



requires a  
**Chef de Partie**

We require a fully trained Chef de Partie from an Accredited Culinary Institution to assist with the operation of our Food Service Programme. Previous experience within a large volume production environment is essential. The successful applicant should be well versed in the preparation of multi ethnic dishes and familiar with modern health conscious methods of food safety and handling.

The work schedule includes a 40-hour workweek on a rotating schedule, with Saturdays and Sundays and split shifts when required.

We offer year round employment and a competitive salary and benefits package that includes Company Pension, Health and Dental insurance and Staff Discount.

This advertisement is being placed prior to a work permit renewal. ONLY Bermudians and spouses of Bermudians should apply.

**Leroy Hayward**  
**Kitchen Manager**

**P.O. Box HM 371 Hamilton HM BX**  
**292-2064 or [lhayward@supermart.bm](mailto:lhayward@supermart.bm)**

*We are an equal opportunity employer*