

## **Chefs de Partie**

for full and part-time positions for day and night shifts including weekends and some public holidays.

The successful applicant will possess an internationally recognized culinary qualification together with 2 years (Chef de Partie) proven kitchen experience. Candidates for Chef de Partie without a recognized culinary qualification may be considered if they have a minimum of 3 years

proven hospitality industry experience in a similar capacity.

## **Responsibilities include:**

- **Complete Menu Line Food Preparation**
- **Inventory Projection and Control**
- **Food Quality Assurance**
- **Equipment Cleaning and Maintenance**

This is a responsible position in a high volume restaurant so the successful candidates must be reliable, capable of repetitive heavy lifting, able to work well under pressure and follow approved food safety and handling procedures. This position offers competitive wages and benefits.

**Forward your resume by e-mail only to [jobs@kfc.bm](mailto:jobs@kfc.bm)**

No phone calls or in person applications please.

Only candidates selected for interview will be contacted.