

## JOB ADVERT

### Title: Experienced Chef Wanted

We are seeking an experienced and talented chef to join our team. As a chef, you will be responsible for creating delicious and visually appealing dishes that meet the needs and preferences of our customers. You will need to work efficiently and quickly, while also maintaining high standards of hygiene and food safety.

### Responsibilities:

- Creating and preparing a variety of dishes, including entrees, appetizers, and desserts
- Ensuring that all food items are stored, prepared, and cooked according to food safety guidelines
- Collaborating with other kitchen staff to ensure timely and efficient service
- Maintaining a clean and organized kitchen environment
- Creating menus and suggesting new dishes that incorporate seasonal ingredients
- Managing inventory and ordering supplies as needed
- Communicating with customers to ensure their satisfaction with their meals

### Requirements:

- At least 3 years of experience as a chef in a busy restaurant setting
- Strong knowledge of food safety guidelines and kitchen hygiene
- Ability to create unique and flavourful dishes that meet the needs of our customers
- Ability to work efficiently and quickly in a fast-paced environment
- Excellent communication and interpersonal skills
- Strong organizational skills and attention to detail
- Ability to work flexible hours, including evenings and weekends

If you are an experienced chef who is passionate about creating delicious and visually appealing dishes, we encourage you to apply for this exciting opportunity. Please submit your resume and a cover letter outlining your qualifications and experience. We look forward to hearing from you!

**SALARY: COMPETITIVE SALARY**

Title: Floor Manager Wanted

We are seeking an experienced floor manager to join our team. As a floor manager, you will be responsible for ensuring that our restaurant runs smoothly and efficiently, and that our customers have an enjoyable and memorable dining experience. You will need to be able to manage a team of servers, hosts, and bussers, while also ensuring that all operational aspects of the restaurant are functioning effectively.

Responsibilities:

- Managing the daily operations of the restaurant floor
- Supervising and training a team of servers, hosts, and bussers
- Creating and implementing floor plans to maximize seating and efficiency
- Ensuring that all customers are greeted and seated promptly
- Overseeing food and beverage service, ensuring that all items are delivered to customers in a timely and accurate manner
- Resolving customer complaints and ensuring customer satisfaction
- Managing inventory and ordering supplies as needed
- Collaborating with kitchen staff to ensure timely and efficient service
- Ensuring that all food safety and hygiene guidelines are being followed

Requirements:

- At least 2 years of experience as a floor manager in a busy restaurant setting
- Strong knowledge of restaurant operations, including service, food and beverage, and hospitality
- Ability to manage and train a team of servers, hosts, and bussers
- Strong organizational and communication skills
- Ability to work efficiently and effectively in a fast-paced environment
- Knowledge of food safety and hygiene guidelines
- Ability to work flexible hours, including evenings and weekends

If you are an experienced floor manager who is passionate about providing excellent customer service and creating a welcoming and enjoyable dining experience for our customers, we encourage you to apply for this exciting opportunity. Please submit your resume and a cover letter outlining your qualifications and experience. We look forward to hearing from you!

**SALARY: COMPETITIVE SALARY**