



Chef de Partie

- A minimum of five years experience in the Food Service industry .
- Be competent in Meat, Poultry and Seafood fabrication, with creative culinary skills in preparation of these items.
- 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 & punctual
- Possess an Light Truck License

*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: Friday June 17th 2011