

FOOD & BEVERAGE DEPARTMENT:

ASSITANT MAITRE D': Must have at least 4 years' F&B experience in first class dining establishments and at least 2 years' continuous experience in a supervisory or management capacity. Must possess a vast knowledge of wines and beverages. Some administration work involved as necessary as well as food and beverage service.

F&B CAPTAIN: Must be a trained professional with at least 3 years' relevant experience in a supervisory capacity in first class establishments. Duties include supervision, coordination and training of dining room staff. Must possess a vast knowledge of wines and beverages. Will also be fully involved with food and beverage service.

FOOD & BEVERAGE SERVERS: Must have at least 3 years' experience in similar establishments. Successful candidates will have friendly, dynamic personalities, vast knowledge of food, wines and beverages, a keen interest in the cuisine of the restaurant and a desire to exceed guest expectations. Must be an efficient, reliable team player.

SOUS CHEFS: Must have at least 3 years' experience in a supervisory chef position in fine dining restaurants. Must have the ability to maintain the highest standards of food preparation, presentation, and be capable of managing the kitchen in the Executive Chef's absence. Recognized culinary certificates are an asset.

PASTRY CHEFS: Must have at least 4 years' experience in a first-class establishment and be able to produce outstanding plated a la carte desserts, buffet desserts, chocolates, ice cream and sorbets, sugar work, wedding cakes, themed cakes and chocolate work showpieces. Must also have an excellent knowledge of French pastries, Danishes, croissant and brioche. Certification from a recognized culinary school is an asset.

CHEF DE PARTIE: Must have at least 2 years' experience in similar quality establishments as chef/ cook/ demi-chef and demonstrate the ability to maintain the highest standards of food preparation and presentation. Recognized culinary certificates are preferred.

PORTER/DISHWASHER: Must maintain the

cleanliness and order of the kitchen including china, silverware, glass, pots and pans and kitchen utensils and equipment. Duties include cleaning of restrooms, bar areas, walkways and emptying of trash receptacles. Also required to assist in basic food preparation if required. Must be physically fit, hardworking, dependable, and must have a solid employment history.

BARTENDERS: Must possess at least 2 years' experience in a similar establishment with excellent knowledge in mixing, garnishing, creating and serving classic and innovative drinks to provide an exceptional drinking experience for guests. Must possess inventory skills and the ability to keep the bar organized, stocked and clean. Knowledge of a second language is a plus. TIP's Training necessary.

EXECUTIVE CHEFS: Must have at least 5 years' experience in a supervisory head chef position in fine dining restaurants and must be able to demonstrate solid leadership skills in a busy, highly disciplined and organized kitchen. Must have a genuine interest in food, quality and service and must be able to maintain the highest standards of the restaurant while remaining calm and organized under pressure. Responsibilities include kitchen management, training of kitchen staff, purchasing and inventory control and menu planning within a budget. Recognized culinary certificates are preferred.

ON-CALL EVENTS/CATERING STAFF: The Food & Beverage Department are looking to also enlist On-Call staff for all positions listed above. This will entail any functions that will be held on the hotel grounds that are outside of our normal F&B operations. Weddings, Conferences, Parties, Catered functions etc. Applicants must be willing to assist in various aspects of the event and represent the hotel to the highest standard while on-site. These positions will require some last minute as well as advanced scheduling.

All positions involve shift work including weekends, evenings, nights and public holidays. All positions require good physical conditions. You may send a resume (preferred with photo) with two references to; "Human Resources Department" The Loren at Pink Beach, 116 South Road, Tuckers Town, Smiths, HS 01 or careers@thelorenhotel.com" . Tel: 293-1666

Cosing date: October 6, 2017