

M.E.F. LTD.
Equal Opportunity Employers
The Little Venice Group of Restaurants operating as:
Little Venice/Venetian/L'Oriental/L'Oriental Express
La Trattoria
Fourways Inn, Restaurant & Catering/Café 4
Harbourfront Restaurant
Lido Complex
La Coquille/Tucker's Point Club and Hotel
& Blu Restaurant/Aurora

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

EXECUTIVE CHEF

Applicants must have a minimum of five years proven experience. Will be responsible for employing, directing and training culinary staff and all other kitchen workers. Must have creativity and the ability to maintain the highest standards, with hands on when needed. Responsible for purchasing the best products at the best price, menu development, maintaining food and labour costs, budgeting and all aspects of running a busy kitchen operation. Ensure quality preparation and presentation, connect with, organize and supervise various outlets. Must be up to date with current culinary trends and innovations, training and current health regulations. Must have extensive culinary background managing back of house in multiple restaurants; demonstrate ability to interact with multicultural staff; have a proven track record in food and labour cost controls and the ability to maintain departmental budgets. Where applicable knowledge of a specific cuisine is required, eg Italian, Asian including sushi, etc.

HEAD CHEF

Applicants must possess a minimum of four years proven experience. Where applicable knowledge of a specific cuisine is required, eg Italian, Asian including sushi, etc. Duties will include handling cost controls, staff scheduling, catering and menu planning as well as a hands on role in the kitchen, giving support to the Executive Chef and/or the General Manager. Must be up to date with current culinary trends and innovations, training and current health regulations. Good time-keeping and the capacity to work under pressure are essential.

HEAD PASTRY CHEF

Applicants must possess a minimum of five years proven experience managing a pastry and bakery section of a kitchen with high volume food production. Must have experience in fine dining and a good understanding of the restaurant business and budgets. Must be able to develop, design or create new ideas and items for the pastry kitchen. Must have the ability to prepare a wide variety of goods such as cakes, cookies, pies, breads following traditional and modern recipes for special occasions. Must be able to create stunning Wedding cakes as requested by our clients. Manage the day to day operations while working closely with the Executive Chef and Head Chef. Possess a professional disposition with a positive attitude, good communication and interpersonal skills, as well as time management.

SOUS CHEF

Applicants must have a minimum of three years proven experience. Must be able to support the Executive and/or Head Chef with the following responsibilities: purchasing, inventory, costing, menu development, and maintaining food costs. Must have knowledge of all aspects of the kitchen operation and be able to achieve high standards of quality and presentation and may take over from the Head Chef when necessary whilst assist in overseeing and training the chefs de partie.

JUNIOR SOUS CHEF

Applicants must have a minimum of three years proven experience. Must be able to support the Sous Chef and/or Head Chef with the following responsibilities: purchasing, inventory, costing, menu development, and maintaining food costs. Must have knowledge of all aspects of the kitchen operation and be able to achieve high standards of quality and presentation and may take over from the Head Chef when necessary whilst assist in overseeing and training the chefs de partie.

CHEF DE PARTIE

Applicants must possess a minimum of three years proven experience. Must have knowledge of all aspects of the kitchen operation and may be responsible for running a specific section of the kitchen and will be able to achieve high standards of quality and cost control.

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.

SUSHI CHEF

Applicants must possess a minimum of five years proven experience in traditional sushi preparation and presentation. Must be able to work in a busy environment, be organized and able to execute based on hectic demands. Also, must be able to achieve high standards of quality and cost control.

PASTRY CHEF

Applicants must possess two to three years proven experience. Must be able to support the Head Pastry Chef where applicable with their responsibilities. Must be able to prepare a wide variety of goods such as cakes, cookies, pies, breads following traditional and modern recipes. Must also have knowledge of all relevant aspects of the kitchen operation and be able to achieve high standards of quality and cost control.

COMMIS DE CUISINE

Applicants must have knowledge of all aspects of the kitchen operation and be able to achieve high standards of quality and cost control, reporting to the sous chef and/or chef de partie. Two years proven experience is essential; responsible for keeping all areas clean and maintaining all equipment by keeping them clean, neat and in good working condition.

KITCHEN ADMINISTRATOR

Applicants must have a minimum of 3 years experience in a similar position or as middle management in a Food and Beverage department. Applicant will be responsible for all administration work related to the Food and Beverage department. Daily duties will include ordering food and beverage items, invoice processing and receiving procedures. Additional responsibilities will include menu costing, basic human resources administration and must have strong communication skills. Previous experience as a chef and advanced knowledge of food and beverage products is preferred. Strong computer skills and proficiency in Microsoft Word and Excel are a must.

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.

