



Swizzle Inn Employment Opportunity

Prep Chef Applicants must have minimum of 1 years experience in a position of prep chef or higher. Certification in safe food handling and hygiene required. Duties include preparation of ingredients and stations used in the cooking process. This position requires a very early morning schedule and requires weekends and most public holidays. Must be able to work unsupervised. This is a key holder position so applicants must be able to provide a clean police record.

Chef de Partie Applicants must have minimum of 3 years experience in a position of chef de partie or higher in a busy full-service restaurant. Certification in hygiene and City and Guilds Level 1 and 2 or equivalent. Solid references and ability and experience in working in all areas of the line in a high-volume restaurant and also able to manage well under pressure are essential.

These positions require split shifts, weekends and most public holidays. We are an equal opportunity employer that strives to employ Bermudians that demonstrate the ability and desire to succeed in this demanding but rewarding industry. Please submit resume and references: Email: [**jobs@swizzleinn.com**](mailto:jobs@swizzleinn.com)
By hand or post to: Swizzle Inn. 3 Blue Hole Hill, Bailey's Bay CR 04 Phone: 293-1854

Closing Date: July 22, 2022