

## **Rosedon Group**

The Rosedon Hotel is known as a charming, intimate, Bermudian boutique hotel with an excellent reputation and a strong repeat guest following. Our mission is "To provide quality accommodations for the vacationer and business traveler with friendly Bermudian service in a tranquil garden setting. Rosedon is a special place for special people." An opportunity exists for an experienced and enthusiastic hospitality professional to join this unique hotel as the **Food & Beverage Manager**.

With a solid reputation, loyal guests and exciting plans for continued growth and expansion, the successful candidate will be responsible for providing the highest possible quality Food & Beverage services to our guests and visitors.

### **You will be responsible for:**

- All aspects of managing food & beverage operations within budget and to the highest standards, including personnel, quality of food and service in restaurant and bar in accordance with the Rosedon standards
- Coordination and flawless execution of room service, group and catering events
- Lead Food & Beverage team by attracting, recruiting, training and appraising staff.
- Participate in marketing efforts for the restaurant and bar
- Preserve excellent levels of internal and external customer service
- Comply with all industry health and safety regulations
- Establish and maintain KPI's and SOPs as required
- Achieve financial goals for sales, check average, guest counts, daily food cost and daily labour costs
- Generate monthly reports on sales mix, revenues and productivity
- Assist with menu engineering supporting the restaurant and bar concepts
- Daily, weekly and monthly inventory controls
- Provide weekly task/SOP training for all service staff in the restaurant and bar

### **Applicants must have:**

- An extensive culinary background managing the front of house within an independent and hotel restaurant setting
- Strong floor presence
- Extensive knowledge of wine pairing & service
- Ability to proactively identify and resolve problems efficiently
- Proven communication and leadership skills
- Knowledge of up to date food and beverage trends and best practices
- Demonstrated results in food, beverage and labour costing as well as marketing including public relations/social media marketing.
- Proven track record of P&L budget management
- Strong background in staff training and management to achieve and maintain desired service levels
- Ability to work flexible hours including evenings and weekends
- Minimum of 5 years' experience in a restaurant management position in a luxury full service restaurant
- A degree in hotel and restaurant management along with multi-national experience will be a tremendous asset
- Working knowledge of various restaurant management software
- Proficient in word and excel programs

If you believe you have the expertise and passion required, please apply in confidence by November 20th 2017 to Performance Solutions Limited, Suite 350, 48 Par-la-Ville Road, Hamilton HM 11. Email: [hr@psolutions.bm](mailto:hr@psolutions.bm). Phone 441-232-5270.