

**Equal Opportunity Employers**  
**The Little Venice Group of Restaurants operating as:**  
 Little V/The Club/Venetian/L'Oriental/Express  
 La Trattoria, Trattoria Shop, Airport Operations  
 Fourways Inn Restaurant & Catering/Café 4  
 Harbourfront Restaurant

**REQUIRE THE FOLLOWING STAFF FOR NEXT SEASON FOR OUR INNOVATIVE AND  
 EXCITING RESTAURANTS, LOUNGE, CATERING AND DELI OPERATIONS**

**EXECUTIVE CHEF**

Minimum of 5 years proven experience required. Will be responsible for directing and training culinary staff and all other kitchen workers. Must have creativity and the ability to maintain the highest standards. Responsible for purchasing, menu development, maintaining food and labour costs, budgeting and all aspects of running a busy kitchen operation. Ensure quality preparation and presentation, connect with, organize and supervise various outlets. Must be up to date with current culinary trends and innovations, training and current health regulations. Must have extensive culinary background managing back of house in multiple restaurants; demonstrate ability to interact with multicultural staff; have a proven track record in food and labour cost controls and the ability to maintain departmental budgets. Knowledge of Italian, Continental and Oriental cuisines is required. Must be willing and able to work flexible hours, including shifts, weekends and public holidays. Salary will be commensurate with experience and ability.

**HEAD CHEF**

Applicants must possess 4 to 6 years' proven experience. Knowledge of Italian, Continental and Oriental cuisines and the ability to create new exciting specials, handle cost controls, staff scheduling, catering, menu planning. Must be willing and able to work flexible hours, including shifts, weekends and public holidays. Salary will be commensurate with experience and ability.

**HEAD PASTRY CHEF**

Applicants must possess a minimum of 5 years' proven experience managing a pastry and bakery section of a kitchen with high volume food production. Must have experience in fine dining and a good understanding of the restaurant business and budgets. Must be able to develop, design or create new ideas and items for the pastry kitchen. Must have the ability to prepare a wide variety of goods such as cakes, cookies, pies, breads following traditional and modern recipes for special occasions. Must be able to create stunning Wedding cakes as requested by our clients. Manage the day to day operations while working closely with the Executive Chef and Head Chef. Possess a professional disposition with a positive attitude, good communication and interpersonal skills, as well as time management. Must maintain a neat, clean and well-groomed appearance. Be willing and able to work flexible hours, including shifts, weekends and public holidays. Salary will be commensurate with experience and ability.

**SOUS CHEF**

Applicants must possess 2 to 3 years' proven experience. Must have knowledge of all aspects and departments 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 possess 2 to 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 - PATISSERIE**

Applicants must possess 2 to 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; responsible for maintaining all equipment by keeping them clean and in good working condition. 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.

**GENERAL ASSISTANT KITCHEN**

Applicants must possess 2 to 3 years' experience working in a kitchen environment. The successful applicant will provide assistance in the kitchen by supervising non-cooking personnel to ensure cleanliness of kitchen and equipment; supervise the use of all chemicals to ensure maximum cleanliness; must be able to provide leadership, guidance, training and follow up on assigned tasks to ensure completion. Must be able to drive as duties will include pick-up and delivery of catering equipment, food supplies, and maintenance work. Assistance will be needed in helping the manager with incoming staff including airport pick-ups, supplies, preparation/cleaning of staff accommodation in conjunction with instructions from Human Resources. Applicants must have a valid driver's license, be honest and reliable and must be available to work evenings, 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.

**ASSISTANT RESTAURANT MANAGER**

Successful applicant requires a minimum of 3 to 5 years' in a supervisory position. Will assist the Manager in running a very busy operation and must have proven supervisory and administrative skills together with experience in training, cost controls, payroll & staff scheduling, with working experience in programming networked POS systems. Must be willing to work flexible hours including split shifts, weekends and public holidays.

**CATERING ASSISTANT MANAGER**

An experienced hospitality professional committed to the industry and its success is required to assist the Catering Manager supervise our very large Catering division. This role requires a hands-on approach to service.

The successful candidate must have at least 2 to 3 years' current experience in a similar Food and Beverage operation with a proven track record. Must have a friendly disposition, be tactful and demonstrate exceptional punctual and organizational skills to allow for the planning and supervision of several functions at the same time. Must have impeccable customer communication skills. Must be able to effectively lead, train, communicate and coordinate a team of caterers. Must have knowledge in budget planning and accurate stock control capabilities. Must adhere to Health and Safety Standards. Must have a valid driver's license including Heavy Truck - 'Class A.' Must obtain a Police Clearance Certificate.

The Catering Division operates on a 7 day per week basis, including public holidays. Will be required to work overtime especially during our high season.

**GENERAL ASSISTANT DINING ROOM**

Applicants must possess 2 to 3 years' proven experience in the food and beverage industry in order to assist the Manager with all aspects of the restaurant and other outlet business. Applicants will be responsible for assisting with the creation of menus, wine lists, coordinating table set-up for evening service and special events; handle customer enquiries; assist in the restaurant; be responsible for training new employees. Must have practical experience in computers, staff planning, working schedules, including knowledge of POS systems, Microsoft Word and 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.

**FOOD & BEVERAGE WAITER/ WAITRESS**

Applicants must have a minimum of 2 years' or more experience in all aspects of food and beverage service. Must be able to give total satisfaction to our clients in showing them the real meaning of giving a unique service, knowledge of POS systems, be able to handle cash and credit card transactions, and processing food & beverage orders on micro systems. Must have clean appearance, be proactive, 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. A valid driver's license would be an asset. Salary will be commensurate with experience and responsibilities.

**SILVER SERVICE WAITER/ WAITRESS**

Applicants must have a minimum of 3 years' or more experience in all aspects of food and beverage service, in a 5-star luxury resort or restaurant. Proven experience in carving Must be able to give total satisfaction to our clients in showing them the real meaning of giving a unique service including carving fish and meat items and flambé (flaming), knowledge of POS systems, be able to handle cash and credit card transactions, and processing food & beverage orders on micro systems. Must have clean appearance, be proactive, 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. A valid driver's license would be an asset. Salary will be commensurate with experience and responsibilities.

**JUNIOR MATE**

We are looking for a Junior Mate for the vessel "Venetian" with at least one year experience. Successful applicants must have a minimum of a STCW Certificate. Applicants must have at least one year experience onboard charter vessels. A professional appearance is essential. Duties will include but are not limited to operating day, evening and overnight charters within Bermuda Territorial Waters, blue water crossings between Bermuda and the U.S., daily maintenance of the vessel and hurricane watch. Must be able to work overseas during maintenance periods. Successful applicants must be approved by an insurance company for operation of the vessel, be prepared to submit to drug testing and a thorough background check.

**LIVE-IN HOUSEKEEPER**

The successful applicant will live-in and clean/maintain staff accommodations. Duties will include general cleaning, bathrooms, vacuuming, scrubbing floors, washing windows and ordering of supplies. Applicant must be prepared to help with the laundry and linens and must be able to work evenings, weekends, and public holidays. Honesty and good time keeping are a must.

**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: GROUP)**

**P. O. Box HM 994, Hamilton HM DX**

**or email: hr@mef.bm**

**All applications will be dealt with in the strictest confidence**