



**The Mid Ocean Club**, an equal opportunity employer, invites applications for the following positions.

#### **SOUS CHEF**

The applicant must have a minimum of 5 years experience as a kitchen manager and must be a graduate of a recognized and reputable culinary academy. Knowledge of a la carte, table d'hôte, buffet and banquet catering is required as is extensive knowledge of fine dining and modern culinary applications.

A "hands on" approach including menu development, culinary themes and concepts, costing and execution is a critical skill set. Must have a mature personality and be able to supervise, train, coach and motivate a multi-ethnic work force by fostering a team environment. Good communication and computer literacy skills are also required.

#### **CHEF TOURNANT**

The applicant must have a minimum of 5 years experience and should expect to be rotated into different areas of the kitchen with or without advance notice and assist the senior chefs in managing the kitchen effectively. In depth skills and knowledge of all kitchen operations is essential. Must be capable of producing a consistent product. Knowledge of a la carte, table d'hôte, buffet and banquet catering is required. Candidates must be capable of training employees and working well under pressure with minimum supervision.

#### **SENIOR CHEF DE PARTIES**

The applicants must have a minimum of 5 years experience at the Chef de Partie level that covered Entremetiere/Saucier/Garde Manger sections of a busy first class kitchen. Knowledge of a la carte, table d'hôte, buffet and banquet catering is required. Candidates must be capable of training employees and working well under pressure with minimum supervision.

#### **CHEF DE PARTIES**

The applicants must have a minimum of 3 years experience at the Chef de Partie level that covered Entremetiere/Saucier/Garde Manger sections of a busy first class kitchen. Knowledge of a la carte, table d'hôte, buffet and banquet catering is required.

#### **DINING ROOM CAPTAIN**

The applicant must be a highly motivated individual with extensive knowledge and experience in running a busy a la carte/table d'hôte dining room. Knowledge of fine dining, wines and a busy banquet/function business is essential. This position deputizes for the Restaurant Manager and in his absence is responsible for staff supervision, training and providing the highest degree of member/guest service.

#### **SILVER SERVICE FOOD & BEVERAGE WAITPERSONS**

The applicants must have at least 3 years Food & Beverage service experience in a deluxe restaurant and banqueting environment. The knowledge of wine, wine products and their service is also required. These positions call for well groomed punctual individuals with a proven track record of progressive experience in fine dining and tableside food preparation.

Given the nature of our hospitality industry all positions require weekends, public holidays and evening scheduling.

**Interested applicants are requested to apply by sending their résumé, including two current references, in confidence to:**

**Human Resource Manager**

**The Mid Ocean Club**

P.O. Box FL 10

Smith's FL BX

Email: [zsmith@moc.bm](mailto:zsmith@moc.bm)

**Closing Date: February 18, 2015**