



The St. George's Club is looking for dynamic hard-working individuals who can assist take our facilities to the next level. Wages and benefits will be commensurate with experience and ability. All positions may be required to work irregular hours, split shifts, weekend shifts and public holidays. We are accepting applications for the following positions:

Assistant Food & Beverage Manager

Reporting to the Food & Beverage Manager, responsibilities will include, but are not limited to:

General management and operational controls and efficiency for the Catering Department including inventory and pricing for products and supplies. Maintain guest relations for all on & off-site events and bookings. Manage labor costs through effective scheduling, assist with recruiting, appraisals motivation and family culture for catering sector and on-site restaurants. Manage operational costs through efficient inventory, ordering, delivery and invoicing of perishable products and supplies. Maintain sanitation standards, maintenance and repair of equipment while keeping appropriate records. Ensure compliance with health and safety standards and liquor regulations. Assist Food & Beverage Manager with marketing initiatives for restaurants and catering concepts.

The successful candidate should have the following qualifications and experience:

Applicant must have 3 year's minimum experience in a supervisory role in catering or restaurant and bar environment or minimum of an associate degree in culinary arts or hospitality management. Detailed knowledge of HACCP. Excellent communication, reporting and organizational skills are essential and positive attitude and good work ethic demonstrated in a high-pressure environment.

Executive Chef

Reporting to the Hotel Manager, responsibilities will include, but are not limited to:

Manage all aspects of the kitchen and staff for the daily shifts. Lead a team to prep, set up and provide quality service in all areas of food production and develop and execute an innovative menu. Manage labor costs through effective scheduling, recruiting and training. Manage operational costs through efficient inventory, ordering, delivery and invoicing of perishable products and supplies. Maintain sanitation standards, maintenance and repair of equipment while keeping appropriate records. Ensure staff maintain organization, cleanliness and sanitation of work areas and equipment. Assist with scheduling, menu development, food ordering/costing and planning and execution of catering events.

The successful candidate should have the following qualifications and experience:

Applicant must have 10 year's minimum chef experience in a 4-diamond style Hotel or Restaurant. Previous position as a head or Executive Chef would be an asset. Certification of Culinary training with a food handling and/or sanitation certificate. Excellent communication, reporting and organizational skills are essential and positive attitude and good work ethic demonstrated in a high-pressure environment.

Sous Chef

Reporting to the Executive Chef, responsibilities will include, but are not limited to:

Manage all aspects of the kitchen and staff for the daily shifts. Plan, prep, set up and provide quality service in all areas of food production for menu items and specials in the designated outlets in accordance with standards and plating guide specifications. Ensure staff maintain organization, cleanliness and sanitation of work areas and equipment. Assist with scheduling, menu development, food ordering/costing and planning and execution of catering events.

The successful candidate should have the following qualifications and experience:

Applicant must have 3 year's minimum chef experience in a 4-diamond style Hotel or Restaurant. Certification of Culinary training with a food handling and/or sanitation certificate. Excellent communication, reporting and organizational skills are essential and positive attitude and good work ethic demonstrated in a high-pressure environment.

Chef de Partie (2 Positions)

Reporting to the Executive Chef, Sous Chef, responsibilities will include, but are not limited to:

Plan, prep, set up and provide quality service in all areas of food production for menu items and specials in the designated outlets in accordance with standards and plating guide specifications. Maintain organization, cleanliness and sanitation of work areas and equipment. Assist with scheduling, researching new menu items and implementation. Assist with catering outlet in preparation and execution at on or off-site events.

The successful candidate should have the following qualifications and experience:

Applicant must have 2 year's minimum chef experience in a 4-diamond style Hotel or Restaurant. Certification of Culinary training with a food handling and/or sanitation certificate. Excellent communication, reporting and organizational skills are essential and positive attitude and good work ethic demonstrated in a high-pressure environment.

We are also accepting applications for the 2019 season for:

**Night Manager Front Desk
Food & Beverage Servers
Bartenders**

Please have all applications submitted for review by end of business day February 2, 2019

Please submit a resume and/or application to hr@stgeorgesclub.com or by Hand to the St George's Club, 6 Rose Hill, St Georges GE05 Telephone: 441-297-1200