



SOUS CHEF

The Royal Hamilton Dinghy Club is seeking a Sous Chef who can assist the Executive Chef in all aspects of managing the kitchen department and personnel, ensuring quality preparation/production for all restaurants in accordance with RHADC standards. Responsibilities will include purchasing food, menu development, maintaining approved food cost, controlling labor costs, and budgeting.

Requirements:

- Completed an education in the culinary arts and have gained experience in all areas of food presentation (to include Asian Cuisine), cooking, and presentation
- Minimum 3 years' experience in a similar position at a 4 diamond style hotel, boutique hotel, restaurant or Private Club
- Knowledge of sanitation practices, quality control, recipe interpretation and prep duties
- Ability to handle complex cooking assignments to ensure a high quality product
- Ability to work all stations in kitchen; this is a hands on position
- Well versed with HACCP and kitchen hygiene/food safety regulations
- Fluency in English both verbal and written
- Island experience a major plus
- Computer skills with a focus on Excel and Word
- Excellent written and verbal communication skills

If you are vibrant, possess lots of energy, willing to go the extra mile while striving to exceed the member/guest expectations – please apply.

Submit application and resumé marked 'confidential' to:

The Royal Hamilton Amateur Dinghy Club, 25 Pomander Road,
Paget PG05 - Tel: 236-2250

Resumés by e-mail are also accepted to: awalker@rhadc.bm

Closing date: September 3, 2014

Please include at least two character references

*The RHADC like other establishments in
Bermuda has a 'Drugs and Alcohol Don't Work Here Policy'
and is an equal opportunity employer*