



LEAD WAITER:

The Loren at Pink Beach is looking to add a “Lead Waiter” to its growing five-star team. As a “Lead Waiter”, your passion for guest service and the pride you take in our menu offerings will ensure your Outlet is a preferred dining destination and workplace. Ensuring that the highest level of service is kept within the F&B outlets. Lead waiters have training responsibilities on top of their serving responsibilities. Lead waiters work with the host/hostess to guide patrons to open tables, informing them of the day’s food and drink specials. They must maintain an upbeat and friendly attitude throughout this process. The lead waiter trains new waitstaff on food service techniques and the specific expectations and procedures of their employer. Manages customer concerns and complaints using conflict resolution skills. Provides excellent customer service to set a good example for staff. Previous continuous experience of at least two years as a Food & Beverage Server or one (1) year experience as Lead Waiter in a fine dining restaurant, or a fast-paced luxury hotel restaurant environment required. Good team leadership and basic trainer skills. Vast knowledge of wines, food & beverage services. Proficient with self-cashiering and Micros or similar system preferred. Any hotel, customer service or Tourism certifications are a bonus. Must be experts in basic food service technique.

FOOD & BEVERAGE CAPTAIN:

At the Loren at Pink Beach Hotel, exceptional service and flavors are the hallmarks of every dining experience. As a “Food & Beverage Captain”, your passion for guest service and the pride you take in our menu offerings will ensure your outlet is a preferred dining destination and workplace. Ensuring that the highest level of service is kept within the F&B outlets. Taking guests orders and requests, all while maintaining professionalism. Set up and breakdown of the restaurant, delivering food and beverages to tables, working in sync with the bar staff. Tending to the guest’s needs and always holding the restaurants standards. Assisting with training of new hires and ensuring the highest standard is always kept. Opening and closing of restaurant outlets. Stepping in on behalf of the Restaurant Manager and facilitating tasks in their absence. Stock taking and receiving of orders from vendors. Assists the Restaurant Manager with department inventory. Previous continuous experience of at least 2 years as a Lead Waiter or one (1) year experience as F&B Captain in a fine dining restaurant, or a fast-paced luxury hotel environment required. Good team leadership and basic trainer skills. Vast knowledge of wines, food & beverage services. Excellent organization, communication (verbal and written, fluent in English) and interpersonal skills. Proficient with self-cashiering and Micros or similar system preferred. Any hotel, customer service or Tourism certifications are a bonus.

FOOD & BEVERAGE SERVER:

At the Loren at Pink Beach Hotel, exceptional service and flavors are the hallmarks of every dining experience. As a “Food & Beverage Server”, your passion for guest service and the pride you take in our menu offerings will ensure your outlet is a preferred dining destination and workplace. Ensuring that the highest level of service is kept within the F&B outlets. Taking guests orders and requests, all while maintaining professionalism. Set up and breakdown of the restaurant, delivering food and beverages to tables, working in sync with the bar staff. Tending to the guest’s needs and always holding the restaurants standards. Food & Beverage Servers may be called upon to work in various outlets to include but not limited to, The Pool, In Room Dining, Banquet Events, and the Restaurants. In addition, The Loren comprises of luxury Villas & Residences therefore you may be reasonably expected to work alongside the Snr Butler and/ or the Culinary Team at any of these units, ensuring the highest level of service is delivered. Your responsibility will also include taking care of all the various equipment’s used to produce memorable experiences for our guests. Previous continuous experience of at least 2 years as a Food & Beverage Server or waiter in a fine dining restaurant, banquet environment, or a fast-paced luxury hotel environment required. Experience abroad a luxury cruise liner and/ or experience surrounding long hard hours in any F&B outlet or property type will be a plus. Good team leadership and basic trainer skills. Vast knowledge of wines, food & beverage services. Excellent organization, communication (verbal and written, fluent in English) and interpersonal skills.

CHEF DE PARTIE:

The Loren at Pink Beach is looking to add another Chef De Partie to their Food & Beverage team. As a Chef De Partie you are responsible for supporting the Head and Sous Chef in a busy fine-dining kitchen, delivering consistently high-quality food and presentation. Responsible to guide, train and supervise all junior chefs and Commis and give the highest standards of food preparation and presentation. Have excellent knowledge of menu creation, whilst maintaining quality and controlling costs in a volume food business. Must have the ability to work well under pressure. You will ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes, and preparation techniques. Applicants must have at least two years’ experience in similar quality establishments as Chef De Partie. Experience in a fine dining outlet is required. Experience in a five-star property is preferred. Recognized culinary certificates are an asset.

