



HMS LTD invites applicants for the following positions for the upcoming 2013 season at Griffin's Bistro and bar and The Beach House restaurants associated with The St. George's Club. HMS will operate these facilities starting in February 2013.

### **Sous Chef**

We require well-trained professional with at least four (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 HMS restaurants. 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 weekends. Applicants must be capable of leading a team of chefs and be responsible for overseeing the total kitchen operation when required. This position reports directly to the The Managing Director

### **Chef De Partie**

We require well-trained professionals with at least two (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 and the applicant must be willing to be part of a team.

### **Assistant Manager/Restaurants**

We require a well-trained, dynamic and service – orientated professional with at least three (3) years' experience to work in our restaurants. The successful applicant will be required to work unsupervised on occasions and will be responsible for organizing of all restaurant equipment, linens etc. They should have previous experience with either the Squirrel or other similar POS system. Previous experience in wine sales and service would be a definite asset. Preference will be given to applicants who can manage and train a team or service staff to HMS restaurant standard. The individual will be responsible for all staff scheduling for both restaurants in the absence of the Restaurant Manager. This position also involves supervising our bars with scheduling, stock taking and other controls. The successful applicant must have an outgoing personality, positive attitude and be willing to work shifts, including public holidays and weekends.

### **Food & Beverage Servers**

We require well-trained professionals with at least two (2) years' experience to work in our restaurants. The successful applicants must be required to assist in all aspects of service to ensure total guest satisfaction. They must be willing to work unsupervised on occasions and be responsible for organizing restaurant equipment and linens. They will need to be proficient in using the Squirrel or equivalent POS system for all orders. Previous experience in wine sales and service would be a definite asset but a warm friendly character with a positive attitude is a must combined with the ability to work as a team member in a busy environment. This position will involve shift work, including public holidays and weekends.

If you have an outgoing personality, positive attitude and are willing to go the extra mile to ensure total customer satisfaction, why don't you come and work with Chef/Manager Piero and allow him to pass on more than twenty (20) years of culinary experience and wine knowledge that will help you have a very rewarding career in the hospitality industry.

**Please forward your resume to the  
Managing Director of HMS LTD, c/o The St. George's Club  
P.O Box GE 92 The St. George's Club GE BX  
or email : [piero@stgeorgesclub.com](mailto:piero@stgeorgesclub.com)**

**Closing date for all applications is January 11<sup>th</sup>, 2013**