

The Hamilton Princess & Beach Club, the Pink Palace and Bermuda's only urban luxury resort, is an island icon



HAMILTON PRINCESS

BERMUDA
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BERMUDA'S LUXURY URBAN RESORT

At Hamilton Princess & Beach Club, our approach to Human Resources begins with selecting the best candidates to join our global team of service professionals committed to turning moments into memories for our guests. We are looking for engaged and exciting candidates who are looking for new opportunities in the 2022 season!

BUILDING OPERATOR

This position reports to the Director of Facilities Operations. The successful candidate must have a minimum of 4 years previous experience in a similar position within a luxury hotel is required. A 4th Class Power Engineering is required. A Degree/diploma in Engineering or trade certification on Building Management is an asset. The ability to read, understand and interpret Engineering and Building Blueprints is required. Proven knowledge of all regulations such as building codes, fire and health department requirements; Proven experience in managing multi-million dollar large-scale infrastructure projects is required and proven record of sound technical judgment and effective management of complex projects.

Summary of Responsibilities: Ensure all physical operations including refrigeration, heating, ventilation and air conditioning, plumbing, water treatment, and electric systems are clean and maintained; Plan, implement and monitor an effective Preventative Maintenance Programme; Manage, coordinate and negotiate contracts with external contractors, vendors to ensure that collaborative working relationships are maintained; Ensure the hotel complies with all Government regulations pertaining to building code requirements, health, fire and life safety programmes; Implement, monitor and maintain a cost effective energy management programme and monitor the Hotel's Energy Management system (EMS); Provide training in Health & Safety and ensure employees adhere to the policies and procedures, emergency procedures, loss prevention protocols, WHMIS etc.

CHEF DE PARTIE (GENERAL/PASTRY/BUTCHER)

This position reports to the Sous Chef. You are required to have a minimum 3 years general culinary; pastry/baking; butchery experience in a luxury hotel environment is required; Documented culinary certification (Red Seal certificate, Journeyman's papers of international equivalent) is strongly preferred and at least 1 year international experience is preferred. A strong work ethic, highly responsible, and reliable and the ability to work shifts, extended hours including evenings, weekends and public holidays is required.

Summary of Responsibilities: Ensure the consistency in the preparation of all food items for a la carte and or buffet menus according to hotel recipes and standards; Ensure all kitchen Colleagues are aware of standards and expectations; Maintain proper rotation of product in all chillers to minimize wastage/spoilage; Butcher: Additional responsibilities include: Complete daily Meat, Fish & Poultry market lists based on hotel volume; Ensure daily rotation of all Butchery items from the outlets to maintain quality; Keep inventory of red meats to ensure proper aging of meats.

CHEF DE CUISINE

This position reports to the Executive Chef and Executive Sous Chef. The successful candidate must have documented culinary training and certification (Red Seal certificate, Journeyman's papers of international equivalent). At least 3 to 5 years banqueting chef experience in luxury hotel environment or equivalent experience in high quality restaurant environments, such as Michelin Star rated or equivalent is required. At least 2 years of international experience is strongly preferred. Demonstrated ability to set and maintain the highest standards of food presentation and quality. Capability to set and maintain the highest standards of food presentation and quality. The ability to work shifts, extended hours including evenings, weekends and public holidays is required.

Summary of Responsibilities: Assist with menu development, content proposals, costing, recipes, production lists, and photographs of food presentations as required. Order food and manage inventories to maximize quality and minimize food cost. Responsible for all aspects of quality control standards from menu conception to presentation of dish before serving and making the necessary adjustments. Maintain a clean and safe kitchen; apply all health department guidelines, educate staff in procedures and policies, and report and follow up on equipment deficiencies. Schedule and manage staff to support both our service level commitments and labour cost goals. Ensure awareness of trends / changes in the food industry, and continually develop professional knowledge and abilities. Follow and ensure compliance with all corporate, hotel and departmental policies and procedures.

The closing date for receipt of applications is December 16, 2022

Apply online at
<https://careers.accor.com/global/en>

THEHAMILTONPRINCESS.COM

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Hamilton Princess strictly adheres to all Health & Safety training, guidelines, and work practices previous, during, and following an epidemic established by Accor, Bermuda Government and international bodies - including the World Health Organization (WHO) and Centers for Disease Control and Prevention (CDC).