KITCHEN ASSISTANT

Applicants are needed for busy restaurants; duties include cleaning tasks including handling corrosive materials, garbage disposal, heavy lifting and assisting chefs as required. Some kitchen experience preferred but not essential. Applicants must be honest and reliable and good time keeping and the capacity to work under pressure is essential. Possibility to move on to commis de cuisine to pursue culinary arts if keen interest is shown.

CATERING ASSISTANT MANAGER

An experienced hospitality professional committed to the industry and its success is required to assist the Catering Manager supervise our very large Catering division. This role requires a hands-on approach to service. The successful candidate must have at least three years current experience in a similar Food and Beverage operation with a proven track record. Should have a friendly disposition, be tactful and demonstrate exceptional organizational skills to allow for planning and supervision of several functions simultaneously. Impeccable customer communication skills are essential as is the ability to effectively lead and train a team of caterers as well as control inventory. A valid driver's license including Heavy Truck - 'Class A' is a prerequisite. The Catering Division operates on a 7 day per week basis, including public holidays.

DINING ROOM MANAGER

Applicants must have at least five years experience in the complete management of a successful 5 star restaurant preferably in a hotel environment. The desired applicant will be reliable, dedicated and honest, with a proven record of accomplishment and knowledge of food, wines and beverages, staff scheduling, training, cost control and stock taking. Must have practical experience in computers, staff planning, working schedules, including knowledge of POS systems, Microsoft Word and Excel. Superb communication skills are essential as applicant must be able to prepare proposals for special functions. He/she should be able to demonstrate creativity in the design and planning of menus in cooperation with the Executive Chef including effective training of new staff; following our inhouse training programme.

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, Microsoft Word and Excel. Superb communication skills are essential as applicant must be able to prepare proposals for special functions.

SILVER SERVICE WAITER/ WAITRESS

Applicants must have a minimum of three years or more experience in all aspects of food and beverage service, in a 5-star luxury resort or restaurant. Proven experience in carving in front of guests. Must be able to give total satisfaction to our clients in showing them the real meaning of stellar service, interconnecting with them to make it a unique experience including carving fish and meat items and flambé (flaming); knowledge of POS systems, be able to handle cash and credit card transactions, and processing food and beverage orders.

FOOD AND BEVERAGE WAITER/ WAITRESS

Applicants must have a minimum of two to three years or more experience in all aspects of food and beverage service. Must be able to give total satisfaction to our clients in showing them the real meaning of stellar service, interconnecting with them to make it a unique experience; knowledge of POS systems is necessary, together with the ability to handle cash and credit card transactions whilst processing food & beverage orders on micro systems. Requirements for the role will vary depending on the restaurant.

SOMMELIER

Applicants must have a minimum of three years experience and hold a WSET Level 2 Certificate or equivalent Sommelier qualifications. The desired applicant must have extensive knowledge of different /blends wines (specifically Italian, American French, New & Old world) and which regions produce each type; an understanding of the winemaking process and the ability to articulate it to guests; strong communication and presentation skills; must be efficient, organized and have good time management and must be passionate about wine and the restaurant industry.

Key responsibilities include, but are not limited to, creating and updating the wine list in coordination with the Head Chef and General Manager; overseeing all wine purchases and cost management; reviewing and ensuring the wine inventory is up to date; providing extensive explanations about the different wine varieties to the clients; recommending food and wine pairings to the guests; upselling the wine on the inventory; training wait staff to improve their knowledge of wine tasting and wine service.

LIVE-IN HOUSEKEEPER

Applicants must have a minimum of three years experience. The successful applicant will live-in and clean/maintain staff accommodations. Duties will include general cleaning, laundry, bathrooms, vacuuming, scrubbing floors, washing windows and ordering of supplies. Physical aspects of the position include but are not limited to constant standing and walking throughout shift. Frequent lifting and carrying heavy loads will be needed as well as ascending or descending stairs and ramps with equipment. Applicants must be prepared to help with the laundry and linens and must be able to work evenings, weekends, and public holidays. Honesty and good time keeping are a must.

JUNIOR MATE

We are looking for a Junior Mate for the vessel "Venetian" with at least one year experience. Successful applicants must have a minimum of a STCW Certificate. Applicants must have at least one year experience onboard charter vessels. A professional appearance is essential. Duties will include but are not limited to operating day, evening and overnight charters within Bermuda Territorial Waters, blue water crossings between Bermuda and the U.S., daily maintenance of the vessel and hurricane watch. Must be able to work overseas during maintenance periods. Successful applicants must be approved by an insurance company for operation of the vessel, be prepared to submit to drug testing and a thorough background check.

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.

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.

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

**The Human Resource Manager
MEF Ltd. (ref: Job Title)
P. O. Box HM 994, Hamilton HM DX
or email: hr@mef.bm**

**All applications will be dealt with in the strictest confidence.
Closing Date: October 8, 2022**