

Our client, **HOUSE OF INDIA**, Bermuda's oldest authentic Indian Cuisine Restaurant, that offers Take-out, Dine-In, Catering and Special Event services is seeking to fill the below listed positions. This is a 7-day operation and therefore flexibility and the ability to work split shifts, weekends and public holidays according to a 7-day work week is a must.

HEAD CHEF (INDIAN CUISINE CURRY/TANDOOR) Reports to the Assistant General Manager and the Restaurant Supervisor and is responsible for the supervision of all under Chefs. Responsibilities include but are not limited to ensuring (1) quality and consistency of production in Curry & Tandoor sections, (2) maintenance of staff personal health and hygiene and health and safety regulations, (3) all fridge/freezer/dry storage areas are inspected and maintained (4) operational, administrative and colleague needs are met while ensuring proper staffing and scheduling; in accordance with productivity and profitability. A minimum of 5 years Indian cuisine experience is required.*

COMMIS-DE-CUISINES (INDIAN CUISINE) CURRY &/OR TANDOOR. This position requires applicants, to work diligently under pressure in a busy kitchen assisting senior chefs in all aspects of preparation and cooking a large variety of Indian curries, meats, vegetables, sweets; bread in Curry/Tandoor sections, assist with cleaning and sanitization of fridge/freezer and all culinary work areas receiving and rotating stock and other duties requested by the senior chefs. Applicants should have Accredited Culinary Degree/Certification with full working experience and knowledge of all aspects of Indian Cuisine, in addition to an awareness on allergic ingredients. A minimum of 3 years Indian cuisine experience is required.*

**Applicants for the above positions should have Accredited Culinary Degree/Certification with full working experience and knowledge of all aspects of Indian Cuisine. An awareness on allergic ingredients is also a must.*

Food & Beverage staff are required to provide prompt, courteous, efficient and friendly service, along with ability to work well under pressure in very busy environment, while striving to exceed guest expectations and working well with both Restaurant & Kitchen Teams. Note that the minimum years' experience should be in an Indian Cuisine restaurant or reputed hotel.

FULL WAIT STAFF (RESTAURANT/CATERING DEPARTMENT) Reports to the Food & Beverage Captain. Responsibilities include being able to sell and decipher an Indian Cuisine menu, while having a full understanding & knowledge of its multiflorous ingredients to assist guests in allergy or special dietary needs. Additional responsibilities include but are not limited to processing checks using a (MICRO) system, setting up functions/catering events as well as bussing and resetting tables while maintaining clean, safe and organized well stocked work areas. A minimum of 3 years Indian cuisine experience is required.

All post holders must be able to work diligently under extreme pressure in an organized, self-motivated manner in-house and at catering events, in their respective areas, to the highest standard. Applicants must be diligent, dependable, and trustworthy, with an excellent work ethic including excellent time management, organizational, interpersonal and communication skills; fluent verbal and written English skills also required. Police reports will be required from shortlisted applicants.

The House of India is a Drug & Alcohol free workplace and random testing may be implemented. A clean test report will be required.

How to apply: Submit an up-to-date resume, cover letter stating the position you are applying for, copies of certificates and/or diplomas and two recent professional/employment written references confirming your abilities and experience is required. Mail to: **EXECUTEMPS LTD.**, P.O. Box HM 1453, Hamilton HM FX or Email to: **executempsbda@outlook.com**. Applications sent without these requested enclosures will not be considered. Telephone applications and/or walk-ins will not be accepted.

CLOSING DATE: November 10, 2022