

F&B MANAGER or SUPERVISOR (Chinese cuisine)

Responsibility :

- a) In-charge of overall daily operation for entire restaurant.
- b) Planning, forecasting and inventory management of F&B equipment.
- c) Maximizing profitability by increasing revenue and controlling costs wherever possible.
- d) Establishing and ensuring the highest service standards.
- e) Monitoring menu, promotional activities etc and ensuring guests are made aware about the same.
- f) Collecting feedback and complaints from guests and implementing the same to enhance service quality and profitability.
- g) Managing and training F&B staff. Plan and manage staff's work shift schedule.
- e) Any other responsibilities that management may assign from time to time.

Qualification :

- a) Bachelor's Degree, Diploma or Certificate in F&B related studies or any field of studies

Skills, Experience & Competency Required :

- a) At least 3 years working experience in F&B industry holding Supervisory or Managerial position.
- b) Proficient in written and spoken Mandarin and Cantonese. Proficiency in English is an added advantage.
- c) Mature and pleasant personality with ability to communicate effectively with people of all levels.
- d) High service orientation and understand customers requirements.
- e) Good organizational skills, ability to delegate tasks and organize inventory according to the restaurant requirements
- f) Understand food and safety regulations and license requirements

Application procedure :

Qualified applicants are encouraged to send their official resume to hrad@avms.com.my