

'Rustico', 'Tamarind' & 'Gulfstream' Restaurants Require:

Full Time Experienced Chefs

Successful applicants will:

- Have at least two years experience and a proven track record in a quality Mediterranean or Indian style restaurant;
- Have knowledge of continental, Mediterranean or Indian cuisine;
- Be able to work well as part of a team;
- Be capable of maintaining hygiene and quality standards in the kitchen and to assist in ensuring the cleanliness of the kitchen

Executive Chef/Head Chef

Successful applicants will:

- Have the above mentioned skills, with the addition of experience in a senior position in a similar environment
- Be able to supervise junior members of staff;
- Be capable of completing orders and inventory

Trainee Waiters/Waitresses

Successful applicants will:

- Have a keen interest in pursuing a career in the hospitality industry;
- Enjoy customer interaction and team work;
- Possess a willingness to learn about the many aspects of the position as they work;
- Be willing to assist in maintaining the cleanliness and appearance of the restaurant;
- Be available to work day and evening shifts, including public holidays and weekends

Full Time Experienced Waiters/Waitresses

Successful applicants will:

- Have at least two years experience in a fine dining or quality sit-down restaurant environment;
- Be able to demonstrate a proven ability to work well as a team and have good customer service skills with written references to support this;
- Preferably have experience in Italian, European or Indian cuisine and wine;
- Be willing to assist in maintaining the cleanliness and appearance of the restaurant;
- Be available to work day and evening shifts, including public holidays and weekends

Full Time Experienced Sushi Chef

Successful applicants will:

- Have at least two years experience with references to verify, in a quality Japanese/Sushi restaurant;
- Be able to work well as part of a team;
- Be capable of maintaining hygiene and quality standards and assist in ensuring the cleanliness of the kitchen and sushi bar.

Managers/Assistant Managers/Assistant Maitre'D/Maitre'D

Successful applicants will:

- Have at least five years experience and a proven track record in a quality dining establishment
- Knowledge of Italian/European or Indian cuisine and wine;
- Be able to work well with others and supervise junior members of staff;
- Be capable of maintaining hygiene and quality standards in the dining room and kitchen;
- Assume the smooth running of the restaurant in the absence of the manager;
- Assist in the organisation and operation of outside catering.
- Hold or be willing to acquire a Bermuda Drivers License (to drive our HB truck)

Closing Date: October 7, 2022

For all positions, all enquiries and applications should be submitted in writing, enclosing a cover letter and complete CV and indicating which position you are applying for to:

Human Resources, Bermuda Dining Restaurants, P.O. Box SN 0035, Southampton, HM BX. Tel: 295 5212

Or by email to: recruitment@bermuda-dining.com

No walk-in applications or telephone enquiries during service please.