



Chef de Partie

- A minimum of five years experience in the Food Service industry .
- Must possess creative culinary skills in Meat, Seafood and Prepared Foods.
- Must be able to plan daily menus in assigned area of the kitchen.
- Able to assist in all areas of a busy kitchen.
- Must ensure that all food items are prepared, cooked and presented according to Miles' standards.
- Be hard working and dedicated to providing quality foods and service.
- Will be required at times to work in our Catering Dept.
- Must be willing to work a varied and flexible schedule to include Holidays, Weekends and rotational Sundays.
- Must be neat and clean in appearance.

This advertisement is being placed prior to an Immigration Work Permit renewal. Qualified applicants should apply in writing, enclosing resume, references and certificates to:

The Human Resources Administrator
P.O. Box HM 840
Hamilton HM CX
email: dross@thewaterfront.bm

Closing date: Tuesday, April 26th, 2011