

## **FOOD & BEVERAGE DEPARTMENT:**

**FOOD & BEVERAGE SERVERS:** Must have at least 3 years' continuous experience in similar establishments. Must possess a vast knowledge of wines and beverages, a keen interest in the cuisine of the restaurant and a desire to exceed guest expectations.

**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.

**RESTAURANT MANAGER:** Seeking an organized, efficient, and customer service-oriented restaurant manager to lead our growing team and handle the day to day operations of our restaurant. In this role, you will play a key role on our team by hiring, scheduling, and managing the restaurant staff as well as overseeing the success and profitability of the business. This also includes handle paperwork and other administrative duties, maintaining stock levels and ordering supplies when necessary, managing the budget and keeping relevant statistical and financial records, planning new restaurant menus, ensuring that restaurant complies with all necessary hygiene, health and safety and licensing requirements and guidelines, addressing customer queries and complaints. 5+ years' experience as a Manager or similar position is required.

**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 and presentation, and be capable of managing the kitchen in the Executive Chef's absence. Recognized culinary certificates is an asset.

**PASTRY CHEFS:** Must have at least 4 years' experience in a first-class establishment and must 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 preferred.

**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 preferred.

**BARTENDERS:** Must possess at least 2 years of 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.

**KITCHEN ASSISTANT:** A minimum of 2 years' experience as kitchen assistant required, you will be required to provide a general level of assistance within the restaurant kitchen, including general food preparation, kitchen duties and cleaning. Because of the close working space, you will be responsible for keeping floors and surfaces clear and to develop constructive working relationships with the entire catering team. We are committed to developing all our staff, so we are looking for an individual who is enthusiastic about great food and delivering excellent customer service. This post will involve working to a shift Rota and will include evenings, weekends and public holidays.

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](mailto:careers@thelorenhotel.com)**

**Application Deadline is the 2nd January 2018.**