

Thomas United Company Limited



Requires the following

Director of Operations

We are looking for enthusiastic, detail-oriented Director of Operations to join our team.

Reporting directly to the General Manager, Director of Operations will:

- * Be responsible for restaurant delivery, takeout and catering operations.
- * Be responsible for corporate & local store marketing.
- * Be responsible for Training & Development of all management personnel.
- * Be responsible to conduct training classes for management and staff.
- * Be responsible for new concept implementations and store openings.
- * Be responsible for complete asset inventory for entire organization.
- * Assist in the Recruitment, Hiring and Training of management personnel locally and from overseas.
- * Assist in menu design, creation and implementation.
- * Be responsible to improve underperforming locations.
- * Maintain, update, and enforce health & safety, violence prevention and harassment policies for company.
- * Be responsible for budgeting and P&L statements for all restaurants.
- * Be responsible for monthly presentations of business activities to President &/or Board of Directors.

Must have:

- * Proven ability in building delivery and take-out sales.
- * Proven ability in effective scheduling and manpower planning.
- * Ability to control inventory and assets.
- * Proficiency with POS systems, Microsoft Windows and Office Suite
- * Excellent interpersonal and communication skills.
- * Ability to be work flexible hours including nights, weekends, and public holidays.

Successful applicants must be adaptive to new cultural environments, have strong people management skills, and management experience in the food service industry with a strong commitment to quality and customer service.

Area Supervisor

Applicants should have a minimum of one year experience in senior management. Proven success in managing multiple outlets and multiple concepts is essential. The candidate must possess excellent working knowledge of Operational Analysis, Cost Controls & Budgeting, Menu/Marketing Development & Purchasing, Staff training and development with the development and execution of Operations & Marketing plans.

Restaurant Managers

Having 3 years management experience, applicants must be able to assume complete responsibility for the operation and must have proven management skills including producing bottom line results through control of assets, training and motivating staff, quality assurance and maintenance of high standards.

Assistant Restaurant Managers

Having 1-2 years supervisory experience, applicant must be capable of managing the daily operation of high volume restaurants and assume complete responsibility in the absence of the Restaurant Manager.

Sr. Chef De Parties/Chef De Parties

Minimum 2 years kitchen experience, conversant with international cuisine and the ability to work in all areas of a full kitchen. Must be able to organize the kitchen brigade/food, control costs, set menus. In the absence of Managing Chef, be able to deliver catering orders or pick up storeroom items.

Demi Chef De Parties/Pastry Chef

Minimum of 2 years kitchen experience, conversant with international cuisine and the ability to work in all areas of a full kitchen. Must be able to organize the kitchen brigade/food, control costs, set menus. In the absence of Managing Chef, be able to deliver catering orders or pick up storeroom items. Working knowledge of bakery and confectionary is a must.

Commis Chef

Having 1-2 years of experience, providing assistance to the Chef De Partie, Suitable applicants should be prepared to work under pressure with the ability to meeting production deadlines. Hours of work will require split shifts, weekends and public holidays.

Restaurant Accountant

Minimum 3-4 years of experience, reporting directly to the Business Accountant, the restaurant accountant will be responsible for all data collection, information management, accounting and administrative functions of the company including preparation of budgets, management report and financial statements, property management and daily accounting /administrative duties. Ability to work in Restaurant as well as in office is required.

The company's activities are construction, food service & property management with approx 100 employees. The candidate should possess an accounting designation (C.A. or CPA), or be qualified by experience. Good knowledge of computer systems and financial software is required.

Weekends and late nights may be required.

Please apply in writing with CV, two references and a covering letter to:

Human Resources, Thomas United Company Limited, P.O. Box HM 1619, Hamilton HM GX, Bermuda.

Deadlines for applications: April 30, 2013