



OWNERS AND OPERATORS OF:



Island Restaurant Group Ltd. (operator of Hog Penny, Barracuda Grill, Pickled Onion, BREW, Frog & Onion, Dockyard Brewing and IRG Catering), is currently looking for great people to start immediately in the following hospitality occupations for our very busy restaurants, brewery and catering operation for the below listed positions.

Please read all requirements CAREFULLY, and please RE-read, understand and follow all instructions at the end of this job posting completely. Bermudian college and university students are highly encouraged to apply.

All job requirements must be met for successful hiring.

Experienced Servers and Barista Counter Servers

This job requires EXPERIENCE. We are looking for both fine and casual dining experienced servers, and barista counter servers for our stand alone restaurants and associated outlets. These positions demand an absolute commitment to excellence. An ability to work well under pressure in a very busy environment, while constantly striving to exceed the guests' expectations is essential. Well groomed and knowledgeable in all aspects of food and beverage service, these positions require you to be well spoken and outgoing with a very professional personal presentation and appearance. Previous experience of at least two years in a similar stand-alone restaurant is required. Additional to all above qualifications, Barista Counter Servers must have experience and basic knowledge on espresso machine operation, repairs and maintenance, as well as broad knowledge of specialty coffee making.

Experienced Bartenders (full and part time)

This job requires EXPERIENCE. Efficient, friendly, outgoing and fast, with the highest of cleanliness standards, you must be very competent in your knowledge of cocktails and food service as we offer full meals at the bar. This position will require you to come out from behind the bar to serve tables who are seated in the bar area, and is part of the job description. An ability to work 8+ hour shifts at a very high pace is needed, and you must be able to work late nights, holidays and weekends. Required: Two years' experience working the front of house (server or bar) of a busy, high volume stand-alone restaurant.

Experienced Chef de Parties

These jobs require an uncompromising attitude towards food excellence. An ability to work all areas of the kitchen while maintaining our established high standards are also a must. Self-motivated and creative, you will be called upon to present new and innovative menu items. Experience and qualifications in a similar position required.

Hosts, Server and Catering Assistants, & Bar Porters (full and part time)

NO EXPERIENCE NEEDED. Entry level positions suited to individuals who may wish to enter the hospitality field and undergo on the job training leading to jobs as a server, bartender or ultimately restaurant manager. Goal oriented, well-groomed with a very professional personal appearance and well spoken, these positions require excellent teamwork and a willingness to learn.

No experience necessary, just a great attitude and a polished, professional, personal presentation.

Experienced Restaurant Managers & Assistant Restaurant Managers

This job requires EXPERIENCE. Available only to the most committed, dynamic, and driven individuals with uncompromising high standards and a proven track record of stand-alone restaurant experience. Responsibilities cover all aspects of restaurant management, both onsite and for offsite restaurant style catering, and demand the ability to promote sales internally as well as motivate and lead by example, and actively participate in all aspects of service. Excellent team building skills, an outgoing nature, and professional image and deportment are also a must, along with sound knowledge and experience in all areas and styles of food and beverage service, as you may be required to work all front of house positions as needed. You must have excellent verbal and written communication skills, due to the need to communicate with guests via email and social media, as well as a strong demonstrable proficiency on computers with Microsoft Office, and ideally Aloha Restaurant POS System. You must have a sound basis in restaurant daily book keeping and daily income reconciliations.

You will have at least two years of proven management experience in a similar styled stand-alone independent restaurant, or a minimum of four years of general, customer facing, stand-alone, independent restaurant experience.

Kitchen Porters/Potwashers (full and part time)

NO EXPERIENCE NEEDED. These are entry level positions that can lead you over time to become qualified Kitchen Assistants or Commis Chefs. You will report to the Sous Chef in each kitchen. Responsibilities include pot and ware-washing, and sweeping and mopping of kitchens during service. You will also be responsible for garbage disposal as well as receiving and stocking orders, and may be called on to do basic food prep as needed. An ability to work hard and efficiently while maintaining the highest cleanliness standards is a must for this position. Good physical strength needed for some heavy lifting. Experience in food preparation would be an asset for helping the chefs, and we will actively train interested persons that exhibit commitment and drive, the necessary culinary skills, so that you may progress into other kitchen positions, and learn on the job. A proven record of good integrity is required due to the access the job entails to stored food and bar items. These positions do not require experience, just a great work ethic and positive attitude.

Experienced Kitchen Assistants

This job requires EXPERIENCE, and is a specialist job. You will report directly to the Executive Chef and his Chef de Cuisines. Shifts can start very early in the morning or end very late at night. Responsibilities can include kitchen food preparation, facilities management and cleanliness including pot and ware-washing, sweeping, mopping, vacuuming, and sanitizing of all kitchen and food service areas, including bathrooms, garbage disposal and receiving and stocking orders, and general food prep as detailed by the Chef. Due to the need to work with caustic chemicals, you must be able to read and decipher cleaning chemical labels, and be able to work in a safe and sanitary manner. Due to the (at times) unsupervised nature of the job, you must be able to provide a clean police record, as you will be a keyholder. You must be able to secure a Bermuda Driver's Licence for Light or Intermediate vehicles or already have one. Minimum of two years of stand-alone restaurant kitchen assistant experience required.

Qualified Brew Master/Manager

The successful applicant must demonstrate a proven ability to carry out and manage all aspects of the beer brewing process. This is to include the brewing of fine ales and lagers, a sound knowledge of a direct fired brewing platform and associated fermenters and brite tanks, inventory control, raw material purchasing, quality control, product promotion, sales and distribution management. The applicant must have at least two years' experience as a professional brewer.

Important to ALL Applicants

All positions demand excellent timekeeping, a requirement to work splits, early mornings, late nights, weekends, and holidays, the ability to work well as a team, and a willingness to assist others in the completion of their tasks. All front of house positions require an engaging personality and cordiality, NO EXCEPTIONS (this is the hospitality industry!) All applicants must also have a proven record of good integrity.

Bermudians who have an outgoing personality, strong work ethic, and who are willing to start climbing the ladder from the bottom rung are always encouraged to apply. Applicants without experience only require the absolute qualifications of positive attitude and intensity. Over time we will then train the skills and teach the knowledge.

Application forms may be downloaded from our website at www.irg.bm/jobs.

Send a completed application form, resume and references to PO Box HM 462, HM BX, or e-mail to kirstin@irg.bm Attention: Kirstin Schwaegerl. You may also hand deliver your application package to 54 Reid Street, Suite 302, Hamilton, or any restaurant of your choice, between the hours of 3pm and 5pm.

Written professional references stating relevant experience will be required of all successful applicants, as well as, where necessary, proof of good integrity.

Absolutely NO telephone inquiries, and walk in applications ONLY as noted above.

Application Closing Deadline: June 18th, 2021