

Thomas United Company Ltd.

PO Box HM 1619 Hamilton HMGX

Phone: 441-2926503/Fax 441-2925414

Requires for various location at 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.

Sr. Chef De Parties/Chef De Parties

Minimum 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 recipes. In the absence of Managing Chef, be able to deliver catering orders or pick up storeroom items. Hours of work will require split shifts, weekends and public holidays.

Catering Manager

The ideal candidate will have 3+ years of experience supervising food and beverage, employees in a high volume and fast paced environment. The ideal candidate will have restaurant/ hotel or catering/ culinary experience and exceptional ability to build and enhance customer relationships. the Catering Manager will be the leader of Catering operations responsible to both grow sales, and to manage corporate and special event accounts and events, catering and F&B personnel, company vehicles, and day to day operations, while coordinating scheduled functions and maintaining facility organization. The Catering Manager will supervise full-time, part-time and occasional employees in food service positions. Other duties include but are not limited to inventory control and reporting, and ensuring that customer service meets or exceeds company standards. The applicant will be responsible for managing and developing the catering team, customer service, internal events, managing the P&L, and playing a key role in a very busy Catering and Corporate environment. Exceptional service, fresh and high quality products, plus presentation are key focal points.

The successful candidate should have the ability to work flexible hours, weekends, holidays, split shifts and late nights as the business shall require. The applicant shall be required to maintain a current vehicle license suitable to drive the company vehicles, and shall possess the skills and abilities to perform all aspects of the catering function

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, conversant with international cuisine & providing assistance to the Chef De Partie, Suitable applicants should be prepared to work under pressure with the ability to meeting 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:

October 12, 2016