

## Team Members

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

Team Members are responsible for working on the front line serving customers as well as in the kitchen preparing food. No prior experience is necessary. However, an ability to take direction, work with minimal direct supervision, and a commitment to ensure work is consistently completed in full, according to specified procedures, and on-time is essential.

## Responsibilities include:

- Providing prompt and friendly service to customers in a way that will meet or exceed customer expectations and ensure customer satisfaction.
- Following specified procedures to prepare food products for customers.
- Maintaining the highest level of product quality as well as restaurant and personal neatness and cleanliness..
- Cleaning and sanitizing of food preparation areas, storage areas, including interior and exterior of restaurant, equipment and utensils.
- Ensuring development of personal skills and competence to perform assigned duties in any area of restaurant operation, including but not limited to: customer service, food preparation, restaurant operation and basic maintenance functions.

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.

**Closing date for applications: April 15, 2017**