

ALL THE KING'S MEN

Robin Hood Pub & Restaurant - Henry VIII Restaurant, Sushi Bar and Pub

The above listed restaurants are seeking qualified applicants to work in the below positions. Candidates must have recent experience working in fast paced, high volume restaurants and where applicable, persons with Micros POS experience preferred. All applicants must have proven recent professional references that indicate integrity.

All positions demand excellent timekeeping required to work split shifts, evenings, weekends and public holidays. Must be able to work well as a team and willing to assist others in the completion of their tasks. Must be willing to work at both locations.

Restaurant Manager - Detail oriented, highly motivated individual to manage day-to-day operations of a busy restaurant. Must have full knowledge and past experience in the following areas: Food, beverage and wine service, inventory ordering and stock control, ability to manage staff, motivate and lead by example, menu planning, organizing catering and preparation, scheduling, staff supervision and training, strong communication skills, customer relation skills, F&B costing and control, computer skills, familiar with Micros POS system. Minimum three years recent experience in a similar position.

Captain - Professional individuals to assist the management team in the running of our busy restaurant. Requirements: strong food and beverage background with an eye for detail. Assist with inventory and stock controls. Strong organizational skills, staff scheduling, knowledge of flambé and tableside carving. A commitment to a high standard of service and the ability to function in busy work environment. Must have three years recent experience.

Head Chef/Bakery Head Chef - Experienced hospitality professional committed to the industry and its success, to manage our busy kitchen. Must have three years recent experience, with a proven track record of success. This challenging position requires an individual capable of supervising, training and directing a team of chefs and porters. Strong communication skills, full knowledge of international culinary and creativity in all areas of food preparation, menu preparation, food costing and control, purchasing, stock control and scheduling. Must be able to function well in a busy work environment.

Sushi Chef - Must have vast experience in the art of sushi culinary, creative in all forms of sushi/seafood preparation & presentation. Required to be smart in appearance with a pleasant personality, courteous, able to function well under pressure and to work as a member of a team, as well as being able to interact with guests.

Sous Chef – Highly motivated, capable of supervising kitchen staff, ability to communicate well and train junior staff. Must have two years experience in similar position, full working knowledge in all areas of the kitchen including international culinary and hot, cold and pastry section. Must have a keen eye for detail and presentation in high volume bust environment and must function well under pressure.

Chef de Partie – Must have an uncompromising attitude toward food excellence and creativity. Applicant should have prior two years experience, and used to working in a similar style busy kitchen, preferably Posses City and Guild Diploma.

Sushi Waiter/Waitress - Must have minimum one year experience, full knowledge of sushi and seafood, beverage and wine service. Must be hard working, with a pleasant personality, good timekeeper, a positive attitude, smart in appearance, able to function well under pressure and excellent recent references. Experience in a similar style operation and with Micros systems a definite asset.

Wait Staff/Servers/Waiter/Waitress - Must have two years previous experience in all aspects of food, beverage and wine service. Must be hard working with a pleasant personality, good timekeeper, a positive attitude, smart in appearance and excellent recent references. Must have experience in a similar style operation, knowledge with Micros systems a definite asset.

Apply in writing stating the position you are applying for. Application must include: current resume, minimum two recent written employment references relevant to the position being applied for with contact details. Applications must be received no later than 4th December 2015

General Manager: P.O. Box SN 52, Southampton, SNBX, Bermuda. (No telephone inquiries please, only candidates selected for an interview will be contacted)

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