



## 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](mailto:dross@thewaterfront.bm)

**Closing date: Tuesday, April 26<sup>th</sup>, 2011**