



The St. George's Club invites Applicants for the following positions for the upcoming 2012 Season.

Sous Chef

We require well-trained professional with a least 4 years' experience to work in our kitchens. Applicant must have knowledge of Food & Beverage preparation techniques, along with proper kitchen health regulations. The Sous Chef is expected to provide training for all members of his team to ensure that they meet the quality and standard set by the Club. References are required from previous employers attesting to your experience and abilities along with proper certification/certificates of your proven culinary education. A clean and neat appearance is important. Previous experience as a Sous Chef would be a definite asset. This position involves shift work including public holidays and weekend. Applicants must be capable of leading a team of chefs and be responsible for overseeing the total kitchen operation. This position reports directly to the Food & Beverage Manager.

Chef De Partie

We require well-trained professionals with a least 2 years experience to work in our kitchens. Applicants must have proper certificates of their proven culinary education, and have gained experience in all areas of the kitchen in cooking, food preparation and presentation. A clean and neat appearance is important. References will be required from previous employers attesting to your experience and abilities. Will involve shift work, including public holidays and weekends. Must be willing to be part of a team.

Food & Beverage Servers

We require well-trained professionals with at least two years experience to work in our restaurants. The successful applicants will be required to assist in all aspects of guest's service to ensure total guests satisfaction. Willing to work unsupervised on occasions and will be responsible for organizing restaurant equipment and linens. He /she will need to be proficient in using the squirrel or micros POS system. Previous experience in wine sales and service would be an asset. A warm friendly character with a positive attitude is a must. The ability to work as a team member in a busy environment is also a requirement. Will involve shift work, including public holidays and weekends.

Kitchen Porter

We require individuals responsible for the overall cleanliness & maintenance of kitchen including, restaurant, bar & restrooms as per instruction by manager. Must be able to take instruction from management. Responsibilities include washing, polishing & re-stocking of dishes, maintain dish pit area, removal of all garbage & maintenance of the dumpster area, assist bartender in re-stocking bar, and assist chefs in food preparation, when needed. Will involve shift work, including public holidays and weekends.

If you have an outgoing personality, positive attitude and are willing to go that extra mile to ensure total guests satisfaction then we are looking for you. Please forward your resume to:

**The Food & Beverage Department St. George's Club
P.O Box GE 92 St. George's GE BX
or email : perry@stgeorgesclub.com**

Closing date for all applications is Monday February 6, 2012