

Food and Beverage Supervisor

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Phone :

Web :



LOGO

Job Summary

Vacancy :

Deadline : Oct 11, 2023

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Employment Status : Full Time

Experience : Any

Salary :

Gender : Any

Career Level : Any

Qualification : Bachelor Degree

Job Description

We are looking to hire a customer-oriented food and beverage supervisor to oversee and optimize all aspects of our F&B operations. As the supervisor, you will be responsible for ensuring the delivery of exceptional guest experiences, while effectively forecasting, planning, and managing F&B orders, staff, and finances. Your primary objective will be to maximize sales and revenue by consistently meeting and exceeding customer expectations, fostering employee engagement, and maintaining a strong focus on quality and efficiency. By implementing innovative strategies and maintaining high standards, you will play a pivotal role in driving the success of our F&B department and enhancing overall guest satisfaction.

Responsibilities: • Assist in the hiring and training of new employees as well as the continuous training of existing restaurant staff. • Oversee both front and back of house operations, including wait staff and kitchen crew. • Maintain high-quality food standards. • Oversee our kitchen staff's compliance with all health code and sanitation requirements. • Provide exceptional customer service and lead staff to do the same. • Respond to customer complaints quickly and resolve them effectively. • Develop strategies for improving our customers' dining experience. • Work with staff to project future needs for kitchen supplies, goods, and cleaning products. • Maintain inventory of all needed supplies. • Identify methods our restaurant can use to cut waste, decrease costs, and improve profits. • Manage the work schedules of our restaurant's staff.

Education & Experience

• Bachelor's degree in hospitality management, Business Administration, or a related field is preferred. • Previous experience in the foodservice industry, preferably in a supervisory or management role.

Must Have

• Strong leadership and interpersonal skills, with the ability to motivate and support the team. • Excellent communication and customer service skills. • Proficiency in problem-solving and conflict resolution. • Understanding of restaurant operations, food safety, and health regulations. • Knowledge of inventory management and cost control measures. • Flexibility to work varying shifts, weekends, and holidays as required. • Ability to prepare cocktails, coffees and bar tending will be a plus.

Educational Requirements

Bachelor Degree

Compensation & Other Benefits
