

## **MEF LTD.**

### **The Little Venice Group of Restaurants operating as:**

Little Venice /Venetian/L'Oriental/L'Oriental Express

La Trattoria & Shop

Fourways Inn, Restaurant & Catering/Café 4

Harbourfront Restaurant

Lido Complex

Tucker's Point Club and Rosewood Bermuda

& Blu Restaurant/Aurora

Equal Opportunity Employers

[www.diningbermuda.com](http://www.diningbermuda.com)

### **REQUIRE THE FOLLOWING STAFF FOR OUR INNOVATIVE AND EXCITING RESTAURANTS, LOUNGE, CATERING AND DELI OPERATIONS**

#### **GENERAL ASSISTANT KITCHEN**

Applicants must possess three years experience working in a kitchen environment. The successful applicant will provide assistance in the kitchen by supervising non-cooking personnel to ensure cleanliness of kitchen and equipment; safely supervise the use of all chemicals to ensure maximum cleanliness; must be able to provide leadership, guidance, training and follow up on assigned tasks to ensure completion. Must be able to drive with a valid Bermuda's driver's licence as duties will include pick-up and delivery of equipment, food supplies, and maintenance work. Assistance may also be needed helping the manager with incoming staff including airport pick-ups, supplies, preparation/cleaning of staff accommodation in conjunction with instructions from Human Resources. Applicants must be honest and reliable as they are required to close the restaurant once cleaning and sanitation is complete.

#### **CHEF DE PARTIE/ARTIST**

Applicants must possess a minimum of three years proven experience in this role. Must have knowledge of all aspects of the kitchen operation, specializing in Garde mange (cold kitchen), carving vegetables, ice and Styrofoam sculptures and will be able to achieve high standards of quality and cost control.

#### **GENERAL ASSISTANT DINING ROOM**

Applicants must possess three to five years proven experience in the food and beverage industry in order to assist the Manager with all aspects of the restaurant and other outlet business. Applicants will be responsible for assisting with the creation of menus, wine lists, coordinating table set-up for evening service and special events; handle customer enquiries; assist in the restaurant; be responsible for training new employees. Must have practical experience in computers, staff planning, working schedules, including knowledge of POS systems, processing billings for events, Microsoft Word and Excel. Superb communication skills are essential as applicant must be able to prepare proposals for special functions.

Due to the nature of the industry, candidates must be willing and able to work flexible hours, including shifts, weekends and public holidays in very busy environments. Must maintain a neat, clean and well-groomed appearance and an enthusiastic and pro-active attitude are an asset. Honesty and reliability are key characteristics. Salary will be commensurate with experience and ability.

**Bermudians, Spouses of Bermudians and P.R.C. holders will be given first preference.**

**We are an equal opportunity employer and are committed to diversity and inclusion.**

**We do not discriminate on the basis of age, race, gender, sexual orientation, religion, disability, or any other non-merit factor.**

Please apply in writing with full resume including current contact details and two written job references to:

The Human Resource Manager

MEF Ltd. (ref: GA Kitchen / CDP Artist / GA Dining Room)

P. O. Box HM 994, Hamilton HM DX

or email: [hr@mef.bm](mailto:hr@mef.bm)

All applications will be dealt with in the strictest confidence.

**Closing Date: May 13, 2022**