

HOSPITALITY MANAGEMENT SERVICES LTD.

The St. George's Club restaurants Griffin's Bistro and bar and The Beach House at Fort St. Catherine are looking for dynamic hard working individuals who are able to assist and take our facilities to the next level. Come and be part of the HMS restaurant group and understand why Fodor's say of The Beach House: "Well off the beaten path, the Beach House offers a dining experience unlike anywhere else on the island".

We are inviting applicants for the following positions for the 2015 season at Griffin's Bistro and bar and The Beach House restaurants.

HEAD CHEF

We require well-trained professional with a least ten (10) years' experience to work in our kitchens. The applicant must show proven record of European and International Cuisine experience. Be able to create, develop and execute innovative gourmet dishes and menu. Applicant must have knowledge of Food & Beverage preparation techniques, along with proper kitchen health regulations. Be responsible for cost control, inventories, scheduling and performance reports to maintain budget requirements, to include organizing special events and weddings. The Head Chef is expected to provide training for all members of his team to ensure that they meet the quality and standard set by the HMS restaurants. References are required from previous employers attesting to your experience and abilities along with proper certification/certificates of your proven culinary education. A clean and neat appearance is important. Previous experience as a Head Chef would be a definite asset. This position involves shift work including public holidays and weekends. Applicants must be capable of leading a team of chefs and be responsible for overseeing the total kitchen operation. This position reports directly to The Managing Director

SOUS CHEF WITH BREAD & PASTRY CERTIFICATION

We require well-trained professional with a least four (4) years' experience to work in our kitchens. Applicant must have knowledge of Food & Beverage preparation techniques, along with proper kitchen health regulations. Have creative knowledge, skill and performance in a busy restaurant, ability to handle pressure of working on the kitchen line. Create and coordinate cakes and desserts for every day service and for special occasions such as private functions and weddings. The Sous Chef/pastry chef is expected to provide training for all members of his team to ensure that they meet the quality and standard set by the HMS restaurants. References are required from previous employers attesting to your experience and abilities along with proper certification/certificates of your proven culinary education. A clean and neat appearance is important. Previous experience as a Sous Chef/Pastry would be a definite asset. This position involves shift work including public holidays and weekends. Applicants must be capable of leading a team of chefs and be responsible for overseeing the total kitchen operation when required. This position reports directly to Head Chef and The Managing Director

SOUS CHEF

We require well-trained professional with a least four (4) years' experience to work in our kitchens. Applicant must have knowledge of Food & Beverage preparation techniques, along with proper kitchen health regulations. The Sous Chef is expected to provide training for all members of his team to ensure that they meet the quality and standard set by the HMS restaurants. References are required from previous employers attesting to your experience and abilities along with proper certification/certificates of your proven culinary education. A clean and neat appearance is important. Previous experience as a Sous Chef would be a definite asset. This position involves shift work including public holidays and weekends. Applicants must be capable of leading a team of chefs and be responsible for overseeing the total kitchen operation when required. This position reports directly to the The Managing Director

FOOD & BEVERAGE SERVERS

We require well-trained professionals with at least two (2) years' experience to work in our restaurants. The successful applicants must be required to assist in all aspects of service to ensure total guest satisfaction. They must be willing to work unsupervised on occasions and be responsible for organizing restaurant equipment and linens. They will need to be proficient in using the Squirrel or equivalent POS system for all orders. Previous experience in wine sales and service would be a definite asset but a warm friendly character with a positive attitude is a must combined with the ability to work as a team member in a busy environment. This position will involve shift work, including public holidays and weekends.

If you have an outgoing personality, positive attitude and are willing to go the extra mile to ensure total customer satisfaction, why don't you come and work with Chef/Manager Piero and allow him to pass on more than twenty (20) years of culinary experience and wine knowledge that will help you have a very rewarding career in the hospitality industry.

Please forward your resume to the

Managing Director of HMS LTD, c/o The St George's Club

P.O Box GE 92 St. George's GE BX

or email : info@stgeorgesclub.com

Closing date for all applications is April 8, 2015