

**The Mid Ocean Club**, an equal opportunity employer, invites applications for the following positions.

## **Chef Tournant**

The successful applicant must have a minimum of 5 years experience and should expect to be rotated into different areas of the kitchen with or without advance notice and assist the senior chefs in managing the kitchen effectively. In depth skill and knowledge of all kitchen operations is essential. Must be capable of producing a consistent product. Knowledge of a la carte, table d'hôte, buffet and banquet catering is required.

## Chef de Parties

The applicants must have a minimum of 3 years experience at the Chef de Partie level that covered Entremetiere/Saucier/Garde Manger sections of a busy first class kitchen. Knowledge of a la carte, table d'hôte, buffet and banquet catering is required.

## **Silver Service Waitpersons**

The applicants must have at least 2 years Food & Beverage service experience in a deluxe restaurant and banqueting environment. These positions call for well groomed punctual individuals with a proven track record of progressive experience in fine dining and tableside food preparation.

## Golf Course Groundsperson/Heavy Equipment Operator

The successful applicant must have at least 5 years' experience in the care and maintenance of a world-class golf course, grounds and slat house facility and should be familiar with the use of a tri-plex mower, manual tee mower and fairway mowers and hold a valid driver's license for truck and heavy equipment (truck, pay loader & mini-excavator). Knowledge of fertilizer and chemical use would be an asset. This position reports directly to the Golf Course Superintendent.

Given the nature of our hospitality industry all positions require some weekends, public holidays and evening scheduling.

Interested applicants are requested to apply by sending their résumé, including two current references, in confidence to:

Human Resource Manager The Mid Ocean Club P.O. Box HM 1728 Hamilton HM GX

Email: <u>zsmith@moc.bm</u>

Closing Date: March 8, 2013