

TIO PEPE RESTAURANT, requires the following for the 2012 Season:-5

HEAD CHEF: Must be able to work well under pressure, must demonstrate supervisory capabilities and culinary skills. Will be responsible for menu planning, ordering, stock control, presentation, staff training and scheduling.

SOUS CHEF: To be active member of kitchen brigade, assisting Head Chef as necessary. Must have 3 years' experience as a chef and solid background in all areas of kitchen.

CHEF DE PARTIE: Must have minimum 2 years experience as a chef and a good working knowledge of all areas of the kitchen

WAITERS AND WAITRESSES: Successful candidate will have minimum 2 years' experience in F&B service, ideally with International cuisine; an outgoing personality; and the ability to work well under pressure. Knowledge of wines advantageous. Ideal candidate will have Hotel College qualification, or equivalent.

POT WASHER/DISHWASHER/PORTER: Must have solid employment history and good work ethic. Involves heavy lifting.

ASSISTANT MANAGER: Ideal candidate will have at least 2 years' experience in a supervisory or managerial capacity. Expected to assist the Manager in food and beverage control, ordering stock, budgeting, inventory management, staff scheduling and supervision. Will also be fully involved with restaurant service.

All positions include weekends, evenings, public holidays and shift work. Apply with resume and written employment references to:

TIO PEPE RESTAURANT, P.O. BOX 1615, HAMILTON HM GX
NO TELEPHONE APPLICATIONS PLEASE. CLOSING DATE: November 7, 2011