

**Huckleberry Limited is looking for energetic, qualified team members for the following positions. Applicants should be organized, possess excellent communication & interpersonal skills & work well within a team. Applicants must be able to communicate fluently in English & perform basic computation. The physical requirements include occasional lifting of up to 50lbs, regular standing, walking, kneeling & using stairs. Maintaining the cleanliness & organization of assigned work areas & the correct use of equipment is a requirement for all positions.**

**Food & Beverage Server:** Must have a minimum of 3 years experience as a Fine Dining Server in a 4-star restaurant. Possess a high school graduate or equivalent vocational training certificate. Additional certificates or training in liquor, wine & food service preferred.

**Responsibilities:**

- Take & serve guest food & beverage orders courteously & efficiently; anticipate guest needs
- Collect & process payments; deliver online orders to customer's vehicles
- Ensure equipment & tools are maintained at a high-quality level
- Maintain knowledge of restaurant features & layout, POS system, & menu offerings
- Complete opening & closing side duties as assigned

**General Bartender:** Must have a minimum of 3 years bartending experience, mixology experience preferred. Possess a high school graduate or equivalent vocational training certificate. Additional certificates or training in liquor, wine & food service preferred.

**Responsibilities**

- Maintain complete knowledge of all beverage selections, correct glassware, & garnishes
- Maintain complete knowledge of POS system & manual systems
- Complete opening & closing side duties as assigned
- Take guests' orders, upsell where possible. May be required to take food orders
- Calculate & process guest payments. Adhere to payment, cash handling, & credit procedures
- Strictly abide by Bermuda liquor law regulations
- Complete all inventory & closing reports as assigned

**Restaurant Captain:** Must have a minimum of 2 years experience as a Fine Dining Server & 2 years' supervisory experience in a 4-star restaurant. Possess a high school graduate or equivalent vocational training certificate. Additional certificates or training in liquor, wine & food service preferred.

**Responsibilities:**

- Take & serve guest food & beverage orders courteously & efficiently; anticipate guest needs
- Collect & process payments, secure cash; maintain daily logs & reports
- Ensure equipment & tools are maintained at a high-quality level
- Maintain knowledge of restaurant features & layout, POS system, bar & menu offerings
- Supervise & train staff as required
- Complete opening & closing side duties as assigned

**Chef de Partie:** Must have a minimum of 2 years experience as a chef at an upscale, fine dining establishment. A well-trained professional will have experience in all areas of food preparation, cooking, presentation & recipe alteration. Completion of a culinary arts program & food handling certificate preferred.

**Responsibilities:**

- Maintain current knowledge of restaurant features/services, hours of operation, restaurant food concepts, menu price range, meetings/events
- Complete opening & closing side duties as assigned
- Prepare all menu items following recipes & yield guide.
- Minimize waste & maintain controls to attain forecasted food cost
- Assist in inventory, receive deliveries & communicate usage

**Overnight Baker - Chef de Partie:** Must have a minimum of 2 years experience as a chef at an upscale, fine dining establishment. A well-trained professional will have experience in all areas of food preparation, cooking, presentation & recipe alteration. Experience with breads, pastries & desserts required. Completion of a culinary arts program & food handling certificate preferred. Overnight shift only.

**Responsibilities:**

- Maintain current knowledge of restaurant features/services, hours of operation, restaurant food concepts, menu price range, meetings/events
- Complete opening & closing side duties as assigned
- Prepare all menu items following recipes & yield guide. Minimize waste & maintain controls to attain forecasted food cost
- Assist in inventory, receive deliveries & communicate usage

**Sous Chef:** Must have a minimum of 2 years experience as a chef at an upscale, fine dining establishment & 1 year in a similar management position. A well-trained professional will have experience in all areas of food preparation, cooking, presentation & recipe alteration. Completion of a culinary arts program & food handling or sanitation certificate preferred.

**Responsibilities:**

- Maintain current knowledge of restaurant features/services, hours of operation, restaurant food concepts, menu price range, meetings/events
- Ensure staff complete opening & closing side duties as assigned
- Prepare all menu items following recipes & yield guide to minimize waste & maintain controls
- Oversee all culinary employees, including discipline, scheduling & training
- Take inventory, order supplies & ensure proper storage of kitchen items
- Prepare written & typed reports attend & run meetings or briefings

**Executive Chef:** Must have a minimum of 3 years experience in a similar position at a four-star establishment or equivalent. This position demands creativity & the ability to maintain the highest of culinary standards & is responsible for directing & training culinary staff. Applicants must have experience in all areas of food preparation, cooking, presentation, menu creation & inventory control as it relates to the entire operation. Completion of a culinary arts program required & certificates in food & beverage management, food handling or sanitation preferred.

**Responsibilities:**

- Hands-on leading of the day-to-day kitchen operations & working the line as needed to ensure quality, preparation & presentation
- Menu development, maintain food & labor cost & maintain departmental budgets
- Stay current on international culinary trends & innovation, health regulations & staff development
- Actively participate in sales & marketing, hiring, meetings & events
- Ensure guest special requests & complaints are resolved satisfactorily
- Ensure that all kitchen safety & sanitation standards are consistently maintained
- Prepare reports & ensure SOP's are updated & created as needed
- Purchase food, maintain positive vendor relations

**Executive Pastry Chef:** Must have a minimum of 3 years experience in a similar position at a four-star establishment or equivalent. This position demands creativity & the ability to maintain the highest of culinary standards & is responsible for directing & training culinary staff. Applicants must have experience in all areas of food preparation, cooking, presentation, menu creation & inventory control as it relates to the entire operation. Completion of a culinary arts program required & certificates in food & beverage management, food handling or sanitation preferred.

**Responsibilities:**

- Hands-on leading of the day-to-day pastry operations & working the line as needed to ensure quality, preparation & presentation
- Menu development, maintain food & labor cost & maintain departmental budgets
- Stay current on international culinary trends & innovation, health regulations & staff development
- Actively participate in sales & marketing, hiring, meetings & events
- Ensure guest special requests & complaints are resolved satisfactorily
- Ensure that all kitchen safety & sanitation standards are consistently maintained
- Prepare reports & ensure SOP's are updated & created as needed
- Purchase food, maintain positive vendor relations

**Sales & Events Manager:** Must have a minimum of 2 years' experience in Events or a related field, & 2 years' experience at Management level in a similar position or field. Completion of a degree or diploma in event planning or related field required, additional certificates or training an asset. Applicants must have experience in all areas of event planning & software, sales & client relations. Marketing & social media experience an asset.

**Responsibilities:**

- Manage events from start to finish and liaise with other departments as needed
- Manage all details, projects & tasks through the appropriate project management platform
- Assist with creating, managing, & actioning marketing & social media content as needed
- Assist in department budgets & forecasts & advise on pricing strategies
- Negotiate client contracts & take payments promptly, adhering to payment procedures
- Research markets & identify opportunities, conduct meetings & site visits
- Prepare & update Banquet Event Order sheets & notify staff of any changes

*Applicants should apply via Bermuda Job Board with an updated resume  
Huckleberry Restaurant, 61 Pitts Bay Road, Pembroke Bermuda, 542-4547  
Closing date: Sunday, 6 November 2022*

**Huckleberry**  
RESTAURANT

*Huckleberry Limited like other establishments in Bermuda has a; 'Drugs and Alcohol Don't Work Here Policy' and is and equal opportunity employer.*

