



CAFÉ CAIRO LTD

Operators of

Café Cairo Restaurant & Bar and The Dog House Restaurant & Bar

Are seeking to fill the following positions:

The above listed restaurants are seeking qualified applicants to work in the following positions. Candidates must have experience working in fast paced, high volume restaurants and where applicable, persons with Micros experience are preferred. All applicants must possess a proven record of good integrity and must possess excellent past employment references.

All positions require the successful applicants to work splits shifts, evenings, weekends and public holidays. While successful candidates will have a primary place of work, they may occasionally be asked to work at other locations.

**Maitre`D** - We are seeking a professional individual to manage the day-to-day running of our busy restaurant. Applicants must have experience in food and beverage cost and control, inventory management, menu development and planning, strong organizational skills with the ability to manage staff, including staff scheduling and development. Applicant must have least five (5) years of experience in a similar position.

**Assistant Maitre`D** - We are seeking a professional individual to assist in the management of our busy restaurant. Must have experience in food and beverage cost and control, menu development and planning, strong organizational skills and staff scheduling. Applicant must have least three (3) years of experience in a similar position.

**Executive Chef/Head Chef** - We require an experienced professional who is capable of managing our kitchen. This challenging position requires an individual who is capable of supervising and training our kitchen staff. Applicants must have a minimum of three (3) years experience in International Cuisine, food preparation, menu preparation, food costing and control, purchasing, stock control and scheduling.

**Sous Chef** - Must have at least two (2) years experience in a supervisory role. Successful applicant will report directly to the Executive Chef and assist him in the running of the kitchen. In the absence of the Executive Chef must be capable of filling-in as required.

**Head Sushi Chef/Sushi Chefs** - Must have a minimum of two (2) years experience in sushi restaurant/bar. Applicants will have strong knowledge in the art of sushi culinary. The successful applicant will have an understanding of food costs and sushi bar set up.

**Chefs de Parties** - This position requires at least two (2) years experience as a Chef and good working knowledge of all areas of the kitchen. Experience in Middle Eastern Food would be an asset.

**Full-Time Waiters/Waitresses/Wine Waiters/Sommeliers** - Applicants must have at least one (1) years of experience in all aspects of food, beverage and wine service. We are seeking hard-working individuals who have a pleasant personality, positive attitude and are neat in appearance with excellent employment references. All applicants must be able to work shifts till 3:00 a.m. as needed.

Please apply in writing clearly stating the position you are applying for. Applicants must include a minimum of two (2) employment letters of reference and a resume detailing their work history.

**Heidi Capuano**

**S.O.S Limited**

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Closing Date: November 18, 2011