



Island Restaurant Group Ltd.

Operators of:



Island Restaurant Group Ltd. (operator of Hog Penny, Barracuda Grill, Pickled Onion, Victoria Grill, Frog and Onion, Dockyard Brewing and IRG Catering), is currently looking for great people in the following hospitality occupations for our very busy restaurants and brewery for the below listed positions to start the busy season in March of 2014.

Note that all job requirements must be met for successful hiring:

Restaurant and Assistant Restaurant Managers (full and part time): Available only to the most committed, dynamic, and driven individuals with uncompromising high standards. Responsibilities cover all aspects of restaurant management and book keeping, and demand the ability to motivate and lead by example. Excellent team building skills, an outgoing nature, and professional image are also a must, along with sound knowledge and experience in all areas and styles of food and beverage service, as you may be required to work all front of house positions as needed. You must have excellent verbal and written communication skills, due to the need to communicate with guests via email and monthly newsletters, as well as a strong demonstrable proficiency on computers with Microsoft Office, and ideally Aloha Restaurant POS System. You must have at least two years similar restaurant management experience.

Experienced Bartenders (full and part time): Efficient, friendly, outgoing and fast, with the highest of cleanliness standards, you must be very competent in your knowledge of cocktails and food service as we offer full meals at the bar. This position will require you to come out from behind the bar to serve tables who are seated in the bar area, and is part of the job description. An ability to work 8+ hour shifts at a very high pace is needed, and you must be able to work late nights, holidays and weekends. Two years' experience working the front of house (server or bar) of a busy, high volume establishment necessary.

Experienced Servers and Barista Counter Servers (full and part time): We are looking for both fine and casual experienced servers and barista servers. These positions demand an absolute commitment to excellence. An ability to work well under pressure in a very busy environment, while constantly striving to exceed the guests' expectations is essential. Well groomed and knowledgeable in all aspects of food and beverage service, these positions require you to be well spoken and outgoing with a very professional personal presentation and appearance. Previous experience of at least two years in a similar operation necessary.

Hosts, Server Assistants, & Bar Porters (full and part time): Entry level positions suited to individuals who may wish to enter the hospitality field and undergo on the job training leading to jobs as a server, bartender or ultimately restaurant manager. Goal oriented, well groomed with a very professional personal appearance and well spoken, these positions require excellent teamwork and a willingness to learn.

No experience necessary, just a great attitude and a polished, professional, personal presentation.

Chefs de Cuisine, Sous Chefs and Chef de Parties: These jobs require an uncompromising attitude towards food excellence. An ability to work all areas of the kitchen while maintaining our established high standards are also a must. Self-motivated and creative, you will be called upon to present new and innovative menu items. Experience in a similar position required.

Kitchen Assistants: You will report directly to the Executive Chef and his Chef de Cuisines. Shifts can start very early in the morning or end very late at night. Responsibilities can include pot and ware-washing, sweeping, mopping, vacuuming, and sanitizing of all kitchen and food service areas, including bathrooms, garbage disposal and receiving and stocking orders, and general food prep as detailed by the Chef. Due to the need to work with caustic chemicals, you must be able to read and decipher cleaning chemical labels, and be able to work in a safe manner. Experience in food preparation is necessary for helping the chefs during prep times and service rushes. Due to the (at times) unsupervised nature of the job, you must be able to provide a clean police record. Minimum of one year restaurant experience required.

Kitchen Porters/Potwashers (full and part time): You will report to the Sous Chef in each kitchen. Responsibilities include pot and ware-washing, and sweeping and mopping of kitchens during service. You will also be responsible for garbage disposal as well as receiving and stocking orders, and may be called on to do basic food prep as needed. An ability to work hard and efficiently while maintaining the highest cleanliness standards is a must for this position. Good physical strength needed for some heavy lifting. Experience in food preparation would be an asset for helping the chefs, and we will actively train interested persons that exhibit commitment and drive, the necessary culinary skills, so that you may progress into other kitchen positions, and learn on the job. A proven record of good integrity is required due to the access the job entails to stored food and bar items.

This position does not require experience, just a great work ethic and positive attitude.

Brew Master/Manager: The successful applicant must demonstrate a proven ability to carry out and manage all aspects of the brewing process. This is to include the brewing of fine ales and lagers, inventory control, raw material purchasing, quality control, product promotion, sales and distribution management. The applicant must have at least two years' experience as a professional brew master, and the necessary brewing qualifications from an accredited place of learning.

Entertainment: We are currently seeking solo/duo/trio acts for our late night bar entertainment (10pm to 2am) nightly. Candidate/s will have a repertoire at least 200 songs in popular style from the 70's, through present, as well as Top 40. Performers must have the ability to put on a high energy, interactive audience focused show; either through sing along to popular pop standards, or performance of popular high energy dance music to encourage audience dancing and participation. Performers must be strong instrumentally on guitar, keyboards or both, and will be expected to use sequencing and/or backing tracks only as secondary accompaniment. The ability to respond to the audiences' mood and adjust play list accordingly is a must. Preference will be given to an act with a proven ability to energize and interact with the audience and drive sales through customer retention and on stage product promotion, as well as a sound knowledge of social media and a willingness to actively promote your show.

Important to ALL Applicants: All positions demand excellent timekeeping, a requirement to work splits, weekends, and holidays, the ability to work well as a team, and a willingness to assist others in the completion of their tasks. All front of house positions require an engaging personality and cordiality, NO EXCEPTIONS (this is the hospitality industry)! All applicants must also have a proven record of good integrity.

We will train interested Bermudians who have an outgoing personality, strong work ethic, and who are willing to start climbing the ladder from the bottom rung. Applicants without experience only require the absolute qualifications of positive attitude and intensity. Over time we will then train the skills and teach the knowledge.

If you wish to apply in person, applications may be downloaded from our website at www.irg.bm and presented at the specific restaurant of your interest, Monday to Friday from 3pm to 5pm.

Or, please send resume and references to PO Box HM 462, HM BX, or fax to #295 1339, or e-mail to hr@irg.bm Attention: Human Resources.

Written professional references stating relevant experience will be required of all successful applicants, as well as, where necessary, proof of good integrity.

Absolutely NO telephone inquiries, and walk in applications ONLY as noted above.