

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



HAMILTON PRINCESS

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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 2023 season!

CHEF DE PARTIE (BAKER/PASTRY)

Three (3) years of general culinary; pastry / baking; or butchery experience in a luxury hotel environment is required. Documented culinary certification (Red Seal certificate, Journeyman's papers of international equivalent) is strongly preferred. One (1) year international experience is preferred and demonstrated creative culinary skills are required. Strong interpersonal and communication (verbal and written, fluent in English) skills are required. Proven ability to work efficiently in a demanding and fast paced environment and computer literate in MS Office applications is an asset. Strong work ethic, highly responsible, reliable and the ability to work shifts, extended hours including evenings, weekends and public holidays is required.

Summary of Responsibilities: Strong communication skills, daily discussions about work flow, execution, needs etc. Ensure the consistency in the preparation of all food items according to hotel recipes and standards. Continually strive to improve food preparation and presentations with Executive Pastry Chef. Assist with menu development; content proposals, costing, recipes, production lists, and photos and have full knowledge of all menu items, ingredients and allergens. Ensure all kitchen Colleagues are aware of standards and expectations. Maintain proper rotation of product to minimize wastage/spoilage. Ensure the cleanliness and maintenance of all work areas, utensils, and equipment. Liaise daily with Outlet Chefs to keep open lines of communication regarding guest feedback Follow and ensure compliance with all corporate, hotel and departmental policies and procedures.

Baker: Additional responsibilities include: Maintain dough's and rotation of baked products. Ensure Bakery specific equipment is clean and immaculate daily (proofer, mixer, molds, etc.). Quality check the products and see how they are getting handled in the use areas. Teach and train others on the finesse of breads and bakery items.

The closing date for receipt of applications is February 10, 2023

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).