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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 positions. Applicants must be aware that irregular hours, including split shifts, and public holiday work may be required.

CHEF DE PARTIE (GENERAL / PASTRY / BUTCHER)

At Hamilton Princess & Beach Club, our approach to Human Resources begins with selecting the best candidates to join our global team of service professionals committed to turning moments into memories for our guests. As a member of our Food & Beverage team your passion and commitment will ensure that all food is prepared to exceed guest's expectations and to provide an outstanding dining experience.

Summary of Responsibilities:

Reporting to the Executive Sous Chef, responsibilities and essential job functions include, but are not limited to, the following:

- Consistently offer professional, engaging and proactive guest service while supporting fellow Colleagues
- Demonstrate Fairmont core values in all interactions
- Ensure the consistency in the preparation of all food items for a la carte and or buffet menus according to hotel recipes and standards
- Continually strive to improve food preparation and presentations
- Have full knowledge of all menu items, daily features and promotions
- Ensure all kitchen Colleagues are aware of standards and expectations
- Maintain proper rotation of product in all chillers to minimize wastage/spoilage
- Ensure the cleanliness and maintenance of all work areas, utensils, and equipment
- Actively share ideas, opinions and suggestions in daily shift briefings
- Liaise daily with Outlet Chefs to keep open lines of communication regarding guest feedback
- Follow and ensure compliance with all corporate, hotel and departmental policies and procedures
- Participate in hotel committees
- Perform any other function related duties and projects as assigned

Butcher: Additional responsibilities include:

- To complete daily Meat, Fish & Poultry market lists based on hotel volume
- To ensure daily rotation of all Butchery items from the outlets to maintain quality
- To liaise with Director of Purchasing to communicate quality for money ratio
- To maintain consistency for all items leaving the Butcher Shop
- To keep inventory of red meats to ensure proper aging of meats

Desired Qualifications & Experience:

- At least three years general culinary; pastry / baking; or butchery experience in a luxury hotel environment
- Documented culinary certification (Red Seal certificate, Journeyman's papers of international equivalent) is strongly preferred
- At least 1 year international experience is preferred along with demonstrated creative culinary skills
- Strong interpersonal and communication (verbal and written, fluent in English) 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
- Proven ability to focus attention on guest needs, remaining calm and courteous at all times
- Computer literate in MS Office applications is an asset
- Strong work ethic, highly responsible, and reliable. The ability to work shifts, extended hours including evenings, weekends and public holidays is required

Closing date for applications: Friday, August 25 2017



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