

## **ALL THE KINGS MEN**

### **On behalf of Henry VIII Restaurant, Sushi Bar & Pub and Robin Hood Pub & Restaurant**

The above listed restaurants are seeking qualified applicants to work in the below positions. You must have recent, directly relevant experience working in fast paced, high volume, dine in restaurants which also have heavy take out volumes. Positions demand excellent timekeeping, require working split shifts, evenings, weekends and public holidays. Staff must be willing to work at either location and be able to work well as a team and willing to assist others in the completion of their tasks. Must be knowledgeable and adhere to all food safety and hygiene standards at all times.

**Restaurant Managers** - Detail oriented, highly motivated individuals to manage day-to-day operations of a busy restaurant. Must have full knowledge in the following areas: Food, beverage and wine service with F&B costing/controls and understanding of inventory ordering levels. Staff scheduling and training with the ability to supervise, manage, motivate and lead by example. Assist chefs in menu planning and organizing special functions. Needs strong communication skills and guest relations skills. Computer skills needed with familiarity in updating Micros POS system. Minimum three years recent experience in a similar position.

**Head Chefs** - Must have at least three years of recent experience at a senior Chef level with a proven track record of success as shown by restaurant reviews and customer feedback. He/She must be capable of supervising, training and directing a team of chefs and kitchen porters. Must be able to function well under pressure in an active kitchen environment with a large dine in and take out clientele. The ability to balance the kitchen / cooking/ menu planning responsibilities with the administrative responsibilities associated with the role is essential. Applicants must also have strong communication skills with full knowledge of international cuisine, particularly Indian dishes. Head Chefs are expected to demonstrate a level of creativity in all areas of food preparation with attractive plate preparations. Extensive experience with menu planning, food costing and control, purchasing, stock control, inventory and scheduling are also required. Head Chefs have responsibility for ensuring compliance with current nutritional, food safety and hygiene standards and assisting the team with achieving and maintaining the highest-grade ratings assigned by the Environmental Health Services.

**Chefs de Partie** - Must have an uncompromising attitude towards food excellence and creativity. Applicants should have two years recent relevant experience in a similarly busy kitchen. Preferably possess City and Guild Diploma or equivalent.

**Sushi Waiters/Waitresses** - Must have minimum one-year experience, full knowledge of sushi and seafood, beverage and wine service. Must be hard working, with a pleasant personality, good timekeeper, a positive attitude, smart in appearance, able to function well under pressure with excellent recent references. Experience in a similar style operation and with Micros systems a definite asset.

**Wait Staff /Servers/Waiters/Waitresses** - Must have two years previous experience in all aspects of food, beverage and wine service. Must be hard working with a pleasant personality, good timekeeper, a positive attitude, smart in appearance and excellent recent references. Must have experience in a similar style operation, knowledge with Micros systems a definite asset.

Apply in writing **stating the position you are applying for**. Applications must include current resume, two recent written employment references relevant to the position being applied for with contact details. Closing date: **May 6<sup>th</sup> 2022** Apply to: Performance Solutions Limited, Suite 350, 11 Bermudiana Road, Pembroke, HM08.

**Email:** hr@psolutions.bm. **Ph:** 232-5270