



At the Mid Ocean Club, we commit to delivering exceptional, attentive, and friendly service. If you share our commitment to creating excellence for our members and guests, we invite you to apply to the following positions:

HEAD CHEF - ONE (1) POSITION

This position serves as a "second-in-command" of the kitchen, assists the Executive Chef in supervising food production for all food outlets, banquets events and other functions at the club. Supervises kitchen team to ensure quality and cost standards are consistently attained.

Requirements: 5 years' experience as a Head Chef/Sous Chef; knowledge of a la carte, table d'hôte, buffet and banquet catering are required. Must have good communication and computer literacy skills and be able to supervise, train, coach and motivate a multi-ethnic workforce.

JUNIOR SOUS CHEF - TWO (2) POSITIONS

This position supervises day-to-day kitchen operations and all food preparation to ensure a consistent, high quality food product that follows operating procedures. Must be able to supervise, train and motivate a multi-ethnic workforce.

Requirements: 5 years' experience as a Chef de Partie, working at a senior level for at least 3 years; knowledge of a la carte, table d'hôte, buffet and banquet catering; extensive knowledge of fine dining and modern culinary applications.

SENIOR CHEF DE PARTIE - ONE (1) POSITION

Under the general guidance and direction of the Executive Chef and within the limits of established policies, procedures and departmental standards manual, this position is responsible for participating in all activities within a busy first-class kitchen.

Requirements: 5 years' experience at the Chef de Partie level that covered Entremetiere/Saucier/Garde Manger sections of a busy first-class kitchen; knowledge of a la carte, table d'hôte, buffet, and banquet catering. Must be capable of training employees and working well under pressure with minimum supervision.

CHEF DE PARTIE - THREE (3) POSITIONS

Under the general guidance and direction of the Executive Chef and within the limits of established policies, procedures and departmental standards manual, this position is responsible for participating in all activities within a busy first-class kitchen.

Requirements: 3 years' experience at the Chef de Partie level that covered Entremetiere/Saucier/Garde Manger sections of a busy first-class kitchen; knowledge of a la carte, table d'hôte, buffet and banquet catering is required.

CHEF DE PARTIE/PÂTISSIER - ONE (1) POSITION

This is a hybrid role responsible for participating in all activities within a busy first-class kitchen including all pastry production. Develops pastry-related recipes and ingredient purchase specifications. Assists in budget development.

Requirements: 3 years' experience at the Chef de Partie and Pastry level in a luxury hospitality environment; knowledge of a la carte, table d'hôte buffet and banquet catering, pastry production principles and cake and other pastry decoration skills are required. Experience with Entremetiere/Saucier/Garde Manger sections of a busy first-class kitchen.

RESTAURANT MANAGER - ONE (1) POSITION

Responsible for managing operations for the Club House and Beach Pavilion, dining rooms, bars, and pool service while prioritizing the highest standard of appearance, hospitality, and service.

Requirements: 5 years' experience in banquet and/or dining operations in a luxury club, resort, or high-end restaurant in a supervisory/training capacity; High School Diploma or GED and ServSafe certification; previous restaurant management experience; knowledge of various food service styles; practical knowledge of NorthStar, Timeforce, Microsoft Word and Excel.

FOOD & BEVERAGE SUPERVISOR - THREE (3) POSITIONS

Jointly oversee a team of food and beverage professionals to ensure smooth operations between back of house and front of house to ensure delivery of an exceptional dining service.

Requirements: 3 years' professional experience in a similar supervisory position in silver service food serving style at a luxury club, resort, or high-end restaurant; High School Diploma; knowledge of various food service style.

SILVER SERVICE FOOD & BEVERAGE WAITPERSON - SEVEN (7) POSITIONS

This position provides dining room service in a manner most pleasing to private club members and their guests in accordance with Mid Ocean Club standards of hospitality.

Requirements: 3 years' experience in a similar position in Silver Service dining; proven knowledge of various food service styles; High School Diploma. These positions call for well-groomed, punctual individuals with a track record of progressive experience in fine dining.

Given the nature of our hospitality industry all positions above require weekends, public holidays, and evening scheduling between 6:30am to closing.

BARTENDER - ONE (1) POSITION

This position prepares, pours and serves alcoholic and non-alcoholic beverages. It requires knowledge of all aspects of mixology including food/wine pairings and wine presentation and service in accordance with Mid Ocean Club standards of hospitality.

Requirements: 3 years' experience as a Bartender in a luxury resort or high-end restaurant; High School Diploma; current TIPS certificate; knowledge of standard drink recipes and different spirits, wine and beer and bar equipment; experience working in a private members club would be an asset. Must be willing to work shifts between 11:00am and closing on evenings, weekends, and public holidays.