SOUS CHEF:

The Loren at Pink Beach is looking to add another Sous Chef to their Food & Beverage team. As a Sous Chef you are responsible for managing the kitchen in a busy hotel kitchen delivering consistently high-quality food and presentation. Responsible to guide, train and supervise all kitchen Chef’s and give the highest standards of food preparation and presentation. Must be capable of managing the kitchen in the Executive Chef’s absence. Have excellent knowledge of menu creation, whilst maintaining quality and controlling costs in a volume food business. Must have the ability to work well under pressure. You will ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes, and preparation techniques. Applicants must have at least four years’ experience in similar quality establishments as Chef De Partie or 1 year as Sous Chef. Experience in a fine dining outlet is required. Experience in a five-star property is preferred. Recognized culinary certificates are an asset.

PASTRY CHEF:

The Pastry Chef at The Loren at Pink Beach, must be able to produce outstanding plated A La Carte desserts, buffet desserts, chocolates, ice cream and sorbets, sugar work, wedding cakes, themed cakes and chocolate work showpieces for a high-end Hotel and Restaurant establishment. The Pastry Chef must be capable of designing menu’s reflecting both fine dining and casual desserts. Must also have an excellent knowledge of French pastries, Danishes, croissant, and brioche. Attention to detail, organizational skills and time management are paramount. Applicant must have at least four (4) years’ experience in a first-class establishment. Certification from a recognized culinary school is an asset. Must also have an excellent knowledge of French pastries, Danishes, croissant, and brioche. Attention to detail, organizational skills and time management are paramount. This position involves shift work including weekends, nights, and public holidays. All positions require good physical conditions.

SUSHI CHEF:

The Loren at Pink Beach is looking to add a “Sushi Chef” to its growing five-star team. As a Sushi Chef you are responsible for the day-to-day operations of the Sushi Restaurant and creating sushi, menus, and other offerings to the highest standard, all while delivering an exceptional guest experience. Create high quality sushi including but not limited to, cooking rice, fabricating fish, temperature recording, rolling sushi and cutting and packaging for take-out and dine-in preparation. Provide the highest level of guest satisfaction and maintain positive relationships with internal and external patrons. Maintain cleanliness and organization of the sushi station. Create exciting and innovative menus. Order and receive raw materials and dry goods. Maintain daily production records, perform monthly inventories, and train new staff as required. Actively display knowledge of all food and beverage items on menus and promotions. Complete opening and closing procedures of the Restaurant daily. Ensure all operating standards including food safety and quality are adhered to. Ability to work in a fast paced, ever changing environment while maintaining a positive attitude. A friendly and charismatic personality that loves to interact with guests is an asset. A real passion for sushi making is necessary. Must work well in a team environment. A high standard of spoken and written English is needed. Applicants must have at least three (3) years’ experience in similar quality establishments as Sushi Chef, Senior Line Chef or Head Sushi Chef. Experience in a five-star property is preferred. Recognized culinary certificates are an asset.

RESTAURANT MANAGER:

Seeking an organized, efficient, and customer service-oriented Restaurant Manager to lead our growing team and handle the day-to-day operations of our restaurant. In this role, you will play a key role on our team by hiring, scheduling, and managing the restaurant staff as well as overseeing the success and profitability of the business. Includes but not limited to handling paperwork and other administrative duties, maintaining restaurant stock levels and ordering supplies when necessary, managing the budget and keeping relevant statistical and financial records, planning new restaurant menus, ensuring that restaurant complies with all necessary hygiene, health and safety and licensing requirements and guidelines, addressing customer queries and complaints, monitoring customer satisfaction. Job role will be extremely hands on. Restaurant manager will need to establish connections with all our members and restaurant regular guests and will be the face of our outlet. Five (5) + years’ experience in a Restaurant environment is required with a minimum of three years prior experience as a Manager. Previous Management experience in a high-end Boutique hotel is an asset. At least two years managing a staff of thirty-five (35) or more people. Proven track record of providing excellent customer service. Associate’s or bachelor’s degree is preferred. Excellent interpersonal skills, able to multitask and remain calm in stressful situations. Ability to professionally address customer complaints. Position requires good physical conditions as some heavy lifting and standing for periods of time will be involved.

All positions involve shift work including weekends, nights, and public holidays.
These roles also require a good physical condition as heavy lifting and physical labor may be involved.
You may apply directly to The Loren at Pink Beach “Careers Website” by going to
<https://thelorenhotel.bamboohr.com/jobs/>
Application Deadlines are the 10th of February 2022