

TROPICANA LTD.
operating as: Lido Complex and
LA COQUILLE LTD.

operating as: La Coquille/Tucker's Point Club and Hotel
and Blu Restaurant/Gold Coast Express
Equal Opportunity Employers
www.diningbermuda.com

REQUIRE THE FOLLOWING STAFF FOR THE
UPCOMING NEW SEASON

SOUS CHEF

Applicants must have a minimum of 3 years' proven experience. Must have knowledge of all aspects of the kitchen operation and be able to achieve high standards of quality and cost control. Must be available to work split shifts, weekends and public holidays in a very busy atmosphere. Good time-keeping and the capacity to work under pressure are essential. Salary will be commensurate with experience and responsibilities.

CHEFS DE PARTIE

Applicants must have a minimum of 3 years' proven experience. Must have knowledge of all aspects of the kitchen operation and be able to achieve high standards of quality and cost control. Must be available to work split shifts, weekends and public holidays in a very busy atmosphere. Good time-keeping and the capacity to work under pressure are essential. Salary will be commensurate with experience and responsibilities.

COMMIS DE CUISINE

Applicants must have knowledge of all aspects of the kitchen operation and be able to achieve high standards of quality and cost control. 2 years' proven experience is essential. Must be available to work split shifts, weekends and public holidays in a very busy atmosphere. Good time-keeping and the capacity to work under pressure are essential. Salary will be commensurate with experience and responsibilities.

DINING ROOM MANAGER

Applicants must have at least 5 years' experience in the complete management of a successful 5 star restaurant preferably in a hotel environment. The desired applicant will be reliable, dedicated and honest, with a proven record of accomplishment and knowledge of food, wines and beverages, staff scheduling, training, cost control and stock taking. Knowledge of POS System is essential. He/she should be able to demonstrate creativity in the design and planning of menus in cooperation with the Executive Chef including effective training of new staff. Must be willing to work flexible hours including weekends and public holidays. Salary will be commensurate with experience and responsibilities.

GENERAL ASSISTANT DINING ROOM

Applicants must possess 3 to 5 years' proven experience in the food and beverage industry in order to assist the manager in all aspects of the business. Applicants will be responsible for creating menus, wine lists, coordinating table set-up for evening service and special events, handle customer enquiries, assist in the restaurant, have practical experience in computers, staff planning, working schedules, including knowledge of POS systems, Microsoft Word, Excel. Superb communication skills are essential as applicant must be able to prepare proposals for special functions. Must be available to work split shifts, evening and weekends. Salary will be commensurate with experience and responsibilities.

Bermudians, Spouses of Bermudians and P.R.C. holders
will be given first preference.

Please apply in writing with full resume and
2 written job references to:

The Human Resource Manager
MEF Ltd. (ref: TROP)

P. O. Box HM 994, Hamilton HM DX
or email: hr@mef.bm

All applications will be dealt with in the strictest confidence
Closing Date: January 16, 2019