

The Anchor Restaurant, Bar and Lounge

Anchor Restaurant, Bar and Lounge is seeking staff for the following positions: Two (2) Food & Beverage Servers. He/she will be responsible for preparing mis en place, greeting guests, serving food and beverages, ensuring stations and serving areas are clean and tidy, maintaining stock levels and restaurant set up. Must have a BSC or equivalent, a minimum of three years' experience working in a busy and demanding restaurant environment with a POS system. Some training in the Hospitality Industry/Food Service would be considered an asset. Must have own transportation.

We are also seeking a Head Chef who will have overall responsibility for the leadership and operations of the kitchen. The Head Chef is expected lead, motivate, train, coach and supervise the kitchen team and have full responsibility for food storing, preparation, production, cooking and service to the Restaurant. This will include liaising with purchasing companies for food orders and cleaning companies for any maintenance required for kitchen equipment including professional monthly kitchen cleaning. Must have five years' experience working as a Head Chef. The experience should include creation and planning of menus. The Head Chef must have an understanding of produce and ingredients, excellent culinary skills which includes knowledge of the latest cooking trends. In addition, the Head Chef must be knowledgeable of the requisite Health and Safety Food Hygiene Practices. The Head Chef must have a Degree or Diploma in Culinary Arts including a Healthy and Safety Certificate.

Please apply in writing and include Curriculum Vitae and two written professional reference letters to: Anchor Restaurant, Bar and Lounge; 1 Freeport Road Dockyard, Sandys MA 01; T:441-232-1345. Closing date: September 10, 2021.