



**Island
Restaurant
Group Limited**

P.O. Box HM 462, Hamilton HM BX, Bermuda
hr@irg.bm • www.irg.bm

OWNERS AND OPERATORS OF:



Call: 292-2534



Call 292-1609



Call 295-2263



Call 295-2263



Call: 234-2900



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Island Restaurant Group Ltd. (operator of Hog Penny, Barracuda Grill, Pickled Onion, BREW, Frog & Onion, Dockyard Brewing and IRG Catering), is currently looking for great people in the below listed positions, to start in the following hospitality occupations for our very busy restaurants, brewery and catering operation.

Please read all requirements CAREFULLY.

Bermudian university and college students are highly encouraged to apply.

We are immediately hiring.

Catering/Server Assistants & Bar Porters (full and part time)

NO EXPERIENCE NEEDED. Entry level positions suited to individuals who may wish to enter the hospitality field and undergo on the job training leading to jobs as a server, bartender or ultimately restaurant manager. Goal oriented, well-groomed with a very professional personal appearance and well spoken, these positions require excellent teamwork and a willingness to learn.

No experience necessary, just a great attitude and a polished, professional, personal presentation.

Experienced Servers and Barista Counter Servers

This job requires EXPERIENCE. We are looking for both experienced fine and casual dining servers, and barista counter servers for our stand alone restaurants and associated outlets. These positions demand an absolute commitment to excellence. An ability to work well under pressure in a very busy environment, while constantly striving to exceed the guests' expectations is essential. Well groomed and knowledgeable in all aspects of food and beverage service, these positions require you to be well spoken and outgoing with a very professional personal presentation and appearance. Previous experience of at least two years in a similar stand-alone restaurant is required. Additional to all above qualifications, Barista Counter Servers must have experience and basic knowledge on espresso machine operation, repairs and maintenance, as well as broad knowledge of specialty coffee making.

Experienced Bar Manager

This job requires EXPERIENCE. Available only to the most committed, dynamic, and driven individuals with uncompromising high standards and a proven track record of specialty bar service. Responsibilities cover all aspects of comprehensive bar management, including role modeling customer service standards, cocktail creation, control of alcohol and non-alcohol stocks, and cleanliness of bar and adherence to health standards. You must motivate and lead by example, and actively participate in all aspects of bar service. Excellent team building skills, an outgoing nature, and professional image and deportment are also a must. You will be required to work the bar and TRAIN inexperienced new hires. You must have excellent verbal and written communication skills, due to the need to communicate with guests via email and social media, as well as a strong demonstrable proficiency on computers with Microsoft Office, and ideally Aloha Restaurant POS System. You will have at least two years of proven bar management experience in a similar styled stand-alone independent restaurant, or a minimum of four years of general front of house, customer facing, stand-alone, independent restaurant experience.

Experienced Bartenders (full and part time)

This job requires EXPERIENCE. Efficient, friendly, outgoing and fast, with the highest of cleanliness standards, you must be very competent in your knowledge of cocktails and food service as we offer full meals at the bar. This position will require you to come out from behind the bar to serve tables who are seated in the bar area, and is part of the job description. An ability to work 8+ hour shifts at a very high pace is needed, and you must be able to work late nights, holidays and weekends. Required: Two years' experience working the front of house (server or bar) of a busy, high volume stand-alone restaurant.

Experienced Kitchen Assistants (Specialist)

This job requires EXPERIENCE, *and is a specialist job.* You will report directly to the Executive Chef and his Chef de Cuisines. Shifts can start very early in the morning or end very late at night. Responsibilities can include kitchen food preparation, facilities management and cleanliness including pot and ware-washing, sweeping, mopping, vacuuming, and sanitizing of all kitchen and food service areas, including bathrooms, garbage disposal and receiving and stocking orders, and general food prep as detailed by the Chef. Due to the need to work with caustic chemicals, you must be able to read and decipher cleaning chemical labels, and be able to work in a safe and sanitary manner. Due to the (at times) unsupervised nature of the job, you must be able to provide a clean police record, as you will be a keyholder. You must be able to secure a Bermuda Driver's Licence for Light or Intermediate vehicles or already have one. Minimum of two years of stand-alone restaurant kitchen assistant experience required.

Kitchen Porters/Potwashers (full and part time)

NO EXPERIENCE NEEDED. These are entry level positions that can lead you over time to become qualified Kitchen Assistants or Commis Chefs. You will report to the Sous Chef in each kitchen. Responsibilities include pot and ware-washing, and sweeping and mopping of kitchens during service. You will also be responsible for garbage disposal as well as receiving and stocking orders, and may be called on to do basic food prep as needed. An ability to work hard and efficiently while maintaining the highest cleanliness standards is a must for this position. Good physical strength needed for some heavy lifting. Experience in food preparation would be an asset for helping the chefs, and we will actively train interested persons, that exhibit commitment and drive, the necessary culinary skills, so that you may progress into other kitchen positions, and learn on the job. A proven record of good integrity is required due to the access the job entails to stored food and bar items.

Please attend the mandatory Jobs Fair first interview as detailed at the end of this ad.

These positions do not require experience, just a great work ethic and positive attitude.

Experienced Chefs de Cuisine, Sous Chefs and Chef de Parties

Require an uncompromising attitude towards food excellence. An ability to work all areas of the kitchen while maintaining our established high standards are also a must. Self-motivated and creative, you will be called upon to present new and innovative menu items. Experience and qualifications in a similar position required.

Important to ALL Applicants

All positions demand excellent timekeeping, a requirement to work splits, early mornings, late nights, weekends, and holidays, the ability to work well as a team, and a willingness to assist others in the completion of their tasks. All front of house positions require an engaging personality and cordiality, NO EXCEPTIONS (this is the hospitality industry!) All applicants must also have a proven record of good integrity.

Bermudians who have an outgoing personality, strong work ethic, and who are willing to start climbing the ladder from the bottom rung are always encouraged to apply. Applicants without experience only require the absolute qualifications of positive attitude and intensity. Over time we will then train the skills and teach the knowledge.

Application forms may be downloaded from our website at www.irg.bm/jobs.

Hiring Immediately: Please apply in person to the location of your choice from 3pm to 6pm any day of the week, and dress for success as you may be immediately interviewed.

You may also send a completed application form, resume and references to PO Box HM 462, HM BX, or e-mail to jobs@irg.bm.

Written professional references stating relevant experience will be required of all successful applicants, as well as, where necessary, proof of good integrity.

Absolutely NO telephone inquiries, and walk in applications ONLY as noted above.

Application Closing Deadline: June 30th, 2022