

Our client, **Plaza Refreshment Ltd. (operator of Pizza House, various locations and Eliana's)**, is seeking the following:

WAITERS / WAITRESSES / COUNTERPERSONS - This well groomed, pleasant, honest individual must have at least 2 years' recent full-time experience in a F&B service position and be able to provide excellent customer service. A solid employment history and good time-keeping skills essential as morning shifts begin at 6:00 am. at the pizza house eateries. Must have strong communication and cash handling skills and basic knowledge of food handler's safety and hygiene. For the service position at Eliana's must have at least 2 years' experience in a fine dining restaurant, and ideally knowledge of wines. In addition to F&B service will be responsible for organising, restocking, cleaning and maintaining their service stations and other areas of the restaurants.

SOUS CHEF - Must have at least 3 years' experience as Sous Chef or in similar supervisory capacity.

RESTAURANT MANAGER - Must have at least 4 years' recent full-time experience in a restaurant management position. This hands-on position involves the day-to-day operation of the establishment including food and beverage control, ordering stock, budgeting, inventory management, staff scheduling, training and supervision. Will also be fully involved with restaurant and wine service.

KITCHEN ASSISTANT - An energetic, good-natured individual who will be required to work in a fast-paced environment in a clean, hygienic manner. Will be responsible for cleaning and sanitation of pots/ pans/ utensils and kitchen machinery, as well as heavy duty cleaning of the kitchen/ restaurant area often with use of caustic chemicals. Will also assist in basic food preparation and receiving and stocking food supplies. Solid work ethic and employment history essential. As position often requires unsupervised work after restaurant is closed candidate must be entirely trustworthy.

COMMIS DE CUISINE - Must have at least 2 years' experience as a Kitchen Assistant / Commis or Demi Chef. Will assist in basic food preparation and receiving and stocking food supplies, and ensuring kitchen is kept organized. Must have solid employment history.

CHEFS DE PARTIE; CHEFS DE PARTIE/BAKER; CHEFS DE PARTIE/BAKER/PASTRY - Candidates must have at least 3 years' recent experience in a busy restaurant setting and a solid employment history. Ideally will also have or be able to obtain a driver's license as shop deliveries are sometimes required.

BAKER/PASTRY CHEF - Candidates must have at least 3 years' recent experience in a busy restaurant setting and a solid employment history. Ideally will also have or be able to obtain a driver's license as shop deliveries are sometimes required.

The Company maintains a drug-free environment and random drug tests will be performed. Applicants must have a clean criminal record. Will be expected to adhere to Covid-19 protocols including sanitizing workstations, wearing masks, and maintaining the required distance. All positions include public holidays, weekends, evenings, and shift work.

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

CLOSING DATE: 20 January 2023