

KFC (Bermuda) Ltd.

Requires:

Full & Part-Time Chef De Parties

for day and night shifts including weekends and some public holidays.



The successful applicants will have at least three years professional experience in a busy kitchen, and will possess an internationally recognised culinary qualification or certification.

Responsibilities include:

- Complete menu line food preparation
- Inventory Projection and Control
- Food Quality Assurance
- Equipment Cleaning and Maintenance

This is a responsible position in a high volume restaurant so the successful candidates must be reliable, capable of heavy lifting and able to work well under pressure.

This position offers competitive pay with a comprehensive benefits package.

Closing date for applications: **April 15th, 2011**

Please send current resume along with references to:

The General Manager
KFC Bermuda
21 Queen Street
or via fax: 441-295-4915
Web: www.kfc.bm