



Snorkel Park Beach
Royal Naval Dockyard Bermuda

Snorkel Park Beach Bermuda is seeking highly motivated individuals to join our busy team for the 2018 tourism season.

Snorkel Park Beach is a destination complex offering restaurants, bars, nightlife, entertainment, special events, catering activities and water sports for our island visitors, our locals and corporate groups.

We are Seeking Full Time and Part Time "Seasonal":

Working Head Chef

The successful applicant will have a minimum of 5 years culinary experience working in a similar fast paced kitchen environment as well as a passion for providing exceptional food service. All applicants must hold a food production certificate/qualification or diploma. Working Head Chef is required to: work service shifts, as well as; to develop and prepare menus suitable to each area of food and beverage, focusing on quality, creativity, presentation and guest expectations, and; to provide direction, inspiration, leadership, training and guidance to chefs and kitchen staff with strong and effective communication, via timely performance reviews, and; ensure adequate cost control by utilizing proper scheduling techniques, minimization of waste, proper allocation of food products and inventory control.

Sous Chef

The successful applicant will have a minimum of 5 years culinary experience working in a similar fast paced kitchen environment as well as a passion for providing exceptional food service. All applicants must hold a food production certificate/qualification or diploma. Sous Chef is required to: work service shifts, as well as; assist in the development of menus suitable to each area of food and beverage, focusing on quality, creativity, presentation and guest expectations, and; presume lead role in absence of the Head Chef and assist wherever necessary to provide direction, inspiration, leadership, training and guidance to chefs and kitchen staff with strong and effective communication, via timely performance reviews, and; ensure adequate cost control by utilizing proper scheduling techniques, minimization of waste, proper allocation of food products and inventory control.

Chef de Partie

The successful applicant will have a minimum of 5 years culinary experience working in a fast-paced kitchen environment as well as a passion for providing exceptional food service. All applicants must hold a food production certificate/qualification or diploma.

Seasonal Prep Chef/Commis Chef

The successful applicant will have a minimum of 2 years culinary experience working in a fast-paced kitchen environment as well as a passion for providing exceptional food service. It is preferred that applicants hold a food production certificate/qualification or diploma. However, we are pleased to consider any local students enrolled in their 2nd year of a culinary program, who have a passion for the industry.

All applicants must be available to work split shifts, evenings, late nights, weekends and public holidays. For complete information on these job postings, please see the Bermuda Job Board Listings online. If you are interested in any of these great opportunities please send resume and references to hr@snorkelparkbeach.com or mail to: Snorkel Park Beach, 7 Maritime Lane, Royal Naval Dockyard, Sandy's MA01.

Closing Date: Feb 19th, 2018