

**The Lobster Pot Restaurant and BoatHouse Bar**, an equal opportunity Employer, invites applicants for the following positions:

**SOUS CHEF** This is an ideal opportunity for a creative and enthusiastic Sous Chef, with 5 years' work experience and who is keen to assist in managing a busy kitchen and develop the menu. Excellent knowledge of seafood cookery and all-round culinary techniques are essential. Must haves: experience in stock control, menu writing, general kitchen management and ensure the quality and safety of the food.

**CHEF DE PARTIE** We are looking for applicants with at least 2 years practical experience in a busy a-la-carte kitchen. Good knowledge of cookery and baking and all-round culinary techniques are essential.

**FOOD & BEVERAGE WAITERS/WAITRESSES** Applicants must have at least 3 years work experience in a restaurant as a Waitperson and be able to demonstrate all the skills necessary for food and beverage service in a busy a-la-carte restaurant. We are seeking outgoing, highly motivated and caring individuals who go the extra mile. Knowledge of Micros POS systems essential.

These positions require applicants to be able to work split shifts and weekends. Interested applicants must possess a proven record of integrity and excellent work references related to the position applied for, all references will be verified. Please submit CV and at least two (2) supporting employment references to: Wright Consulting, P.O. Box DV 569, Devonshire DVBX, Bermuda. Tel: 292-4551.

***Closing date: 3 February 2023.***