

## 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 a 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 work well as a team and willing to assist others in the completion of tasks. Must be willing to work at both locations and adhere to health and safety standards at all times.

**Restaurant Manager** - Detail oriented, highly motivated individual to manage day-to-day operations of a busy restaurant. Must have full knowledge in the following areas: Food, beverage and wine service with F&B costing/controls and understanding of inventory ordering levels. Staff scheduling and training with the ability to supervise, manage, motivate and lead by example. Assist chef in menu planning and organizing special functions. Must adhere to Health and Safety standards at all times. Needs strong communication skills and guest relations skills. Computer skills needed with familiarity in updating Micros POS system. Minimum three years recent experience in a similar position.

**Assistant Restaurant Manager** - Assist the Restaurant Manager in the day to day operations. Must be able to be on call when needed. Detail oriented and highly motivated with full knowledge in the following areas: Food, beverage and wine service with F&B costing/controls and understanding of inventory ordering levels. Staff scheduling and training with the ability to supervise, manage, motivate and lead by example. Assist in menu planning and organizing special functions. Must adhere to health and safety standards at all times. Needs strong communication skills and guest relations skills. Computer skills needed with familiarity in updating Micros POS system. Minimum two years recent experience in a similar position.

**Part time Manager/Captain** - Professional individual to compliment the management team in their duties of running of a busy restaurant and perform the Captain role as needed.

**Part time Manager** - Manage the day-to-day operations of a busy restaurant. Must be detail oriented and highly motivated with full knowledge in the following areas: Food, beverage and wine service with F&B costing/controls and understanding of inventory ordering levels. Staff scheduling and training with the ability to supervise, manage, motivate and lead by example. Needs strong communication skills and guest relations skills. Computer skills needed with familiarity in updating Micros POS system. Must be able to be on call when needed.

**Captain** - Professional individuals to assist and support management where needed. Requirements: strong food and beverage background with a keen eye for detail. In addition to the general duties and responsibilities of our Wait staff, Captain's duties include but are not limited to: overseeing of service, maintaining high service standards, training staff, scheduling, assisting with cost control, inventory and stock control.

**Sushi Chef** - Must have vast experience in the art of sushi culinary, creative in all forms of sushi/seafood preparation & presentation. Required to be smart in appearance with a pleasant personality, courteous, able to function well under pressure and to work as a member of a team, as well as being able to interact with guests.

**Sushi Waiter/Waitress** - Must have minimum one year experience, full knowledge of sushi and seafood, beverage and wine service. Must be hard working, with a pleasant personality, a positive attitude, smart in appearance, able to function well under pressure and excellent recent references. Experience in a similar style operation and with Micros systems a definite asset.

**Wait Staff/Servers/Waiter/Waitress** - Must have two years previous experience in all aspects of food, beverage and wine service. Must be hard working with a pleasant personality, a positive attitude, smart in appearance and excellent recent references. Must have experience in a similar style operation, knowledge with Micros systems a definite asset.

**Financial Controller** - Dedicated resourceful individual, able to maintain and control company's books and accounting system. Must be able to meet deadlines, demonstrate initiative, put in long hours when needed, including: evenings, weekends and public holidays. Required to work at both locations. Applicant should have a minimum of 5 years recent experience in hospitality accounting and management with the following: Advanced proficiency in QuickBooks, Excel, Microsoft Word and Micros POS system. Must be able to produce, review and approve all financial statements and reports, with production of monthly and year-end financial statements and experience working with external auditors. Must be fully competent with accounts receivable/ payable, reconciliations, intercompany transactions, company consolidations, payroll and personnel administration. Experience with inventory costing, food, beverage and wine control with stocktaking, forecasting, production and maintenance of budgets, cash flow and projections.

**Accountant** - Assist the Financial Controller in maintenance and control company's books and accounting system. Must be able to meet deadlines, demonstrate initiative, able to put in long hours when needed, including: evenings, weekends and public holidays. Required to work at both locations. Applicant should have a minimum of three years recent experience in hospitality accounting and management within the industry and must possess the following: Advanced proficiency in QuickBooks, Excel, Microsoft Word and Micros POS system. Must be able to produce, review and approve all financial statements and reports, with production of monthly and year-end financial statements and experience working with external auditors. Must be fully competent with accounts receivable/ payable, reconciliations, intercompany transactions, company consolidations, payroll and personnel administration. Experience with inventory costing, food, beverage and wine control with stocktaking, forecasting, production and maintenance of budgets, cash flow and projections.

Apply in writing stating the position you are applying for.

Application must include: current resume, two recent written employment references relevant to the position being applied for with contact details. Applications must be received no later than 26 November 2018 to: Human Resources: P.O. Box SN 52, Southampton, SNBX.