

LA COQUILLE LTD.
operating as:
La Coquille/Tucker's Point Club and Hotel

Equal Opportunity Employers
www.diningbermuda.com

REQUIRE THE FOLLOWING STAFF

CHEFS DE PARTIE/PASTRY CHEF

Applicants must have knowledge of all aspects of the kitchen operation and be able to achieve high standards of quality and cost control. 2 to 3 years proven experience is essential. Must be available to work split shifts, weekends and public holidays in a very busy atmosphere. Good time-keeping and the capacity to work under pressure are essential. Salary will be commensurate with experience and responsibilities.

COMMIS DE CUISINE

Applicants must have knowledge of all aspects of the kitchen operation and be able to achieve high standards of quality and cost control. 2 years proven experience is essential. Must be available to work split shifts, weekends and public holidays in a very busy atmosphere. Good time-keeping and the capacity to work under pressure are essential. Salary will be commensurate with experience and responsibilities.

GENERAL ASSISTANTS KITCHEN

Applicants must possess 2 to 3 years experience in working in a kitchen environment. The successful applicant will provide assistance in the kitchen by supervising non-cooking personnel to ensure cleanliness of kitchen and equipment; supervise the use of all chemicals to ensure maximum cleanliness; must be able to provide leadership, guidance, training and follow up on assigned tasks to ensure completion. Must be able to drive as duties will include pick-up and delivery of catering equipment, food supplies, and maintenance work. Assistance will be needed in helping the manager with incoming staff including airport pick-ups, supplies, preparation/cleaning of staff accommodation in conjunction with instructions from Human Resources.

Applicants must have a valid driver's license, be honest and reliable and must be available to work evenings, weekends and public holidays in a very busy atmosphere. Good time keeping and the capacity to work under pressure are essential.

FOOD & BEVERAGE WAITERS/WAITRESSES /SILVER SERVICE/WINE WAITERS/ SOMMELIERS

Applicants must possess a minimum of 3 years or more current experience in all aspects of food and beverage service, preferably in a 5 star luxury resort operation. Must have clean appearance; be proactive, available to work split shifts, weekends and public holidays in a very busy atmosphere. Good time keeping and the capacity to work under pressure are essential.

**Bermudians, Spouses of Bermudians and P.R.C. holders
will be given first preference.**

**Please apply in writing with full resume and
2 written job references to:**

**The Human Resource Manager
MEF Ltd. (ref: Coq)**

**P. O. Box HM 994, Hamilton HM DX
or email: hr@mef.bm**

All applications will be dealt with in the strictest confidence

Closing Date: August 7, 2015