



Our Client, **Take Five Ltd.**, the parent company of Buzz, Devil's Isle and Village Pantry is seeking an Executive Chef & Operations Manager, Restaurants who will be responsible for managing a team of Chefs in the production, preparation and presentation of food for busy restaurant outlets. Additionally, this role will be responsible for all aspects of operations for several restaurants. This is a full-time position and reports to the General Manager and the Food and Beverage Director, Restaurants & Catering.

Take Five Ltd. maintains a drug-free work environment and reserves the right to perform pre-employment criminal background checks and random drug tests. All applicants must have flexible shift availabilities and commute between multiple Take Five Ltd. locations. All applicants must be punctual, reliable, have good work ethic and able to work Saturdays, Sundays and Public Holidays.

## **EXECUTIVE CHEF & OPERATIONS MANAGER, RESTAURANTS**

### **Job Description & Duties:**

- Work with Executive Management to develop objectives and plan for sales optimization
- Supervise with active involvement in the production, preparation and presentation of food within the restaurants and for Catering clients
- Create menus, source products and secure prices with vendors
- In conjunction with Human Resources be responsible for recruiting, training and appraising restaurant staff
- Ensure organizational standards are maintained across all restaurants based on guidelines and training manuals (Steps of Service, Customer Experience Manual, Allergy Training program, Food Handler & Safety Training Program)
- Produce scheduling based on employee skill levels and manage teams of staff within the restaurant and at catered events
- Manage and oversee new projects and project rollouts including growth and development of new locations
- Manage equipment replacement, testing and vendor relationships
- Comply with all Health & Safety standards and regulations
- All other duties deemed necessary and befit this leadership position

### **Education and/or Experience:**

- Associates Degree in Culinary Arts, Management, or Business or related discipline
- A minimum of five (5) years' experience as an Executive Chef preferably in a high-end, fine dining restaurant
- Proven record of strong leadership, interpersonal and supervisory skills
- Analytical with ability to solve problems in a fast-paced environment
- Ability to produce and interpret financial reports and operational analyses
- Positive attitude and good work ethic demonstrated in a high-pressure environment
- Knowledge of various ethnic and international cuisines
- Knowledge of food safety, health and sanitary procedures are mandatory

Interested applicants should apply in writing and submit two professional references to:

Ontru: Human Resources – Take Five Ltd.  
20 Church Street, 2nd Floor, Suite 205, Hamilton, HM 11  
or email [hr@ontru.bm](mailto:hr@ontru.bm)

All applications must be received no later than: October 20, 2018