

Thomas United Company Ltd.

PO Box HM 1619 Hamilton HMGX

Phone: 441-2926503/Fax 441-2925414

requires the following for Four Star and Glaze Bakery

Restaurant Managers

Having 3 years restaurant management experience, applicants must be able to assume complete responsibility for the operation and must have proven management skills including producing bottom line results through control of assets, training and motivating staff, quality assurance and maintenance of high standards. Capable of maintaining financial and administrative functions including preparation of P&L account, MIS reports, administrative duties, and any other duties as assignment by the Management. Hours of work will require split shifts, weekends and public holidays.

Assistant Restaurant Managers

Having 3 years restaurant experience, applicant must be capable of managing the daily operation of high volume restaurants, must have proven supervisory skills including producing bottom line results through control of assets, training and motivating staff, quality assurance and maintenance of high standards and assume complete responsibility in the absence of the Restaurant Manager. Capable of maintaining financial and administrative functions including preparation of P&L account, MIS reports, administrative duties, and any other duties as assignment by the Management. Hours of work will require split shifts, weekends and public holidays.

Pastry Chefs

Minimum 5 years relevant experience, well conversant with Pastry/Bakery cuisine and the ability to work in all areas of a full kitchen. Must be able to organize the kitchen brigade/food, control costs, set menus and any other duties as assignment by the Management. May be required to deliver catering orders or pick up storeroom items. Ability to Train and supervise others is a definite asset. In addition to being knowledgeable about the science behind the baking and pastry-making process, dessert chefs must also possess artistic skill in decorating cakes and other creations. Pastry chefs may be required to meet with customers to discuss the details of custom-made desserts for special occasions. Hours of work will require split shifts, weekends and public holidays.

Demi Chef De Parties / Pastry Chefs

Minimum of 3 years kitchen experience, conversant with international cuisine and the ability to work in all areas of a full kitchen. Must be able to organize the kitchen brigade/food, control costs, set menus and any other duties as assignment by the Management. May be required to deliver catering orders or pick up storeroom items. Working knowledge of bakery and confectionary is a must. May be required to meet with customers to discuss the details of custom-made desserts for special occasions. Hours of work will require split shifts, weekends and public holidays.

Commis Chef

Having 2-3 years of Kitchen experience, providing assistance to the Chef De Partie, Suitable applicants should be prepared to work under pressure with the ability to meet production deadlines. May be required to deliver catering orders or pick up storeroom items. Hours of work will require split shifts, weekends and public holidays.

We are seeking passionate and professional persons to join our team with first preference given to suitably qualified and experienced Bermudians or spouses of Bermudians, PRC holders.

All interested applicants should apply in writing with an updated resume, two references and a covering letter to the above address Attn: Human Resource. Closing Date for applications: November 3, 2015