



GROTTO BAY
BEACH RESORT BERMUDA

An Equal Opportunity Employer
Join our team of professionals committed to
delivering quality service in a great work environment

For all of the following positions, candidates should understand that work schedules include split shifts; weekends; public holidays and/or irregular schedules. Additionally, candidates must be willing to cross train and/ or train other staff members when necessary and must always be willing to assist where necessary in order to ensure quality delivery of service to our Guests.

Pastry Sous Chef:

Qualified candidates will have a passion for food and a la carte restaurant production. Applicants must have a minimum of four years of proven work experience in pastry/baking, cakes, breads, chocolates & sugar work in a high volume pastry division and will report to the Executive Chef and the Executive Sous Chef. Successful candidates must be creative and innovative. Hours of work will include weekends, public holidays and irregular shifts.

Pastry Demi Chef de Partie:

Qualified candidates will have a passion for food and a la carte restaurant production. Applicants must have a minimum of two years of proven work experience in pastry/baking, cakes, breads, chocolates & sugar work in a high volume pastry division.

Applicants may apply either by email, execasst@grottobay.com, or in person by submitting their resume, copies of any relevant certifications and references. Please note, only applicants that are short listed will be contacted. All candidates will undergo a thorough background check including criminal; credit and employment.

Grotto Bay Beach Resort,
11 Blue Hole Hill,
Hamilton Parish CRO4

Closing date: April 28, 2015