

A Place where the smiles and friendliness of our engaging staff are genuine. A Place where every group feels like an individual and every individual feels very special. A Place where personal preferences are never compromised and guest expectations are consistently exceeded. A Place in the Heart!

Applicants must be aware that irregular hours, split shifts and public holiday work may apply to these positions.

Outlet Manager/Maitre'd

We are currently seeking highly motivated individuals to lead our Outlet food and beverage team. The successful candidate will be responsible for the day-to-day operations of the Outlet and will support a team of dedicated hospitality professionals ensuring our guest expectations are continuously exceeded through service excellence.

Duties & Responsibilities will include but are not limited to:

- Working with the Chef to create and implement all menus, promotions and increase of sales.
- Supervising and supporting employees while ensuring service standards are maintained
- Scheduling and daily planning reporting as well as monthly sales forecasting.
- Assisting in preparing an annual budget and managing the outlet within set budget guidelines
- Ensuring cleanliness and safety of outlet is maintained
- Hiring, training, development and evaluation of employees
- Ensuring tight wine and liquor controls through opening and closing inventories, as well as preparing month end inventory reports to meet budgeted targets
- Ensuring that all selling techniques are used
- Ensuring proper marketing of the operation
- Overseeing P.O.S. System (MICROS) and ensuring pricing is accurate
- Assisting Food & Beverage Department in marketing and promoting business

Qualifications, Skills & Experience:

- 3 years Food and Beverage supervisory experience required
- Previous experience as a Restaurant Manager an asset
- Post secondary education in Hotel/Restaurant Management an asset
- Excellent organization, communication and interpersonal skills required
- Must be flexible and able to work various shifts
- Complete knowledge of Micros P.O.S. System, Word and Excel an asset.

Assistant Maitre' D /Assistant Outlet Manager

We are currently seeking motivated hospitality professionals. The successful candidates will possess the following skills and attributes:

Qualifications, Skills & Experience:

- Certification, diploma or degree in hospitality management will be an asset
- Two to five years previous restaurant service experience
- Proven ability at team leadership
- A passion for service excellence
- Able to control costs and manage expenses
- Functions well as a trainer in the area of Food & Beverage service skills
- Have good overall knowledge of food and wine service
- Full experience in self-cashiering and Micros or similar system is required
- Adaptable to change and desirous of being part of a dynamic, growing organization

Senior Chef De Partie

- A certificate of diploma from a recognized culinary school a strong asset
- A minimum of 5 years experience working in all areas of a hotel kitchen
- Strong supervisory skills and be able to train and motivate his/her employers
- Must be willing to work split shifts, evenings, weekends and holidays as required
- Creative and energetic with good interpersonal and communication skills

Chef De Partie

- A certificate of diploma from a recognized culinary school a strong asset
- A minimum of 4 years experience working in all areas of a hotel kitchen
- Must be willing to work split shifts, evenings, weekends and holidays as required
- Creative and energetic with good interpersonal and communication skills

Chef De Partie – Baker

- A certificate of diploma from a recognized culinary school a strong asset
- A minimum of 4 years experience working with all aspects of bread and yeast based baked products within a hotel setting
- Must be willing to work split shifts, evenings, weekends and holidays as required
- Creative and energetic with good interpersonal and communication skills

Demi Chef De Partie

- A certificate of diploma from a recognized culinary school a strong asset
- A minimum of 3 years experience working in all areas of a hotel kitchen
- Must be willing to work split shifts, evenings, weekends and holidays as required
- Creative and energetic with good interpersonal and communication skills

Second Cook

- A certificate of diploma from a recognized culinary school a strong asset
- A minimum of 2 years experience working in all areas of a hotel kitchen
- Must be willing to work split shifts, evenings, weekends and holidays as required
- Creative and energetic with good interpersonal and communication skills

Executive Pastry Chef

We are seeking a full time Executive Pastry Chef to join our brigade. The successful candidate will report to the Executive Chef and must be able to lead an outstanding team of pastry and baking professionals within a high volume, four-star hotel. In addition the successful candidate must be capable of producing a la carte desserts of the highest international standards of quality and presentation for our six restaurants.

Candidates must have a minimum of 5 years supervisory experience in the pastry industry, preferably in a hotel environment combined with strong financial management skills with the ability to train and motivate his/her employees. Diploma or Certificate from a recognized culinary school is preferred. He/she must demonstrate a high degree of artistic and creative bakery products in combinations with demonstrated experience in the creation of chocolate and sugar showpieces. Must be willing to work split shifts, evenings, weekends and holidays as required. If you are creative energetic with good interpersonal and communication skills and have the requirements as stated above please apply.

Restaurant Chef/Chef de Cuisine/Sous Chef

We are seeking a full-time Restaurant Chef to join our brigade. The successful candidate will report to the Executive Chef and will be capable of operating both a restaurant line and overseeing high volume banquets and buffets with as many as 30 employees. In addition, the successful candidate must be capable of producing a la carte and banquet food of the highest international standards of quality and presentation.

Qualifications, Skills & Experience:

- Must hold a diploma or certificate from a recognized culinary school
- A minimum of 6 years' experience working in all areas of a hotel kitchen
- Must have strong garde manger, supervisory and financial management skills with the ability to train and motivate his/her employees
- Must be willing to work split shifts, weekends and holidays as required
- Creative and energetic with good interpersonal and communication skills

Salon Colour Specialist

We are looking for a candidate to provide professional salon hair services including Multi-dimensional highlighting techniques and "State of the Art colouring". The candidate must possess an artistic flair for contemporary evening and bridal styling. He/She must provide uncompromised attention to quality of service to members and guests.

The applicant must possess a related Hair Stylist Certification and a minimum of 5 years experience in a salon.

Salon Technician Stylists

We are searching for Salon Technician Stylists to provide professional hair and nail care and the highest quality of service while bringing current styling trends to guests and members. The individual will perform the latest trends of hair care services including cutting, styling, blow-drying, hair coloring, permanent waving, relaxing, conditioning treatment and formal designs, i.e. weddings and be well versed in and perform manicures and pedicures. Successful candidates must have a related Hair styling certification with a minimum of 2 years' experience in a recognized Salon or Spa facility.

If you are a creative and energetic individual who is interested in meeting any of these exciting challenges, please submit your resume and reference to:

Human Resources Department
The Fairmont Southampton
P.O. Box HM 1379, Hamilton HM FX

Fax: 238-0680
E-mail: SHP.Jobsearch@fairmont.com
Or apply in person on the Mezzanine Level
Closing Date: 15 August 2011