



On behalf of our client, The Supermart Ltd., we are seeking fully trained and qualified, self-motivated applicants for the below mentioned positions, to work in a busy seven days a week operation. Essential job functions include the following:

### **HEAD PASTRY CHEF**

#### **Duties and Responsibilities**

- Responsible for the overall production of all high-end gourmet products servicing multiple outlets
- Plan, create and organize all items produced in the Pastry Kitchen according to set standards
- Provide a quality product that is timely, fresh and meets quantity standards
- Monitor production and quality levels of all products to improve the culinary operation
- Responsible for inventory control, budgeting for ingredients and quality control of the finished pastries
- Manage, train and coach the pastry and baking team as a continuing process to ensure a smooth operation
- Maintain high levels of sanitation and safety
- Assist other departments as needed

#### **Skills, Qualifications & Experience Required**

- A valid trade qualification and professional pastry and culinary experience are key requirements
- Minimum of five years' experience leading a team
- Ability to deal with several food and beverage operations and catering venues
- Trained in safe food handling and sanitation standards
- Skilled at meeting tight deadlines in a fast paced environment and working well under pressure
- Ability to pay close attention to detail, from preparing recipes to ordering ingredients and supplies
- Excellent oral and written communication skills
- Basic computer skills Microsoft Word and Excel
- Available to work split-shifts, weekends and some public holidays

### **SUSHI CHEF**

#### **Duties and Responsibilities**

- Create high quality sushi and other offerings including cooking rice, rolling sushi, recording temperature, cutting and packaging for take-out
- Provide assistance with creating and planning menus, daily specials and catering preparation
- Prepare food consistent with quality and presentation standards
- Assist with ordering and restocking kitchen supplies
- Maintain daily production records
- Perform monthly inventories
- Train new teammates as required
- Complete all assigned daily, weekly and monthly cleaning duties
- Perform miscellaneous job-related duties as assigned
- Flexibility to work various shifts, split-shifts, weekends and some public holidays

#### **Skills, Qualifications & Experience Required**

- A valid certificate from a qualified culinary institution preferred
- Minimum of five (5) years previous experience as a Sushi Chef in a large volume production environment
- Skilled in the preparation of buffet style, local and multi-ethnic dishes
- Effective English communication skills
- Capable of lifting 50 lbs. and standing for an extended period of time
- Ability to multi-task and work in a fast paced environment
- Proven team player
- Trained in safe, modern and health conscious methods of food preparation and sanitation standards
- Adept at meeting tight deadlines and working well under pressure
- Enjoys dealing with people and loves making sushi

Candidates will be subjected to a police clearance check. Interested applicants should forward their resume and (2) relevant job specific references to:

**HLB Bermuda Advisory & Accounting Ltd.**

**Swan Building, Ground Floor, Mailbox #5**

**26 Victoria Street, Hamilton HM 12**

**Email: [hr@hlbbermuda.com](mailto:hr@hlbbermuda.com)**

**Telephone: 400-8909**

**Closing Date: May 16, 2022**

**Only short-listed applicants will be contacted**

The Supermart Ltd. is an equal opportunity employer