



is looking for an

Executive Chef / Director of Operations

To manage the day to day and strategic operations of our Award Winning Coffee Shop and Deli.

Reporting to the Board of Directors the responsibilities will include:

- train and manage kitchen personnel and supervise/coordinate all related culinary activities
- estimate food consumption and requisition and purchase food and beverages
- select, develop, plan and price menus and recipes
- standardize production recipes to ensure consistent quality, cost and delivery
- establish presentation technique and quality standards
- ensure proper equipment operation and maintenance
- ensure proper safety and sanitation in kitchen
- brand management, marketing and strategic planning
- grow the beverage, function and catering business

Candidates will possess a minimum of ten years experience in a similar position and be able to show clear and demonstrable results operating in a similar environment. A recognized qualification in Food Service and Management are essential.

Candidates will be self starters and will be required to work evenings, weekends and public holidays as operational needs necessitate.

info@commonground.bm

PO Box HM 241, Hamilton, HM AX.

No telephone calls please

Closing date October 7, 2011

Common Ground is an equal opportunity employer.