

Our client, **J&L GROUP LTD.**, requires the following for “Beau Rivage”, a first-class restaurant focusing on French cuisine:-

MAITRE D'HOTEL: Must be a qualified hospitality professional with at least 5 years' experience in fine dining establishments, 3 of which should be in a supervisory or managerial position. Must be of impeccable character, professional in appearance and willing to go above and beyond to provide excellent customer service. Duties will include staff management and training, coordination and supervision of service and kitchen staff, including room service, banking, stock control and event planning. Should have friendly, dynamic personality with an ability to lead and motivate the Beau Rivage team. Must be able to work well under pressure and have extensive knowledge of French and international wines and a keen interest in French cuisine. Significant administration work involved as well as F&B service.

ASSISTANT MAITRE D': Ideal applicant will be a trained professional with at least 4 years' F&B experience in first class dining establishments and at least 3 years' experience in a supervisory or management capacity. Will assist in all aspects of F&B service and management including, but not limited to, supervision, coordination and training of dining room staff. Should have friendly, dynamic personality and excellent knowledge of wines and beverages. Some administration work involved as necessary.

FOOD AND BEVERAGE SERVERS: Must have at least 3 years' experience in similar establishments. Successful candidates will be clean cut and professional in appearance, have friendly, dynamic personalities, excellent knowledge of 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 with a solid employment history.

CHEFS DE PARTIE: Must have at least 3 years' experience in similar quality establishments and demonstrate the ability to maintain the highest standards of food preparation and presentation. Must be able to work all stations of the kitchen. Recognised culinary certificates an asset.

Beau Rivage maintains a drug free work environment. All candidates must be able to provide a clean criminal record as well as a solid, verifiable employment history. All positions involve shift work including weekends, evenings, and public holidays. Send recent CV and at least two letters of reference from previous employers to:

TEMPEST EMPLOYMENT AGENCY LTD.
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temps@northrock.bm
Closing Date: 14 June 2018