

TOM MOORES TAVERN

holder of American Automobile Association Four Diamond and The America Academy of Hospitality Five star Diamond Awards

is currently seeking applications for the 2013 season for the following positions.

EXECUTIVE CHEF

Successful candidate must have at least three (3) years; in a senior position in a busy kitchen and will be expected to have superior skills in cost control, menu development and planning, proven experience in International Cuisine, sanitation, purchasing and the ability to train and motivate the kitchen team to the highest standard of performance. Must be highly creative and innovative, be a committed part of our management team and be flexible, as the job demands split shifts, long hours and to work on public holidays and weekends.

GOURMET RESTAURANT/ WAITER/ WAITRESS WINE STEWARD/ STEWARDESS FULL-TIME/ PART-TIME

Applicants must have at least 3 years' experience in silver service and flambe work and possess a sound knowledge of wines. The ability to work with an extensive wine list as well as recommending and describing with characteristics to the guests is essential. Additional duties will include serving cocktails and the handling and cleaning of fine crystal. The position requires shift work six days per week, weekends and holidays.

CHEF DE PARTIE/ SOUS CHEF FULL-TIME/ PART-TIME

Applicants must have had at least 3 to 5 years experience in a similar position. Proven experience in international cuisine and ability to work in all areas of the kitchen is essential. The position requires shift work six days per week, weekends and holidays.

CHEF PATISSERIE

Applicants should have a minimum of 3 to 5 years' in pastry and bread preparation either in a hotel or restaurant. The proven ability to create a high quality dessert trolley and be able to work under pressure is a must. This position requires shift work six days per week.

RESTAURANT MANAGER

The person chosen for this position will have had 2 years experience in a management position in an international hotel or restaurant. He/she must be prepared to work long hours, split shifts and holidays and be able to assume the responsibilities of the General Manager during absence. A strong background in food and beverage is essential as is the ability to recognize priorities. A proven record of training personnel in silver service and flambe is a must.

APPOINTMENTS FOR INTERVIEWS

May be made by contacting
The General Manager

Tom Moore's Tavern 293-8020 or e-mail: bfiocca@ibl.bm