



<https://bwchotels.com/job/fb-supervisor/>

F&B Supervisor

Description

- Supervise all staff members in their duties and encourage or reprimand as necessary
- Ensure the work areas are clean and well maintained
- To monitor staff daily, ensuring that staff delivers the highest standards of customer service at all times.
- Inspect table set ups; check for cleanliness, neatness.
- Follow health and safety regulations.
- Orient and plan work in areas of responsibility, overview and authorize roistering staff within areas of their responsibility.
- Ensure guests are billed and settlement obtained for all services rendered as per the revenue control policy.
- Responsible for the inventory of all service equipment, cutlery, crockery, and glassware
- Ensure that all breakages are recorded accordingly.

Qualifications

Excellent communication and organizational skills with Strong interpersonal and problem solving abilities. Highly responsible & reliable and also ability to work cohesively with fellow colleagues.

Minimum of high school or equivalent educational degree required and minimum of 3 years' experience as F&B supervisor in hotel industry.

Hiring organization

BWC Hotels

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