

## **FRYDAYS RESTAURANT**

**requires**

### **Head Chef**

The successful applicant must be able to: Manage a busy kitchen; Create/set menus and food pricing; Order and monitor supplies; roster staff ; create and prepare new/authentic fast food meals. Implement the company's business plan to improve sales and profit.

All applicants should have a Culinary Certificate or equivalent. Have a proven knowledge of Health & Safety/Sanitation standards with experience. 3 years experience in a fast paced environment. Also provide good customer service.

### **Baker/Pastry Chef**

The ideal candidate must be qualified and have at least 10 years of experience in preparing all from scratch a variety of breads, croissants, rolls, coco bread etc. and a wide range of pastries such as cheesecake, danish, quiche and patties.

**Responsibilities** include but are not limited to being able to work early hours and on call for any last-minute baking needs. Willing to recommend recipes to renew existing menu.

- o Understanding of food safety practices
- o Familiarity with all professional kitchen equipment including mixers, blenders and dough sheeters
- o Excellent time-management skills
- o Team spirit, with a customer-focused attitude

Apply in writing with resume and 2 references to Cranleigh Ltd.,  
Phase 2 Washington Mall, 22 Church St. Hamilton HM 11 - 292-3458

**Closing Date: April 29, 2022**