OUTSIDE GOLF SERVICES ATTENDANT - ONE (1) POSITION

The Outside Golf Services Attendant will provide all services to our members and guests in the areas of bag and pull cart storage as well as the podium and driving range.

Requirements: 2 years in a similar position or in a hospitality/customer service environment; High School Diploma; able to interact effectively and professionally with all levels of colleagues, members, and guests. An interest in golf and hospitality would be a significant asset. Must be willing to work split shifts, public holidays, and evenings with scheduling between 6:30am until 8:00pm.

SENIOR ASSISTANT GOLF COURSE SUPERINTENDENT - ONE (1) POSITION

Under the supervision of the Director of Agronomy, assist in strategic and operational planning for the maintenance of all playing surfaces on the golf course including greens, tees, fairways, rough, etc. Conducts turf maintenance duties as needed. Assist with other duties as assigned by the Director of Agronomy.

Requirements: 3 years' experience at a high-end private/public facility; at least 1 year Assistant Superintendent experience. A 4-year or 2-year degree from an accredited university in Agronomy, Plant Science or Turfgrass management and a Certified Pesticide Applicator is required. Must be proficient with agronomic budgeting and expense management and have strong analytical and problem-solving skills; knowledge of inter-departmental functions in a private golf club setting is required; proficient in agronomic budgeting and expense management. Must be willing to work Monday through Friday between 5:30am and 2:00pm and Saturday, Sunday, and public holidays from 5:30am to 8:30am.

ASSISTANT GOLF COURSE SUPERINTENDENT - ONE (1) POSITION

Under the supervision of the Director of Agronomy, assist in strategic and operational planning for the maintenance of all playing surfaces on the golf course including greens, tees, fairways, rough, etc. Conducts turf maintenance duties as needed. Assist with other duties as assigned by the Director of Agronomy.

Requirements: 2 years' experience at a high-end private/public facility; at least 1 year as an Assistant Superintendent In- Training or Intern experience at a high-end private facility; 4-year or 2-year degree from an accredited university in Agronomy, Plant Science or Turfgrass management and a Certified Pesticide Applicator. Must have strong analytical and problem-solving skills with knowledge of inter-departmental functions in a private golf club setting, proficient with agronomic budgeting and expense management. Must be willing to work Monday through Friday between 5:30am and 2:00pm and Saturday, Sunday and public holidays from 5:30am to 8:30am.

GROUNDSPERSON/GREENSKEEPER - TWO (2) POSITIONS

Perform routine manual labor involved in golf course maintenance; do semi-skilled grounds construction and maintenance work; operate light motorized equipment, triplex mowers, and trucks on the golf course; performs related duties as needed for golf course maintenance.

Requirements: 2 years' experience in a similar or related field; prior use of triplex, manual tee and fairway mowers; ability to top-dress greens and tees; working knowledge of irrigation systems; knowledge of gardening, fertilizers, and chemical usage. A certificate in Turf Management would be a significant asset. Must be willing to work Monday through Friday between 5:30am and 2:00pm and Saturday, Sunday and public holidays from 5:30am to 8:30am.

FACILITIES MANAGER - ONE (1) POSITION

Manages capital improvements, facilities maintenance and operations, long-range planning for facility capital investment and asset preservation through a comprehensive facilities strategy to maintain and improve the quality of club buildings and facilities (excluding the golf course) in accordance with sound engineering practices.

Requirements: Degree in related field with continuing education on mechanical engineering, architectural engineering HVAC, plumbing or related field; 7 years progressive experience as an engineer or facilities maintenance professional; 5 years of project management experience; 2 years' experience with operations, troubleshooting and repair of reverse osmosis water treatment equipment; physical ability to lift and carry heavy objects, climb onto roofs and work in high places, crawlspaces and tunnels, indoors or outdoors and under extreme conditions; ability and willingness to be available for service calls out of normal working hours.

SUMMER STUDENTS: POOL & BEACH ATTENDANT - THREE (3) POSITIONS

The Pool & Beach Attendant provides superior food and beverage service and towel service to members and their guests, at the pool and the beach, while always keeping locations clean and tidy.

Requirements: Currently enrolled in an educational institution; High School Diploma or equivalent; excellent verbal communication and customer service skills; physically fit and able to perform physical labor in all weather conditions; ability to move and lift heavy furniture and equipment; good time management and organizational skills; knowledge of pool equipment and safety measures. Must be willing to work on weekends, holidays and after hours.

To request a full job description or to apply to any of the above positions, please email recruitment@moc.bm.

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CLOSING DATE: December 31, 2022