

Chops Ltd.
The Terrace on Front Street
55 Front street
Hamilton Bermuda
HM11

CHEF DE PARTIE

You will work directly under the Executive chef to assist in maintaining quality of food, keeping up with kitchen standards and service standards within the restaurant. Have a background and ability to maintain a high level of food quality, professionalism and knowledge on food products and preparation. You will be required to work weekends and shift work as business dictates.

Assisting the Head chef in preparing plates and meals within standard and high quality for guests. Assisting in catering and plating for large events Preparation daily for new menu items, specials and business in the restaurant Assisting in creating menu items and ideas Focus on attention of guests needs daily

3 years experience as a Chef de Partie in all areas of kitchen
Proven record of work reference

Ability to stay professional and maintain high level of standard at all time Must be able to work in fast paced environment and shift work Must have proven knowledge on food and food service Must be flexible with hours ie - split shifts, weekend, holidays Must be able to work very closely with a team daily

ASSISTANT RESTAURANT MANAGER

The assistant Restaurant manager will be responsible for assisting the Manager in all aspects of the restaurant. They will be comfortable in cash reconciliation and POS systems. They will lead a team of servers and assist in training of Front of house colleagues.

Assist in payroll, inventory, costing alongside the manager, when required. Will play an active role in keeping up with advertising and social media. Will lead a team of colleagues to success on a busy floor. Responsible for all Floor productivity while on duty.

Minimum 3 years experience in a supervisory/Manager Role. Proven ability and proficiency with Social media and advertising for a busy restaurant. Proven leadership skills and ability to assist in a professional service in a busy restaurant. Must be able to assist in all aspects of restaurants when needed in the absence of the Management team.

High level of professionalism. Experience in cash handling, POS systems, Inventory and cost control in a large restaurant. This position requires mainly late nights, closing down the restaurant and working weekends, holidays and split shifts if required.

RESTAURANT MANAGER

The applicant must have a minimum of 5 years experience in a manager role in a high paced food and beverage outlet. Must have experience with POS systems. Must have experience in catering and marketing events and strong knowledge of wines, spirits and food trends. The candidate will have proven experience in leading a team and training tactics.

The restaurant manager will maintain order, costs and labor for all aspects of the restaurant with a high focus on Front of House procedures. They will assist on the floor during peak times, and also be in charge of such duties as inventory, daily cash reconciliation, payroll, scheduling practices. Must have knowledge on POS tills and working in a fast paced environment leading a team of people within a restaurant.

The Manager will over see both Front of house and heart of house with financials, maintaining order and procedures through the restaurant. Must have a high focus And proven experience on social media and marketing. The candidate will also be in charge of caterings and events within the company and bookings with proven experience in both.

This position is a shift based position, the applicant must be able to work weekends, holidays, split shift and late nights.

SERVER (2 OPENINGS)

The position requires 3 years' experience in a fast paced food and beverage outlet or restaurant. Must be able to provide professional service to all guests.. The applicant will be handling cash on a day to day basis and use of POS systems. Must maintain a high level of professionalism at all times.

The applicant will follow standards at all times. Will take orders, greet guests, serve and host within the restaurant. The server will have a strong knowledge on food and liquor and the ability to upsell product.

We are looking for the successful candidate to work well with a team , be able to multitask and take direction well.

The job requires late nights and cocktail serving in evening. the job also requires split shifts, working weekend and public holidays. We are a restaurant and bar, the successful candidate will be required to do late evenings.

HEAD CHEF

The applicant must have a minimum of 5 years' experience in a busy kitchen environment. He/she must be in possession of City & Guilds 706 part 1 & 12 or equivalent too.

He/she will have a strong proven knowledge on food costs and inventories. The candidate will be able to create and execute seasonal menus.

The candidate will have experience in caterings, both off site and on site. They will be able to keep up with local foods and have a eye for detail with creating dishes that adhere to all guests.

They must have the ability to multitask while leading a kitchen team to success.

The candidate must be flexible and be willing to work long hours, holidays, weekends and split shifts.

**Apply to Chops ltd, The Terrace on Front Street
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Closing date: January 28. 2022