

**BERMUDA RESTAURANTS LIMITED
(OPERATING AS CHOPSTICKS AND ROSA'S CANTINA)**

Head Waiter/Shift Supervisor

The successful applicant must have a minimum of 4 years full time experience as a waiter/waitress in a very busy full-service restaurant. The position requires the applicant must work a minimum of 5 nights per week including split shifts, public holidays, and weekends. t. Successful applicants will be required to assist with answering the business telephone and placing take- out orders and assisting customers in take-out when required. The applicant will also assist the bartender when required. The Shift Supervisor will be required to assist the Manager on Duty with day to day responsibilities for customer's needs bar and take out is stocked. Shift Supervisors are who come directly in contact with our customers to provide friendly, professional and courteous service in line with the company's policy. The applicant must be able to fill any position in the front of the house of the restaurant when required. The successful applicant MUST supply at least 2 written job references with their current resume.

Requires Head Chef's

The successful applicants must have 3 year's minimum experience as a Chef or Chef/Cook in a busy restaurant environment. Responsibilities include: Production Schedules, Supply cost, supply inspection, Determining production schedules and staff requirements necessary to ensure timely delivery of services. To inspect all kitchen areas and insure all are kept at the highest standards. To guide and assist all other Chef/Cooks analyze food cost, assign food pricing, labour and overhead costs. The successful applicants must have a knowledge or either Chinese/Asian Cuisine or American & American Southwest and or Tex-Mex Cuisine. The position requires that the successful applicant work split shifts, public holidays and weekends in the very busy fast paced kitchen. The position also requires that the successful applicants also work off site representing the restaurant company for private catering, and festival events assist with the transportation of our products to various venues .

Requires Chef/Cooks

The successful applicant must have a solid knowledge of Chinese, Asian, and or Tex-Mex and American cuisine and with it's preparation with a minimum of 3 years experience. A working knowledge of Thai and Indian food would also be an advantage. The position requires/ that the successful applicant work split, shifts, public holidays and weekends in the very busy fast paced kitchen which is open 7 days per week. The position also requires that the successful applicants also work off site representing the restaurant company for private catering, and festival events and assist with the transportation/service of our products to various venues

Please Apply to:

Bermuda Restaurants Limited, P.O. Box HM 2722, Hamilton HM LX

Email: pquarterly@bermudarestaurants.com

Telephone: 292-0791

Closing Date: October 7, 2021