

TROPICANA LTD.

operating as: Lido Complex and

LA COQUILLE LTD.

operating as: La Coquille/Tucker's Point Club and Hotel

and Blu Restaurant/Gold Coast Express

Equal Opportunity Employers

www.diningbermuda.com

REQUIRE THE FOLLOWING STAFF FOR THE NEW SEASON

CHEFS DE PARTIE

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 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.

GENERAL ASSISTANTS DINING ROOM

Applicants must possess 3 to 5 years' proven experience in the food and beverage industry in order to assist the manager in all aspects of the business. Applicants will be responsible for creating menus, wine lists, coordinating table set-up for evening service and special events, handle customer enquiries, assist in the restaurant, have practical experience in computers, staff planning, working schedules, including knowledge of POS systems, Microsoft Word, Excel. Superb communication skills are essential as applicant must be able to prepare proposals for special functions. Must be available to work split shifts, evening and weekends.

DINING ROOM MANAGER

Applicants must have at least 5 years' experience in the complete management of a successful 5 star restaurant preferably in a hotel environment. The desired applicant will be reliable, dedicated and honest, with a proven record of accomplishment and knowledge of food, wines and beverages, staff scheduling, training, cost control and stock taking. Knowledge of POS System is essential. He/she should be able to demonstrate creativity in the design and planning of menus in cooperation with the Executive Chef including effective training of new staff. Must be willing to work flexible hours including weekends and public holidays.

FOOD & BEVERAGE WAITERS/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.

SEASONAL BARTENDERS

Applicants must have 3 to 5 years' bartending experience working in the food & beverage industry and be able to accurately mix and serve standard beverages in a friendly and efficient manner. Must be attentive to guests and be able to interact and make them feel welcome; pleasant personality and be able to provide service to members, tourists and guests; clean appearance and be available to work split shifts, weekends and public holidays.

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: KL)

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: January 7, 2017