

Chops Ltd

Owners & Operators of
Red Steakhouse & Bar, Bermuda Bistro at the Beach
103 Front Street, Hamilton, Bermuda

Are recruiting for the following positions:

Experienced Sous Chef

The applicant must have a minimum of three years experience in a busy kitchen environment. He/she must be in possession of City & Guilds 706 part 1 & 2 or equivalent. He/she must be prepared to work late nights, weekends and public holidays on a six day split shift week.

Experienced Chef De Partie

The applicant must have a minimum of three years experience in a busy kitchen environment. He/she must be in possession of City & Guilds 706 part 1 & 2 or equivalent. He/she must be prepared to late nights, work weekends and public holidays on a six day split shift week.

Experienced Head Server

The applicant must have a minimum of three years experience of serving food in a busy restaurant environment and have experience of using a P.O.S till system and be able to handle cash. The applicant must also have a minimum 2 years experience in a supervisory position in a food and beverage outlet & to be able to supervise in the absence of the Manager & Assistant Manager. The position is a full time position and the applicant will be able to work late nights, split shifts, weekends and public holidays.

Experienced Food & Beverage Server

The applicant must have a minimum of three years experience of serving food in a busy restaurant environment and have experience of using a P.O.S till system and be able to handle cash. The position is a full time position and the applicant will be able to work late nights, split shifts, weekends and public holidays.

Experienced Manager

The applicant must have a minimum of 5 (Five) years experience in a managerial position in a busy bar and restaurant environment. He/she must have experience of P.O.S. computerized till systems along with cash reconciliation procedures and be responsible for inventory and inventory control systems.

The applicant must be knowledgeable in payroll systems and scheduling of staff and have proficiency in social media marketing. The successful applicant will also be required to assist the management team in organizing promotional events and advertising. He/she must be willing to work split shifts, extended hours and public holidays.

Head Chef

The applicant must have a minimum of four years experience in a busy kitchen environment. He/she must be in possession of City and Guilds 706 Part 1 and 2 and must be able to work under pressure and unsupervised. He/she must have an aptitude for inventory control, costing and ordering of stock and must be prepared to work weekends and public holidays on a six day split shift week.

Applicants must have 2 years experience in Catering Services and possess strong communication and organizational skills.

To apply for the positions you must apply in writing with your current resume and three letters of reference to P.O. Box HM 3009, Hamilton HM MX

Closing date: August 8th, 2017