

MEF LTD.

Equal Opportunity Employers  
The Little Venice Group of Restaurants operating as:  
Little Venice/ MarGrill/ Venetian/ Blu/ Gold/ L'Oriental/ Exp  
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 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 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. 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 achieve high standards of quality and cost control. 2 years proven experience is essential; responsible for maintaining all equipment by keeping them clean and in good working condition. 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.

**KITCHEN ASSISTANT**

The duties will include washing pots, dishes and general cleaning of all kitchen appliances and floors; receiving inventory as well as early morning cleaning of front of house and external areas. This job is physically demanding involving heavy lifting and the ability to handle high volumes of dishes and pots during peak hours; assist chef with any help required with catering preparations, delivery and pick up. Possibility of moving to Commis de Cuisine (Apprentice Chef) position given sufficient interest and enthusiasm.

**DINING ROOM GENERAL ASSISTANTS**

Applicants must possess 2 to 3 years proven experience in the food and beverage industry in order to assist the Manager with all aspects of the restaurant business. Applicants will be responsible for assisting with the creation of 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. Superb communication skills are essential as applicant must be able to prepare proposals for special functions. Must be available to work split shifts, evening and weekends.

**GENERAL ASSISTANT KITCHEN**

Applicants must possess 3 to 5 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/organizing, and 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 - 2 years or more experience in all aspects of food and beverage service. Must have a clean appearance, be proactive, 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 valid driver's license would be an asset. Excellent benefits and competitive salary.

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

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

**The Human Resource Manager  
MEF Ltd.**

**P. O. Box HM 994, Hamilton HM DX**

**All applications will be dealt with in the strictest confidence**

**Closing Date: June 11, 2013**