

MEF LTD.

Equal Opportunity Employers

The Little Venice Group of Restaurants operating as:

Little V/The Club/Venetian/L'Oriental/Express

La Trattoria, Trattoria Shop, Airport Operations

Fourways Inn Restaurant & Catering/Café 4

Harbourfront Restaurant

REQUIRE THE FOLLOWING FULL-TIME AND PART-TIME STAFF FOR THE NEW SEASON FOR OUR INNOVATIVE AND EXCITING RESTAURANTS, LOUNGE, CATERING AND DELI OPERATIONS

HEAD CHEFS

Minimum of 2-3 years proven experience required. Knowledge of Italian, Continental and Oriental cuisines and the ability to create new exciting specials, handle cost controls, staff scheduling, catering, menu planning. Must be willing and able to work flexible hours, including shifts, weekends and public holidays. Salary will be commensurate with experience and ability.

SOUS CHEFS

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.

CHEFS DE PARTIE/ ARTIST/ PATISSERIE (Full/Part-time)

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 (Full/Part-time)

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; responsible for maintaining all equipment by keeping them clean and in good working condition. 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 3 to 5 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, and 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/organizing, and 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

(Full/Part-time) Applicants must possess a minimum of 2 years or more experience in all aspects of food and beverage service. Must be able to give total satisfaction to our clients in showing them the real meaning of giving a unique service, POS systems, be able to handle cash and credit card transactions, and processing food & beverage orders on micro systems. 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. A valid driver's license would be an asset. Excellent benefits and competitive salary.

GENERAL ASSISTANTS DINING ROOM

Applicants must possess 2 to 3 years proven experience in the food and beverage industry in order to assist the Manager with all aspects of the restaurant and other outlet business. Applicants will be responsible for assisting with the creation of menus, wine lists, coordinating table set-up for evening service and special events; handle customer enquiries; assist in the restaurant; be responsible for training new employees, especially graduates from the hotel school. Must have practical experience in computers, staff planning, working schedules, including knowledge of POS systems, Microsoft Word and 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.

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

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

The Human Resource Manager

MEF Ltd. (ref: Group)

P. O. Box HM 994, Hamilton HM DX

or email: hr@mef.bm

All applications will be dealt with in the strictest confidence

Application forms available online at www.diningbermuda.com

Closing Date: January 12, 2017