



Apply online at [www.fairmontcareers.com](http://www.fairmontcareers.com) **CONNECT. GROW. LIVE.**

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

## DIRECTOR OF FOOD & BEVERAGE

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 Executive team your passion, strong leadership skills and engaging interpersonal skills will empower your team to achieve exceptional standards.

### Summary of Responsibilities:

Reporting to the Director of Operations, 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
- Assist in the preparation , successful implementation and execution of the annual Food & Beverage budget, capital plan and strategic projects
- Ensure the effective utilization and productivity of all employees including staff planning, hiring, training and development
- Lead and support all Food & Beverage departments to ensure that superior service standards and financial and operational targets are achieved
- Lead the process of developing new Food & Beverage outlets and offerings
- Drive innovative menus, wine lists, specifications and standards for all Food & Beverage operations
- Develop and implement innovative promotional and sales events by constantly seeking out creative ways to improve service and increase business volume
- Lead and manage the day-to-day operations of the Food & Beverage Division ensuring the highest level of service and guest satisfaction is achieved
- Implement effective control of food, beverage, labour and operating expenses throughout the Food & Beverage division
- Develop and maintain close and effective working relationships with all supporting departments
- Ensure the implementation of standards in guest service and constantly seek out ways to improve product and service as well as increase volumes and profits
- Ensure a clean and safe working environment, with continual emphasis on promoting health and safety

### Qualifications & Experience:

- A minimum of 2 years of international experience as a Food & Beverage Director in a large Five Star hotel environment with multiple F&B concepts required or similar experience in a free-standing restaurant environment.
- Worked at a minimum of 3 Five Star international hotel brands and ideally within a Unionized environment
- An undergraduate or hotel management degree or Food & Beverage certification
- A proven track record of high guest service ratings and employee satisfaction levels in a multi faceted Food & Beverage operation
- Demonstrated leadership and coaching skills with the ability to develop highly motivated teams
- Demonstrate a solid past record of successful financial management in food and beverage
- Demonstrate creativity in menu and concept development
- Be a highly effective leader, possessing a high degree of interpersonal and problem solving abilities
- Work well under pressure in a fast paced environment and work cohesively as part of a team
- Ability to focus attention on colleague needs and demonstrated sound human resources practices a
- A high degree of professionalism and administrative skills
- Excellent communication skills with demonstrated strong presentation skills to investors/owners is required
- Experience with Microsoft Office productivity tools and Micros POS systems an asset

**Closing date for applications: January 4th 2018**