



## **Food and Beverage Manager**

### **Job Description:**

As a Food and Beverage Manager, you are responsible for managing operations of all Food and Beverage outlets to deliver an excellent Guest experience. A Food and Beverage Manager will also be required to manage, train, and develop team members and work within all budgeted guidelines. Specifically, you will be responsible for performing the following tasks to the highest standards:

- Manage all Food and Beverage Outlet operations
- Maintain exceptional levels of customer service
- Ensure compliance of company standards
- Recruit, manage, train and develop the Food and Beverage team
- Manage guest queries in a timely and efficient manner
- Work within budgeted guidelines in relation to Food, Liquor Costs and Payroll
- Set departmental targets and objectives, work schedules, budgets, and policies and procedures
- Develop menus with other members of Food and Beverage team
- Accountable for monthly stock takes
- Incentivise team members to maximize sales and revenue
- Carry out annual and mid-year appraisals with Managers under your responsibility
- Evaluate guest satisfaction levels with a focus on continuous improvement
- Ensure communication meetings are conducted and post-meeting minutes generated
- Be environmentally aware
- Assist other departments wherever necessary and maintain good working relationships
- Comply with What A Goals security, fire regulations and all health and safety legislation
- Position: FNB Manager
- Employer: Indian/Fusion, Bar/Lounge Grill
- Salary : £23,000 to £26,000 per annum
- Location: Leicester
- Working days / hours: 39 to 48 hours within a 5 to 6 day week
- Benefits & Entitlements: 28 days paid holiday (pro rata), income boosting incentives, employer's workplace pension, meals on duty etc and more
- Prospects: Salary review; promotion, recognition and reward for outstanding performance and commitment