

ALL THE KING'S MEN

Robin Hood Pub & Restaurant - Henry VIII Restaurant, Sushi Bar and Pub

The above listed restaurants are seeking qualified applicants to work in the below positions. Candidates must have recent experience working in fast paced, high volume restaurant. All applicants must have proven recent professional references that indicate integrity. All positions demand excellent timekeeping required to work split shifts, evenings, weekends and public holidays. Must be able to work well as a team and willing to assist others in the completion of their tasks. Must be willing to work at both locations.

Head Chef - Experienced hospitality professional committed to the industry and its success, to manage our busy kitchen. Must have three years recent experience, with a proven track record of success. This challenging position requires an individual capable of supervising, training and directing a team of chefs and porters. Strong communication skills, full knowledge of international cuisine and creativity in all areas of food preparation. Experience with menu planning and preparation, food costing and control, purchasing, stock control, inventory and scheduling. Must be able to function well in a busy work environment. Must be knowledgeable and adhere to health and safety standards at all times.

Sous Chef - Highly motivated, capable of supervising kitchen staff, ability to communicate well and train junior staff. Must have two years experience in similar position, full working knowledge in all areas of the kitchen including international cuisine, hot, cold and pastry section. Must have a keen eye for detail and presentation in high volume busy environment and function well under pressure. Must adhere to health and safety standards at all times.

Chef de Partie - Must have an uncompromising attitude towards food excellence and creativity. Applicant should have prior two years recent experience with working in a similar style busy kitchen, preferably posses City and Guild Diploma. Must adhere to health and safety standards at all times.

Kitchen Cleaner/Pot Washer/ Porter/General Maintenance - Busy restaurant requires hard working, reliable individual. Job entails heavy duty cleaning of kitchen and equipment, garbage area and bathrooms, pot washing, stocking fridge and store room. All applicants must be prepared to work under pressure in a busy work environment under their own supervision. Must work well in a team and be willing to assist others in the completion of their tasks. Includes split shifts, late nights and early morning hours. Must produce professional references that verify reliability and integrity with a proven work history. Candidates must have recent experience working in fast paced environment. Candidates must be willing to work at both locations and adhere to health and safety standards at all times.

Apply in writing stating the position you are applying for. Application must include: current resume, minimum two recent written employment references relevant to the position being applied for with contact details. Applications must be received no later than 8 October 2018

Human Resources: P.O. Box SN 52, Southampton, SNBX, Bermuda. (No telephone inquiries please, only candidates selected for an interview will be contacted) Fax: (441)238-8096, Email: henrys@logic.bm