

Our client

New Traditions Restaurant

Requires

Sous Chef

Willing and able to work hard in a busy kitchen, weekends and public holidays. At least 3 years of experience as a Sous Chef. Responsible for the kitchen in the absence of the Head Chef. The ability to maintain a clean and organized kitchen.

Chef de Partie

Willing and able to work hard in a busy kitchen, weekends and public holidays. Must have at least 3 years of experience as a chef, and have the ability to maintain a clean and organized kitchen environment.

Assistant Restaurant Manager

The ideal candidate will take responsibility for very busy restaurant operation. Must have experience working in the hospitality industry, and be willing to go above and beyond the call of duty to ensure that the restaurant is successful, and demonstrating the standard of service ensuring customer satisfaction. Will be required to manage and schedule service staff, and the training of new staff. Must be well groomed with good communication skills.

Apply in writing with resume and references to Cranleigh Ltd., Phase 1 Washington Mall, Church Street, Hamilton HM 11