

Thomas United Company Limited



Requires the following

Area Supervisor

Applicants should have a minimum of one year experience in senior management. Proven success in managing multiple outlets and multiple concepts is essential. The candidate must possess excellent working knowledge of Operational Analysis, Cost Controls & Budgeting, Menu/Marketing Development & Purchasing, Staff training and development with the development and execution of Operations & Marketing plans

Director of Food & Beverage/Chef

We are seeking a well rounded professional to join Upper Crust team as our Director of Food & Beverage/Chef with minimum 3 years of experience.

You will be responsible for:

- All aspects of managing the food and beverage department, including personnel; Quality of preparation/production in or kitchen and service in restaurants and bars in accordance with the Upper Crust standards.
- Will be required to spend time in the kitchen to ensure quality preparation and presentation, with the ability to assist on the line when needed.
- Coordinating all aspects of the guest dining experience.
- Responsibility for purchasing food, menu development, maintaining approved food cost, controlling labor costs and budgeting.
- Familiar with current culinary trends and innovation, health regulations and employee development.
- Coordination of group and catering events.
- Ensuring SOP's are updated and created as needed to ensure the smooth running and training for all food and beverage outlets.
- Be a member of the Executive Management Team and assume Manager on duty role when needed

Applicant must have:

- An extensive culinary background managing the front and back of house with a hotel or restaurant.
- Have previously held similar position in a 4 Diamond property.

Desirable Background:

- Culinary Degree
- Multi-national experience.

This position will directly report to the Managing Director/C.E.O.

Operations Manager/Director of Operations

Having 2 years management experience, reporting directly to the General Manager.

- *Be responsible for restaurant delivery, takeout and catering operations.
- *Be responsible for local store marketing.
- *Assist in the Training & Development of Restaurant Management and staff.
- *Be responsible for new concept implementations and store openings.
- *Be responsible for complete asset inventory for entire organization.
- *Assist in the Recruitment, Hiring and Training of management personnel locally.
- *Assist in menu design, creation and implementation.
- *Be responsible to improve, underperforming locations.
- *Maintain, Update and enforce internal and external policies for company,
- *Assist in budgeting and P&L statements for all restaurants.
- *Prepare monthly presentations of business activities to Supervisory Personnel.

Must Have: Proven ability in building sales, effective scheduling and manpower planning. Ability to control inventory and assets. Proficiency with POS systems, Microsoft Windows and Office Suite. Excellent interpersonal and communication skills. Ability to be work flexible hours including nights, weekends and public holidays.

Successful applicants must be adaptive to new cultural environments, have strong people management skills and managements experience in the food service industry with a strong commitment to quality and customer service.

Restaurant Managers

Having 3 years management experience, applicants must be able to assume complete responsibility for the operation and must have proven management skills including producing bottom line results through control of assets, training and motivating staff, quality assurance and maintenance of high standards.

Assistant Restaurant Managers

Having 1-2 years supervisory experience, applicant must be capable of managing the daily operation of high volume restaurants and assume complete responsibility in the absence of the Restaurant Manager.

Sr. Chef De Parties/Chef De Parties

Minimum 2 years kitchen experience, conversant with international cuisine and the ability to work in all areas of a full kitchen. Must be able to organize the kitchen brigade/food, control costs, set menus. In the absence of Managing Chef, be able to deliver catering orders or pick up storeroom items.

Demi Chef De Parties/Pastry Chef

Minimum of 2 years kitchen experience, conversant with international cuisine and the ability to work in all areas of a full kitchen. Must be able to organize the kitchen brigade/food, control costs, set menus. In the absence of Managing Chef, be able to deliver catering orders or pick up storeroom items. Working knowledge of bakery and confectionary is a must.

Sushi Chefs

Having minimum of 2 years of experience, the ideal candidate will be hard worker & knowledgeable about the Sushi industry with extensive experience and proven track record. Main responsibilities are to analyze cost for new recipes, determine profitably and computes weekly purchases. Prepare season and cook various styles of Japanese dishes such as sushi, Sashimi, Maki, Nigiri rolls etc. Responsibilities also include prepping, receive, examine supplies & prepare sushi & other menu items as well as maintaining proper level of cleanliness in all work areas.

Commis Chef

Having 1-2 years of experience, providing assistance to the Chef De Partie, Suitable applicants should be prepared to work under pressure with the ability to meeting production deadlines. Hours of work will require split shifts, weekends and public holidays.

Kitchen Assistant/Porter

Applicants must have 1-2 experience in the cleaning of Pots, Pans, Kitchen Utensils, Equipment and all cleaning of kitchen/restaurant areas. Experience is also required in basic food preparation and arranging food & Miscellaneous Inventory supplies. Hours of work will require split shifts at various outlet locations, weekends and public holidays. Must have own transportation.

Waiters/Servers /Sr. Servers

Minimum 1-2 years of experience, the successful applicants will be required to work unsupervised on occasions and will be responsible for organizing restaurant equipment and linens. He/She needs to be capable of high standards of Food and Beverage service. Duties may include: delivering individual and corporate orders to customers door on vehicles. A warm and friendly character with ability to work with others in a busy operation is a must. A positive attitude and desire to learn is required. The ideal Server enjoys interacting with people while remaining professional at all times, is pro-active, team orientated and highly customer service focused. Knowledge of food, wine, and restaurant operations are desired. Working irregular split shifts, public holidays, and weekends are necessary.

Sr. Food & Beverage Servers must have an additional 1 year minimum experience in a supervisory or management capacity leading a casual dining team.

Please apply in writing to:

Human Resources, Thomas United Company Limited, P.O. Box HM 1619, Hamilton HM GX, Bermuda or email: hr@uppercrust.bm

Deadlines for applications: October 20, 2011