



The Hamilton Princess & Beach Club, the Pink Palace and Bermuda's only urban luxury resort, is an island icon



At Hamilton Princess & Beach Club, our approach to Human Resources begins with selecting the best candidates to join our global team of service professionals committed to turning moments into memories for our guests. We are looking for engaged and exciting candidates who are looking for new opportunities in the 2022 season!

EXECUTIVE CHEF de CUISINE

Candidates must have a proven track record of creativity and innovation in food preparation. At least four years of kitchen experience in similar position in an award-winning Seafood and Steak concept free-standing restaurant/ international five-star establishment. Red Seal, Certified Chef de Cuisine designation or Culinary Arts Diploma is required. Passionate about fresh seafood, grilling and meat; experience in raw bar and sushi concepts is a plus

Summary of Responsibilities: Lead and manage the day-to-day culinary operations to ensure the highest level of service and guest satisfaction is achieved. Develop and prepare menus focusing on quality, creativity, presentation and satisfaction of high guest expectations. Contribute to the profitability of the Food & Beverage division through strategic and innovative promotional initiatives and regular assessment of the food product vs. value perceived.

ASSISTANT TECHNICAL EVENTS MANAGER

Candidates must have a minimum 3 years' experience in hotel conference, banquet or production environment audio visual experience is required. Minimum 2 years' management experience in direct sales, events and event technology. Relevant certifications or bachelor's degree is strongly preferred. Demonstrated experience using audio equipment and lighting equipment. Proficient with all aspects of video conferencing and live streaming, including hardware and software solutions. Proven track record in delivering live webinar, hybrid, and in-person events, delivering high quality event services and solutions when under pressure and time constraints. Demonstrated experience as a camera operator, particularly utilising PTZ cameras.

Summary of Responsibilities: Manage the day-to-day operations of the AV Department including conducting pre-event assessment of equipment, rigging, operating and de-rigging of all audio visual equipment, scheduling and maintenance of equipment. Assist with the review and management of all external service providers and/or freelancers involved in audio visual and stage production. Work closely with clients as well as internal departments to ensure that events requiring AV support run smoothly and exceed expectations.

ASSISTANT DIRECTOR OF FOOD & BEVERAGE

Candidates must have five to seven years' experience in all facets of hotel and food & beverage operations and at least 1 year in a similar position or a minimum of 5 years in a senior restaurant manager role in a luxury hotel environment is required. A degree in Hospitality Management or Restaurant Management is required. Two year's international experience in a luxury hotel is strongly preferred

Summary of Responsibilities: Assist in leading all aspects of daily food and beverage operations providing the necessary support to both Hotel Executive and F&B department leaders and colleagues. Assists with the development of the food and beverage operating strategy and leads its execution. Assist in the preparation, successful implementation and execution of the annual F&B budget, capital plan and strategic projects as required. Reviews financial reports and statements to determine ensure F&B is performing against budgeted targets. Assist in the development of menus, wine lists, specifications and standards for all food and beverage operations.

OUTLET GENERAL MANAGER

Candidates must have at least 10 years previous experience in all facets of hotel food & beverage operations including a minimum of three years in a senior level position. Food & Beverage or Hotel management degree or diploma is strongly preferred. Proven track record in leading a high volume Food & Beverage operation focused on high guest service ratings and employee satisfaction levels.

Summary of Responsibilities: Organize the restaurant from inception, ensuring ordering of uniforms and operating equipment. Develop effective initial operating criteria to ensure that superior service standards are maintained at all times. Oversee the selection, training and development of all Colleagues to ensure timely recruitment, career growth and proper staffing levels are maintained at all times. Lead and manage the day-to-day operations of the outlet ensuring the highest level of service and guest satisfaction is achieved. Implement effective control of food, beverage, labor and operating expenses for the outlet exceeding budgeted results. Assist in the development and implementation of innovative promotional and sales programs by constantly seeking out creative ways to improve service and increase business volumes and profits

MIXOLOGIST

Candidates must have proven mixology and beverage experience in an upscale establishment, including knowledge of cocktail anatomy & all beverage products, infusions and aging spirits. Proven studies of the history of mixed drinks, has a rich appreciation of the ingredients and techniques used, and regularly creates new and innovative mixed drinks. WSET an asset. Food pairing experience with different kitchen styles an asset. Experience in menu development an asset. Previous experience with international techniques: Sous vide, Rotovap, Fat washing, Spherification, Flash infusion an asset. Bartending course certification is required.

Summary of Responsibilities: Develop and update cocktail menus in line with latest industry trends. Conduct ongoing R&D work on beverage offerings. Work in close collaboration with Outlet Manager on creative and innovative promotions as well as outlet positioning strategy. Develop training program for bar and service colleagues in collaboration with Bar Manager. Creating house-made syrups, garnishes, bitters and other ingredients.

HOUSEKEEPING SUPERVISOR

This position reports to the Executive Housekeeper. High school diploma required; Hospitality degree is an asset. At least 2 years housekeeping experience in a luxury hotel environment required. At least 1 year supervisory experience is preferred; basic training skills are required. Experience with Property Manager and Microsoft office suite of programmes is an asset.

Summary of Responsibilities: Ensure cleanliness of guest corridors, rooms, and other specific areas of the hotel as assigned. Proactively identify potential day-to-day operational concerns, determine appropriate solutions and follow-up to ensure high service levels are maintained. Manage all aspects of Room Attendants' performance including the completion of annual performance reviews. Assist in the preparation of preventive housekeeping maintenance reports and analyses. Promptly respond to guest complaints and ensure appropriate follow up activities occur and all items are documented according to standard operating procedures.

The closing date for applications is February 10, 2022.

Apply online at
<https://careers.accor.com/global/en>

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Hamilton Princess strictly adheres to all Health & Safety training, guidelines, and work practices previous, during, and following an epidemic established by Accor, Bermuda Government and international bodies - including the World Health Organization (WHO) and Centers for Disease Control and Prevention (CDC).