

TROPICANA LTD. AND LA COQUILLE LTD.

Equal Opportunity Employers

operating as:

Lido Complex

La Coquille, Tucker's Point Club and Hotel

www.diningbermuda.com

REQUIRE THE FOLLOWING STAFF FOR NEXT SEASON

SOUS CHEFS

Applicants must have knowledge of all aspects of the kitchen operation and be able to achieve high standards of quality and cost control. 2 to 3 years proven experience is essential. Must be available to work split shifts, weekends and public holidays in a very busy atmosphere. Good time-keeping and the capacity to work under pressure are essential. Salary will be commensurate with experience and responsibilities.

CHEFS DE PARTIE

Applicants must have knowledge of all aspects of the kitchen operation and be able to achieve high standards of quality and cost control. 2 to 3 years proven experience is essential. Must be available to work split shifts, weekends and public holidays in a very busy atmosphere. Good time-keeping and the capacity to work under pressure are essential. Salary will be commensurate with experience and responsibilities.

COMMIS DE CUISINE

Applicants must have knowledge of all aspects of the kitchen operation and be able to achieve high standards of quality and cost control. 2 years proven experience is essential. Must be available to work split shifts, weekends and public holidays in a very busy atmosphere. Good time-keeping and the capacity to work under pressure are essential. Salary will be commensurate with experience and responsibilities.

KITCHEN ASSISTANTS

Needed for busy restaurants; duties include cleaning tasks, garbage disposal, heavy lifting and assisting chefs as required. Some kitchen experience necessary. Applicants must be honest and reliable and must be available to work evenings, weekends and public holidays in a very busy atmosphere. Good time keeping and the capacity to work under pressure are essential. Only honest, trustworthy, good timekeepers need apply.

GENERAL ASSISTANTS

Applicants must possess 2 to 3 years proven experience in the food and beverage industry in order to assist the manager in all aspects of the business. Applicants will be responsible for creating menus, wine lists, coordinating table set-up for evening service and special events choosing, handle customer enquiries, assist in the restaurant, have practical experience in computers, staff planning, working schedules, including knowledge of POS systems, Microsoft Word, Excel. Superb communication skills are essential as applicant must be able to prepare proposals for special functions. Must be available to work split shifts, evening and weekends.

FOOD & BEVERAGE WAITERS/WAITERS/WAITRESSES /SILVER SERVICE/WINE WAITERS/ SOMMELIERS

Applicants must possess a minimum of 2 years or more experience in all aspects of food and beverage service, preferably in a 5 star luxury resort operation. Must have clean appearance; be proactive, available to work split shifts, weekends and public holidays in a very busy atmosphere. Good time keeping and the capacity to work under pressure are essential.

Bermudians, Spouses of Bermudians and P.R.C. holders will be given first preference.

Please apply in writing with full resume and written references to:

The Human Resource Manager

MEF Ltd.

P. O. Box HM 994, Hamilton HM DX

or email: hr@mef.bm

All applications will be dealt with in the strictest confidence

Application forms available online at www.diningbermuda.com

Closing Date: October 21, 2011