

North Rock Restaurant

is currently seeking the following personnel:

Executive Chef

This position involves management of all aspects of the kitchen operations, including profitable management techniques, menu development, working the line, catering, quality and cost control, scheduling and staff development. The successful candidate must be able to manage the restaurant operation in the absence of the manager.

Position requirements include:

- Advanced understanding of Food Science and Modern Culinary Tools and Techniques
- Culinary certification preferred
- Minimum of three years Executive Chef experience preferred in an upscale restaurant
- Seafood cooking experience mandatory
- Proven menu creation skills
- Proven track record with P&L/Food Cost accountability
- Purchasing/Inventory control experience
- Staffing, scheduling and coaching abilities
- Manager development/training skills
- Live fire cooking experience preferred

Sous Chef

This position involves supervision of Chef D'Partie staff and kitchen porters, seasonal menu development utilizing sustainable products, effective team building, staff training and scheduling.

Position requirements include:

- Culinary Certification preferred
- Minimum of 1 year Sous Chef experience or 4 years as Chef D'Partie
- Experience in upscale and high-volume restaurants preferred
- Managing labor costs, inventory and maintaining equipment
- Administering company policies and protocols
- Ability to manage the kitchen in the absence of the Executive
- Live Fire and Wood burning experience a must.
- Live fire cooking experience preferred

Chef D' Partie

Must be able to work in all areas of a busy kitchen, possess proven experience in international cuisine, be creative and contribute ideas for daily specials. Live Fire and Wood burning experience a must. Pizza experience a must. Minimum of four years experience. Experience in upscale and high volume restaurants preferred.

Waiter/Waitress

Minimum of four years experience in upscale restaurant. Individual must be a team player who can demonstrate excellent knowledge of beer, wine, food and beverage service and be fully conversant with POS System. All applicants must be prepared to work split shifts, weekends, public holidays and be flexible in his/her scheduling.

General Assistant

Applicants must possess 3 to 4 years proven food and beverage management experience or at least 7 years of waiter experience in order to assist the manager in all aspects of the business. This is a hands on position where you may be required to cover shifts in the restaurant if needed. Applicants must be capable of managing and ensuring the complete operation of the restaurant including cleaning and sanitation. Maitre'D system proficiency a must.

The applicant will oversee training and development of all restaurant team members including restaurant, bar, kitchen and non-cooking personnel and leads the way in providing exceptional food in a safe, clean and inviting atmosphere. Most importantly, the applicant inspires and fosters an entrepreneurial spirit and role models the company mission of providing an "excellent dining experience".

Qualified applicants should apply in writing only enclosing resume, references and certificates of qualifications to: The Manager, 10 South Smiths FL05. 236 6633. Closing date for applications: January 12, 2022.