

## **F&B BEVERAGE SERVERS / CHEFS DE PARTIE**

**F&B SERVER:** Ideal candidates will have at least 3 years' experience working in a similar establishment with a verifiable solid employment history. It is vital that the successful candidates have a full comprehension of all menus and be able to recommend food, beverage and wine selection parings according to guest's preferences and any food allergies, as well as have a strong knowledge of sushi and Japanese wines and beers. Must be well presented and courteous with excellent communication skills, take pride in providing excellent guest service with a previous knowledge of a POS system. Must be an excellent time keeper and be able to spend long hours on their feet in a fast-paced environment. Short listed candidates will be skills tested.

**CHEFS DE PARTIE:** Ideal candidates will have a minimum of 5 years' experience in a fast-paced, high volume kitchen with a knowledge of all aspects of the kitchen operation. Must be able to achieve high standards of quality and cost control, be able to work in a hygienic fashion while remaining calm and organized under pressure. Must be knowledgeable in menu planning and be able to manage and order food supplies within a strict budget. Must possess a culinary certification.

All applicants must be available to work split shifts, weekends and public holidays.

The Wharf Restaurant has a Drug Free Workplace Policy and Pre-employment drug testing will be required. All short listed candidates will be asked to supply a Police Certificate.

**The Wharf, 14 Water Street, St. Georges GE05 or [info@thewharf.bm](mailto:info@thewharf.bm)  
Closing date: January 10, 2023**