

# THE LOREN

AT PINK BEACH

## **DIRECTOR OF FOOD & BEVERAGE OPERATIONS:**

Seeking an organized, efficient, and customer service-oriented "Director of Food & Beverage Operations" to lead our growing team and handle the day to day operations of our Pool, Restaurant, Bars and Kitchen outlets. This position will play a key role in our team by hiring, scheduling, training, and overseeing Senior Management to include the Food & Beverage Manager and Executive Chef, alongside line staff, ensuring the success and profitability of the business, events, and outlet function. You will strive to keep your team motivated and organized, keep a professional rapport, resolve inter-department conflict, and make all final decisions for your Department structure. You will oversee the hiring of new employees alongside the Human Resources Department and ensure that you maintain an efficient and motivated team. You will set the bar for staff to meet the five-star standard of the F&B outlets. This also includes handling important paperwork, financial reporting analysis and all other administrative duties, food cost, supply chain, vendor relations, managing operating budgets, forecasts and keeping relevant statistical and financial records, planning new restaurant menus, executing programs and events both on and off-site, ensuring that restaurant complies with all necessary hygiene, health and safety and licensing requirements and guidelines, cultural programming and working closely alongside our Sales and Marketing team to promote the properties F&B offerings.

**Job Experience Requirements:** A Minimum of eight (8) years' experience in various Managerial roles within the Food & Beverage Department, working in top branded luxury hotel property having full scope of, leisure, resort and high-end service is required. Experience in managing Banquets, Wedding and Corporate functions along with Restaurant and Pool outlets. Background managing both Restaurant and Kitchen staff within the front and back of house. Must have proven track record of providing excellent customer service and be able to show history of internal promotion within the same company. Managing background of a team of fifty plus employees is required. Great verbal communication and writing skills. An associate's or bachelor's degree in Culinary is preferred. Certifications in Food and Wine are necessary. TIPS certification is required.

Candidate will be required to oversee events not limited to banquets, weddings, and corporate events, so prior experience in these responsibilities is required. This position requires good physical condition. It will involve shift work including weekends, nights and public holidays.

Closing Date: November 1, 2021