



Chef de Partie

Miles Restaurants Ltd., a subsidiary of Miles Market Ltd requires the services of an experienced Chef de Partie.

The successful candidate must possess the following:

- A minimum of five years experience in the food service industry.
- Must possess creative culinary skills in preparation of meats, poultry and fish including storage & sanitation.
- Must be able to assist in planning daily special menus, portion control & minimizing waste.
- Able to work well under pressure as part of a team in a busy kitchen.
- Must ensure that all food items are prepared, cooked and presented according to the restaurant's standards with pride & passion.
- Be hard working and dedicated to providing quality foods, service & be prepared to stay informed of current culinary trends.
- Must be willing to work a varied and flexible schedule to include Holidays and Saturdays.
- Must be neat and clean in appearance.

*Miles Restaurants Ltd. is an Equal Opportunity Employer
and has a Drug Free Workplace Policy.*

Pre-employment drug testing will be required

Two (2) recent, written references are required with your application.

**APPLICATIONS SUBMITTED WITHOUT
RECENT WRITTEN REFERENCES WILL NOT BE CONSIDERED.**

*Short listed candidates will be asked to supply a Police Certificate
Qualified applicants should apply in writing, enclosing resume,
written references and/or certificates of qualifications to:*

The Human Resources Administrator
P.O. Box HM 840, Hamilton HM CX
e-mail: dross@thewaterfront.bm
Closing Date: April 18th 2022