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For over 125 years, Hamilton Princess & Beach Club has played a major role in Bermuda's hospitality industry. Now fully renovated, and with a culture of delivering quality and high standards of service in the past, the Hotel prepares to embrace the future as the premier luxury travel destination in Bermuda.

We are accepting applications for the following position. Applicants must be aware that irregular hours, including split shifts, and public holiday work may be required.

JUNIOR SOUS CHEF

As a member of our Food & Beverage team your passion and commitment will ensure efficient operations to Fairmont Standard and exceptional cuisine. Reporting to the Executive Chef and Executive Sous Chef, responsibilities will include:

- Consistently offer professional, engaging and proactive guest service while supporting fellow Colleagues
- Ensure the consistency in the preparation of all food items for a la carte and/or buffet menus according to hotel recipes and standards
- Conduct daily shift briefings to kitchen colleagues
- Ensure all kitchen colleagues are aware of standards & expectations
- Liaise daily with Outlet Managers to keep open lines of communication regarding guest feedback
- Maintain and enhance the food products through creative menu development and presentation
- Assisting in managing the culinary operations of the Outlet and banquet production as required
- Contributing to menu development
- Ordering food and manage inventories
- Producing product of the highest quality
- Training culinary staff to be an efficient and productive team
- Maintaining a clean and safe kitchen
- Other duties as assigned

Desired Qualifications & Experience:

- Documented culinary training and certification (Red Seal certificate, Journeyman's papers of international equivalent) is strongly preferred
- At least 3 years' general culinary experience in a luxury hotel environment is required
- At least 1 year of international experience is preferred
- Previous leadership experience is strongly preferred
- Capability to maintain the highest standards of food presentation and quality is required
- Proven ability to focus attention on guests needs, remaining calm and courteous at all times
- Proven interpersonal, communication (written and verbal) skills
- Proven ability to work efficiently in a demanding fast paced environment
- Proven ability to work cohesively as part of a team in a multicultural, diverse
- environment working knowledge of MS Office programmes is an asset
- Strong work ethic, highly responsible and reliable. The ability to work extended hours as necessary is required

Closing date for applications: Monday May 1st 2017



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