

MEF LTD.

Equal Opportunity Employers

The Little Venice Group of Restaurants operating as:

Little Venice/LVs/Venetian/ Belmont/L'Oriental/Gold Coast/Expreses

La Trattoria, Trattoria Shop, Airport Operations

Fourways Inn Restaurant & Catering/Café 4

Harbourfront Restaurant

www.diningbermuda.com

REQUIRE THE FOLLOWING STAFF FOR OUR INNOVATIVE AND EXCITING RESTAURANTS, LOUNGE, CATERING AND DELI OPERATIONS

TRAINING WILL BE PROVIDED FOR SUCCESSFUL, ENTRY LEVEL APPLICANTS

SOUS CHEFS

Applicants must have knowledge of all aspects of the kitchen operation and be able to achieve high standards of quality and cost control. 2 to 3 years proven experience is essential. Must have knowledge of sanitation practices, quality control and be able to handle the more complex cooking assignments to ensure a high quality product and creativity on innovative new dishes. The applicant must be available to work split shifts, weekends and public holidays in a very busy atmosphere. Good time-keeping and the capacity to work under pressure are essential. Salary will be commensurate with experience and responsibilities.

CHEFS DE PARTIE/ ARTIST/ PATISSERIE

Applicants must have knowledge of all aspects of the kitchen operation including food preparation and presentation, carving ice sculptures and be able to achieve high standards of quality and cost control. 2 to 3 years proven experience is essential. Must be available to work split shifts, weekends and public holidays in a very busy atmosphere. Good time-keeping and the capacity to work under pressure are essential. A clean and neat appearance is required. Salary will be commensurate with experience and responsibilities.

COMMIS DE CUISINE

Applicants must have knowledge of all aspects of the kitchen operation and be able to assist our Chef de Partie in a busy kitchen. Duties also include maintaining and cleaning equipment, general cleaning tasks and heavy lifting. 2 years proven experience is essential. Must be available to work split shifts, weekends and public holidays in a very busy atmosphere. Good time-keeping and the capacity to work under pressure are essential. Salary will be commensurate with experience and responsibilities.

GENERAL ASSISTANTS (dining room)

Applicants must possess 2 to 3 years proven experience in the food and beverage industry in order to assist the restaurant manager in all aspects of the restaurant business as well as general guest services. Applicants will be responsible for assisting in creating menus, wine lists, coordinating table set-up for evening service and special events, handle customer enquiries, assist in the restaurant, have practical experience in computers, staff planning, working schedules, including knowledge of POS systems, Microsoft Word, Excel. Must have experience in F&B supervision who can train, lead and organize effectively and motivate individuals. Superb communication skills are essential as applicant must be able to prepare proposals for special functions and advise client of the best course to take. Must be available to work split shifts, evenings and weekends and public holidays.

KITCHEN GENERAL ASSISTANTS

Applicants must possess 2 to 3 years experience in working in a kitchen environment. The successful applicant will provide assistance in the kitchen by supervising non-cooking personnel to ensure cleanliness of kitchen and equipment; supervise the use of all chemicals to ensure maximum cleanliness; must be able to provide leadership, guidance, training and follow up on assigned tasks to ensure completion. Must be able to drive as duties will include pick-up and delivery of catering equipment, food supplies, and maintenance work. Assistance will be needed in helping the manager with incoming staff including airport pick-ups, supplies, preparation/cleaning of staff accommodation in conjunction with instructions from Human Resources. Applicants must have a valid driver's license, be honest and reliable and must be available to work evenings, weekends and public holidays in a very busy atmosphere. Good time keeping and the capacity to work under pressure are essential.

FOOD & BEVERAGE WAITERS/WAITERS/WAITRESSES /SILVER SERVICE/WINE WAITERS/SOMMELIERS

Applicants must possess a minimum of 1 year or more experience in all aspects of food and beverage service, ensuring total guest satisfaction. We are looking for outgoing, caring individuals who possess superior guest relations and are highly motivated. Must have clean appearance be proactive, available to work split shifts, weekends and public holidays in a very busy atmosphere. Preference will be given to individuals who have completed the Waiter/Service Training Program with the Bermuda Hospitality Institute. Good time keeping and the capacity to work under pressure are essential. A valid driver's license would be an asset. Excellent benefits and competitive salary.

FINANCIAL CONTROLLER

The successful candidate will be self-motivated and capable of working on their own initiative. They will be willing to work extended hours, including evenings and weekends, when required to meet deadlines. They will possess excellent interpersonal skills. They will also be responsible for the current group-wide computer systems. Responsibilities will include, but are not limited to: All accounting functions within the group and its associated companies in the restaurant and hospitality business; preparation and completion of monthly and annual financial statements and monthly management reports; budget preparation and variance analysis; overseeing the computer systems and training new users; supervision and training of accounting staff; and other ad hoc duties within the financial areas of the company as they arise. Qualifications necessary: A professional accounting qualification, C.A., C.P.A or equivalent. Experience in planning, implementation and the overseeing of computerized accounting systems in a multi-location environment.

ASSISTANT FINANCIAL CONTROLLER

The successful candidate will be self-motivated and capable of working on his/her own initiative. Responsibilities will include, but are not limited to assisting the Financial Controller on all accounting functions within the group and its associated companies in the restaurant and hospitality business, in particular, the supervision and processing of account ledgers, completion of bank and other reconciliations and the supervision and training of accounting staff. The successful candidate must be flexible, have strong interpersonal skills and the ability to work as a team player. He/She must be able to solve practical problems where limited standardization exists and be able to multi-task. The ability to work flexible shifts is essential including evenings or weekends as the job entails not only office work but on site involvement. Working knowledge of POS systems (such as Micros or Aloha) and a background in the hotel/restaurant profession, with preference given to a candidate with experience in a similar position. An accounting background is essential.

FOOD & BEVERAGE CONTROLLER

The successful applicant will have proven capabilities and be conversant with all aspects of F&B Control within the Restaurant Industry. Duties will include food and beverage cost control, purchasing, accounts payable, inventories, stock-taking, participation and pricing container analysis, menu costing and other financial work as necessary. The successful candidate must be flexible and have strong interpersonal skills and the ability to work as a team player. He/She must be able to solve practical problems where limited standardization exists and be able to multi-task. The ability to work flexible shifts is essential including evenings or weekends as the job entails not only office work but on site involvement. Working knowledge of POS systems (such as Micros or Aloha) is needed, and knowledge of back office systems would be an asset. The position will involve both office work and on-site involvement. An accounting background is preferred.

Bermudians, Spouses of Bermudians and P.R.C. holders will be given first preference.

Please apply in writing with full resume and written references to:

The Human Resource Manager

MEF Ltd.

P. O. Box HM 994, Hamilton HM DX

or email: hr@mef.bm

**All applications will be dealt with in the strictest confidence
Application forms available online at www.diningbermuda.com**

Closing Date: June 15, 2012