

Food and Beverage Server

This position requires full food and beverage service to all guests in a busy restaurant environment. The applicant will be handling cash on a daily basis and use of POS systems. Must remain professional at all times and maintain a high level of service

The applicant will maintain a high level of restaurant standards at all times. Will take orders, greet guests. and handle cash floats of their own. The job requires late nights and cocktail serving in evenings. The job requires split shifts, working weekends, and holidays.

The applicant must have 3 years experience serving in a high paced restaurant environment. Must have a strong knowledge on POS systems and the ability to handle large floats and cash. Must be professional and have strong knowledge on food and beverage

Will have experience on POS systems such as Aloha, must have strong knowledge on food and beverage products. Must be able to multi task and work well with a large team.

Experienced Chef de Partie

The applicant must have a minimum of 3 years' experience in a busy kitchen environment. He/she must be in possession of City & Guilds 706 part 1 & 12 or equivalent too. He/she must be prepared to work late night, weekends and public holidays and split shifts.

Experienced Food and Beverage Server

The applicant must have a minimum 3 years' experience of serving food in a busy restaurant environment and have experience with POS till and able to handle cash. The position is a full time position and the applicant must be able to work late nights, weekends and public holidays.

Assistant Restaurant Manager

The assistant Restaurant manager will be responsible for assisting the Manager in all aspects of the restaurant. They will be comfortable in cash reconciliation and POS systems. They will lead a team of servers and assist in training of Front of house colleagues.

Assist in payroll, inventory, costing alongside the manager. Will play an active role in keeping up with advertising and social media. Will train and assist in hiring of new colleagues. Will lead a team of colleagues to success on a busy floor. Responsible for all manager duties in the absence of the Restaurant Manager.

Minimum 3 years experience in a supervisory/Manager Role. Proven ability and proficiency with Social media and advertising for a busy restaurant. Proven leadership skills and training. recruitment strategies.

High level of professionalism. Experience in cash handling, POS systems, Inventory and cost control in a large restaurant.

Apply to: Chops ltd, The Terrace On Front Street

55 Front street

Hamilton, Bermuda HM11

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Closing Date: February 10, 2023