinary experience working in a fast-paced, high volume kitchen and have a friendly, outgoing personality. Must be able to work in a hygienic fashion while remaining calm and organized under pressure. All applicants must have completed an education in the culinary arts and have experience in all areas of food preparation, cooking and presentation.

SUSHI CHEF The ideal candidate will have at least 5 years' experience not limited to handling a wide range of raw fish and other ingredients, creating a rich sushi menu with various main ingredients and preparing all types of sushi, including maki, nigiri and sashimi, previous work experience as a Sushi Chef, good knowledge of various sushi types and sushi-rolling techniques and the ability to work both fast and accurately.

KITCHEN ASSISTANT Applicants must possess 3 years' experience working in a busy kitchen environment. The successful applicant will carry out daily cleaning tasks of the kitchen and equipment by using cleaning chemicals and products to ensure maximum cleanliness in a busy restaurant. General cleaning tasks include but not limited to garbage disposal; heavy lifting; washing pots, pans, crockery and cutlery; cleaning food preparation areas and equipment; keeping work surfaces, and floors clean and sanitized.

**The Wharf Restaurant & Bar has a Drug Free Workplace policy,
pre-employment drug testing will be required
Two (2) recent references are required with your application and
short listed candidates will be asked to supply a Police Certificate.**

**Submit resumes to:
The Wharf, 14 Water Street, St. Georges GE05. or
info@thewharf.bm**

Closing Date: August 23, 2021