



Take Five Ltd., is seeking applications for the following positions at our Buzz, Devil's Isle, Village Pantry & Island Pantry.

Take Five Ltd. maintains a drug-free work environment and reserves the right to perform pre-employment criminal background checks and random drug tests. All applicants must have flexible shift availabilities and commute between multiple Take Five Ltd. locations. All applicants must be punctual, reliable, have good work ethic and able to work Saturdays, Sundays and Public Holidays.

Some of these positions are being advertised prior to contract renewals with a view to attracting suitably qualified Bermudians/Spouse of Bermudians or PRC Holders.

SOUS CHEF: Assists the Head Chef and manages the kitchen when the Head Chef cannot be present. Applicants must possess a minimum of an Associate Degree or Diploma in Culinary Arts or related discipline and either a minimum of two years' experience as a Sous Chef or five years as a Chef Generalist with proven aptitude and potential to advance.

CHEF (GENERALIST): The position is responsible for prepping ingredients and assembling dishes according to restaurant recipes and standards. A minimum of two years' experience as a Chef Generalist is mandatory and knowledge of sushi standards and preparation would be beneficial.

SUSHI CHEF: The position is responsible for creating high quality sushi. Applicants must possess an Associate degree in Culinary Arts or related discipline and a minimum of two years' experience as a Sushi Chef is mandatory.

KITCHEN ASSISTANT: This position is responsible for all aspects of interior and exterior cleaning for both outlets and restaurants. Experience cleaning commercial kitchens and equipment is mandatory, with the ability work well under pressure in an extremely busy kitchen. Applicants must be able to work six days a week, stand on their feet for long periods, lift 50 pounds and possess reliable transportation.

ASSISTANT RESTAURANT MANAGER: Manages the smooth running of the front of house operations for all outlets coordinating as needed with the back of house. A minimum of an Associates' degree in Culinary Arts, Management, or Business would be preferred and a minimum of two years' supervisory experience or one-year experience in a management position is essential.

WAITER/WAITRESS: The position provides food and beverage services to customers. Must possess a minimum of two years' experience in the food and beverage industry, preferably as a waiter/waitress, along with basic knowledge of food handler safety and allergy awareness and strong cash handling and arithmetic skills.

BARISTA: This position assists with the day-to-day operations of our restaurant and coffee outlets. Applicants must possess a minimum of one two years' experience as a Barista with a reputable Coffee Company and hold a barista certification. Must also possess knowledge of all aspects of coffee preparation and techniques.

Interested applicants should submit a resume with two written professional references to: hr@tfl.bm

For additional information applications can contact:

Take Five Ltd – Human Resources
19 Bakery Lane, BAS Building 3rd Floor
Pembroke HM 07

All applications must be received no later than: February 23, 2023