



CAMBRIDGE BEACHES
RESORT & SPA

The *Alh* in Bermuda

CAMBRIDGE BEACHES LTD

requires the following Team Members for the 2018 Season:

FRONT OFFICE MANAGER

Dedicated and proven leader with excellent management abilities required to run this busy department. Responsible for: cashiering, night audit, reception, bell services, switchboard, guest activities and concierge. A definitive record in all aspects of front office management with minimum of 3 years' hotel managerial experience in similar position required. Team player with friendly & outgoing personality with excellent organizational skills and significant computer experience is required.

ASSISTANT MANAGER

Assists Front Desk/Reservations, Conference & Catering operations as well as fulfilling Evening Duty Manager shifts (min 2 per week) – strong qualifications and a minimum 5 years' experience (3 as Front Office Supervisor or Food & Beverage Supervisor) in these areas is required. Team player with friendly & outgoing personality with excellent organizational skills and significant computer experience is required.

SENIOR SOUS CHEF

Mature individual who can take charge and assist the Executive Chef in the operation of a busy resort culinary operation. Minimum 4 years supervisory experience in a gourmet restaurant preferably with a Michelin Guide or equivalent rating.

JUNIOR SOUS CHEF PASTRY

Assist to oversee resort pastry operation. Minimum of 5 years' experience as Chef de Partie or higher in resort / fine dining pastry operation required.

JUNIOR SOUS CHEF

Assist to oversee saucier, garde-manger and entremetier sections in this busy kitchen. Minimum 5 years' experience as Chef de Partie in the relevant kitchen section of resort/ fine dining operation required.

SENIOR CHEF DE PARTIE

Minimum of 3 years' experience as Chef de Partie in saucier, garde manger and entremetier sections or pastry section in a resort/fine dining operation is required.

CHEF DE PARTIE (PASTRY)

Minimum of 3 years' experience as Chef de Partie in pastry section in a resort/fine dining operation is required.

CHEF DE PARTIE

Successful candidates will fill vacancies in our saucier, garde-manger and entremetier sections. Requirements are a minimum of 2 years' experience as a Chef de Partie or 5 years as a Commis de Cuisine in the relevant departments in prestigious deluxe establishments.

SENIOR CHEF DE PARTIE - BAKER

Qualified Baker required to oversee entire resort baking production. Production includes various types of breads, pastries, muffins, cookies, croissants, desserts etc. Minimum 5 years' experience as a Chef de Partie in relevant section required.

FOOD & BEVERAGE CAPTAIN

Professional, competent, friendly leaders to be responsible for luxury resort food & beverage services, as well as general guest services, throughout the property. Motivated reliable leaders with a minimum 2 years' proven record in F&B supervision and a minimum 5 years' experience as a waiter with ability to train, lead and organize effectively.

FOOD AND BEVERAGE SERVER

Friendly, motivated and reliable team members required with ability to demonstrate necessary skills to succeed in busy food and beverage service operation, including pool and beach operations. A minimum of 2 years' experience in a fine dining operation required.

For All Above Positions: Due to the nature of the hospitality industry, split shifts, weekends and public holiday work is required in all of the above positions.

Please apply with your detailed current resume and a minimum of two recent professional references to: Human Resources, Cambridge Beaches, 30 Kings Point Road, Sandys MA02 by mail; by fax 234-3352 also electronically via pa@cambeach.bm. You may also visit the resort with resume & references to complete an application form.

Deadline for receipt of applications: November 20, 2017