

Our Client Curry Leaf. Take-out Restaurant

Requires:

Part-time Chef de Partie & Full-time Chef de Partie

The ideal candidates must have at least 5 years of experience in both continental and an extensive experience in Indian Cuisine, with a wide variety of curries and tandoori. Must be able to work and function in a very busy kitchen creating authentic Indian dishes. Be able to manage and order food supplies within a strict budget. Have a proven knowledge of Health & Safety standards. Be able to handle catering and large food volumes. Both positions involve shift work including weekends, evenings, late nights, and public holidays. Only honest, reliable applicants need apply with a proven good track record.

Apply in writing with at least 2 work related written references to
Cranleigh Ltd., Phase 2, Washington Mall Level-A, 22 Church Street,
Hamilton HM 11 - 292-3458 **Closing Date: October 4, 2022**