

The Hamilton Princess & Beach Club is a symbol of luxury and service.
The Hotel embraces the future as the premier luxury travel destination in Bermuda.



HAMILTON PRINCESS

BERMUDA

HOTEL • BEACH CLUB • MARINA

BERMUDA'S LUXURY URBAN RESORT

**WE ARE ACCEPTING APPLICATIONS FOR THE FOLLOWING POSITION
APPLICANTS MUST BE AWARE THAT IRREGULAR HOURS, INCLUDING SPLIT SHIFTS,
AND PUBLIC HOLIDAY WORK MAY BE REQUIRED.**

EXECUTIVE SOUS CHEF

At Fairmont Hamilton Princess, our approach to Human Resources begins with selecting the best candidates to join our global team of service professionals committed to turning moments into memories for our guests. As a member of our Food & Beverage team your passion, commitment, and leadership skills will ensure efficient operations to Fairmont Standard and exceptional cuisine.

Summary of Responsibilities:

Reporting to the Executive Chef, responsibilities and essential job functions include but are not limited to the following:

- Consistently offer professional, engaging and proactive guest service while supporting fellow Colleagues
- Assisting with staff scheduling, and monitoring staffing levels in conjunction with determined budgets.
- Order food and manage inventories to maximize quality and minimize food cost
- Motivate, lead, coach and manage all aspects of team members' performance towards achieving exceptional guest service and employee satisfaction results
- Maintain and create department standards as determined by the Executive Chef and ensure they are consistently adhered to
- Oversee preparation and presentation of food for outlets and banquet events
- Ensure that kitchen areas are clean and equipment is functional.
- Follow and ensure compliance with all corporate, hotel, departmental and safety policies and procedures
- Assisting in the preparation and development of all new menus and presentations.
- Develop and maintain close and effective working relationships with all supporting departments
- Assisting Executive Chef in managing budgeted food and labour costs.
- Able to assess problems and situations and takes the necessary corrective action in a timely fashion helps create daily menus & prepare for events.
- Any other job related tasks as assigned

Qualifications:

- Should be a highly energetic individual who is excited about the challenges that are required on a day to day basis.
- Must be capable of dealing with several F&B operations and catering venues at one time.
- A wide cooking experience in all areas of the culinary field including a minimum of 3 years at the Sous Chef level.
- Valid trade qualifications.
- Must be a proven effective leader, trainer, administrator and team player.
- Excellent interpersonal, and communication skills.
- Must be innovative, creative, and current in culinary food styles, and theme menus.
- Must be detail oriented, quality conscious and able to handle multiple priorities.
- Leadership 2000 an asset.
- Proven ability to create an environment with team spirit and passion for food.
- Interaction with apprentice programme: testing, marking, and follow of students.

Closing date for applications: July 9th, 2019

Apply online at
www.fairmontcareers.com

THEHAMILTONPRINCESS.COM
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