

Thomas United Company Ltd.

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Required for various locations at Food Hub Restaurants

Assistant Restaurant Managers

Having 2 years restaurant experience, applicants must be capable of managing the daily operation of high volume restaurants, must have proven supervisory skills including producing bottom line results through control of assets, training and motivating staff, quality assurance and maintenance of high standards and assume complete responsibility in the absence of the Restaurant Manager. Hours of work will require split shifts, weekends and public holidays.

Restaurant Managers

Having 3 years restaurant management experience, applicants must be able to assume complete responsibility for the busy operation and must have proven management skills including producing bottom line results through control of assets, training and motivating staff, quality assurance and maintenance of high standards. Capable of maintaining financial and administrative functions including preparation of P&L account, MIS reports, administrative duties, and any other duties as assignment by the Management. Hours of work will require split shifts, weekends and public holidays.

Demi Chef De Partie/Pastry Chefs

Minimum 3 years relevant experience, well conversant with Pastry/Bakery cuisine and the ability to work in all areas of a full kitchen. Must be able to organize the kitchen brigade/food, control costs, set menus and any other duties as assignment by the Management. May be required to deliver catering orders or pick up storeroom items. Hours of work will require split shifts, weekends and public holidays. Ability to Train and supervise others is a definite asset. In addition to being knowledgeable about the science behind the baking and pastry-making process, dessert chefs must also possess artistic skill in decorating cakes and other creations. Pastry chefs may be required to meet with customers to discuss the details of custom-made desserts for special occasions.

Chef De Parties

Minimum of 3 years kitchen experience, conversant with international cuisine and the ability to work in all areas of a full kitchen. Must be able to organize the kitchen brigade/food, control costs, set menus and any other duties as assignment by the Management. May be required to deliver catering orders or pick up storeroom items. Hours of work will require split shifts, weekends and public holidays.

Pastry Chefs

Minimum 3 years relevant experience, well conversant with Pastry/Bakery cuisine and the ability to work in all areas of a full kitchen. Must be able to organize the kitchen brigade/food, control costs, set menus and any other duties as assignment by the Management. May be required to deliver catering orders or pick up storeroom items. Hours of work will require split shifts, weekends and public holidays. Ability to Train and supervise others is a definite asset. In addition to being knowledgeable about the science behind the baking and pastry-making process, dessert chefs must also possess artistic skill in decorating cakes and other creations. Pastry chefs may be required to meet with customers to discuss the details of custom-made desserts for special occasions.

Waiters/Waitress

Having 2 years of restaurant experience, the successful applicants will be required to work unsupervised on occasions and will be responsible for organizing & handling restaurant equipment and linens. He/She needs to be capable of high standards of food & beverage service. Duties may include delivering individual and corporate orders to guest's door by vehicles. A warm and friendly character with ability to work with others in busy operations is a must. A positive attitude and desire to learn is required. The ideal waiter/waitress enjoys interacting with people while remaining professional at all times, is pro-active, team orientated and highly guests service focused. Knowledge of food and wine restaurant operations are required. Working irregular split shift, public holidays and weekends are necessary. Successful applicants must be able to work any of the company locations as required.

Commissary Manager.

Reporting to Operations Manager, applicant should have 3 years of related experience. Applicant must be able to assume complete responsibility for the bakery and production operations and must have proven management skills including producing bottom line results through control of assets, training and motivation staff, quality assurance and maintenance of high standards. It is preferable that candidate possess excellent working skills in operational analysis, cost control and budgeting, purchasing, staff training and development and marketing. Suitable applicant should be prepared to work under pressure with the ability to meeting production deadlines. Hours of work will require split shifts, weekends and public holidays.

We are seeking passionate and professional persons to join our team with first preference given to suitably qualified and experienced Bermudians or spouses of Bermudians, PRC holders.

All interested applicants should apply online with an updated resume, two references and a covering letter <https://foodhub.bamboohr.com/jobs/> Closing Date for applications: November 15, 2021