

**TROPICANA LTD. operating as: Lido Complex and  
LA COQUILLE LTD. operating as: La Coquille/Tucker's Point Club and Hotel**

**Equal Opportunity Employers**  
[www.diningbermuda.com](http://www.diningbermuda.com)

**REQUIRE THE FOLLOWING STAFF FOR NEXT SEASON**

**EXECUTIVE CHEF**

Minimum of 5 years proven experience required. Will be responsible for directing and training culinary staff and all other kitchen workers. Must have creativity and the ability to maintain the highest standards. Responsible for purchasing, menu development, maintaining food and labour costs, budgeting and all aspects of running a busy kitchen operation. Ensure quality preparation and presentation. Must be up to date with current culinary trends and innovations, training and current health regulations. Must have extensive culinary background managing back of house in multiple restaurants; demonstrate ability to interact with multicultural staff; have a proven track record in food and labour cost controls and the ability to maintain departmental budgets. Knowledge of Italian, Continental and Oriental cuisines. Must be willing and able to work flexible hours, including shifts, weekends and public holidays. Salary will be commensurate with experience and ability.

**HEAD CHEFS**

Minimum of 2-3 years proven experience required. Knowledge of Italian, Continental and Oriental cuisines and the ability to create new exciting specials, handle cost controls, staff scheduling, catering, menu planning. Must be willing and able to work flexible hours, including shifts, weekends and public holidays. Salary will be commensurate with experience and ability.

**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**

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. 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.

**EXECUTIVE MANAGER OF OPERATIONS**

Minimum of 5 years proven experience in a five star hotel operation with multi-unit restaurant management is required. Applicant will be responsible for ensuring all reporting & control procedures and hygiene & cleanliness standards are maintained at the highest levels. Must maintain high quality of products by ensuring compliance with all operations procedures. Must be able to enforce and support all training & development plans for all staff as per company policy. Will be responsible for reporting, directing and managing overall operations of restaurants, financial commitments and guest satisfaction standards; provide guidance on developing restaurant operations, standards and guidelines including service, product preparation, sales, guest relations, alcohol awareness, safety/security and marketing; preparing and overseeing of accurate administration, and cash procedures; analyze systems and procedures for continual improvement of earning goals. Supervise hiring and training of new staff. Applicant must be highly motivated with ability to manage multiple projects, have strong communication skills and attention to detail. Must be able to work flexible hours, including shifts, weekends and public holidays. Salary will be commensurate with experience and ability.

**KITCHEN ADMINISTRATOR**

Minimum of 3 years' experience is required in a similar position or as middle management in a Food and Beverage department. Applicant will be responsible for all administration work related to the Food and Beverage department. Daily duties will include ordering food and beverage items, invoice processing and receiving procedures. Additional responsibilities will include menu costing, basic human resources administration and must have strong communication skills. Previous experience as a chef and advanced knowledge of food and beverage products is preferred. Strong computer skills and proficiency in Microsoft Word and Excel are a must. Must be available to work split shifts, evening and weekends.

**KITCHEN ASSISTANTS**

Needed for busy restaurants; duties include cleaning tasks, garbage disposal, heavy lifting and assisting chefs as required. Some kitchen experience necessary. Applicants must 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. Only honest, trustworthy, good timekeepers need apply. Possibility to move on to commis de cuisine if keen interest is shown.

**PORTER/GENERAL ASSISTANTS**

The successful applicant will provide day-to-day assistance to the Manager. Must be able to drive as duties will include pick-up and delivery of laundry, food supplies, furniture, documents, and maintenance work. Assistance will be needed in helping the manager with incoming staff including airport pick-ups, supplies, laundry and preparation/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.

**GENERAL ASSISTANTS KITCHEN**

Applicants must possess 2 to 3 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/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.

**GENERAL ASSISTANTS DINING ROOM**

Applicants must possess 3 to 5 years proven experience in the food and beverage industry in order to assist the manager in all aspects of the business. Applicants will be responsible for creating 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.

**DINING ROOM MANAGERS**

Applicants must have at least 5 years' experience in the complete management of a successful 5 star restaurant preferably in a hotel environment. The desired applicant will be reliable, dedicated and honest, with a proven record of accomplishment and knowledge of food, wines and beverages, staff scheduling, training, cost control and stock taking. Knowledge of POS System is essential. He/she should be able to demonstrate creativity in the design and planning of menus in cooperation with the Executive Chef including effective training of new staff. Must be willing to work flexible hours including weekends and public holidays.

**FOOD & BEVERAGE WAITERS/WAITERS/WAITRESSES /SILVER SERVICE/WINE WAITERS/ SOMMELIERS**

Applicants must possess a minimum of 3 years or more current experience in all aspects of food and beverage service, preferably in a 5 star luxury resort operation. Must have 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.

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

**Please apply in writing with full resume and 2 written job references to:**

**The Human Resource Manager**

**MEF Ltd.**

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

**or email: [hr@mef.bm](mailto:hr@mef.bm)**

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

**Application forms available online at [www.diningbermuda.com](http://www.diningbermuda.com)**

**Closing Date November 8, 2013**