

A fantastic role for a Food and Beverage Supervisor has become available for a new opening Marco Pierre White Steakhouse Bar & Grill in a stunning hotel. The successful candidate will have at least 3 years experience working within a fine dining environment. We are looking for a people person who has a genuine passion for hospitality and promote a professional image to the guest and give full co-operation to any guest requiring assistance, with prompt, caring and helpful attitude.

Major duties are to supervise the day to day operations of MPW Steak House Bar & Grill within the hotel.

To provide a first class service to hotel guests and customers
Ensure all sales activity is monitored in line with company policy
Assist Restaurant Manager to monitor and control department costs and controls
Support the Restaurant Manager on departmental HR and employee relations issues
Identify, provide, evaluate and monitor departmental learning and development

Key skills required

1. Flexible and adapts quickly and positively to new situations, keeping emphasis on a balanced approach.
2. Thinks ahead and develops contingencies
3. Communicates clearly and openly both verbally and in writing
4. Pitches information at the appropriate level
5. Hands on experience on managing busy bar, Cocktail making and Training.
6. Participates in meetings and communicates information effectively
7. Looks for fresh ideas and encourages creative thinking in the team
8. Treats people fairly
9. Manages time and resources effectively
10. Motivated, self-reliant has drive and determination to succeed
11. Motivates and inspires their team to perform and ensure goals are achieved
12. Train and develop team to meet business needs

Job Type: Full-time

Experience:

Supervisor: 1 year
Fine dining service: 3 years