

**ASSISTANT RESTAURANT MANAGER:**

Seeking an organized, efficient, and customer service-oriented Assistant Restaurant Manager to lead our growing team and handle the day-to-day operations of our restaurant. In this role, you will play a key role on our team by hiring, scheduling, coaching, and managing the restaurant staff as well as overseeing the success and profitability of the business. Includes but not limited to handling paperwork and other administrative duties, maintaining restaurant stock levels and ordering supplies when necessary, managing the budget and keeping relevant statistical and financial records. Ensuring that restaurant complies with all necessary hygiene, health and safety and licensing requirements and guidelines, addressing customer queries and complaints, monitoring customer satisfaction. Job role will be extremely hands on. Assistant Restaurant manager will need to build and establish connections with all our members and restaurant regular guests and will be one of the faces of our outlet.

Five (5) + years' experience in an international Food Beverage environment is essential to ensuring that our worldly clientele is accommodated accordingly. Previous leadership experience in a high-end Boutique hotel is required with a minimum of two years prior experience in a senior role. Proven track record of providing excellent customer service. Associate's or bachelor's degree is preferred. Excellent interpersonal skills, able to multitask and remain calm in stressful situations. Ability to professionally address customer complaints. Position requires good physical conditions as some heavy lifting and standing for periods of time will be involved. Fluency in a second language is an asset. Knowledge of software suites such as Microsoft Office and Micros POS will be essential to success.

**EXECUTIVE SOUS CHEF:**

The Executive Sous Chef at The Loren at Pink Beach is responsible for assisting the Executive Chef in monitoring and ensuring that company systems and standard operating procedures are met for all areas that directly report to him/her within the kitchen outlet. Primary responsibilities are overseeing all aspects of commissary production and food/menu execution. In addition, he/she is also responsible for working closely with the Executive Chef, the Director of Food & Beverage, and the Culinary Director to assure standards are being met in all other aspects of the commissary operation. Must be capable of fulfilling all areas of executive chef's responsibilities. Must be proficient in promoting company's culture, mission, and philosophy. This role will be partly responsible to hire, coach, counsel, and conduct performance evaluations of direct reports. Develop, train and mentor direct reports. Accountable for meeting budgets for food, labor, and direct operating expenses as they pertain to the culinary department. Assist with weekly kitchen labor schedules for commissary production and events staff, meeting staffing criteria/guidelines and labor budgets by utilizing forecasting tools. Assist in developing labor cost controls. Applicant must have at least two (2) years' international experience in a first-class restaurant establishment as Chef De Cuisine or Head Chef. Certification from a recognized culinary school is an asset. Attention to detail, organizational skills and time management are paramount. Passionate culinarian with great palette and sense of presentation. Ability to handle multiple tasks and work well in environment with time constraints. Ability to troubleshoot effectively. Ability to develop, implement and maintain systems for culinary staff and kitchen assistants. Ability to understand and impact change with sound accounting practices. Demonstrates effective leadership skills including delegation skills. Understanding of Microsoft Word, Excel and Outlook are essential to success.

**BANQUET SUPERVISOR:**

Seeking an organized, efficient, and customer service-oriented Banquet Supervisor to lead our growing team and handle the day-to-day operations of our banquets and events. In this role, you will play a key role on our team by coaching and managing the banquet team as well as overseeing the success and profitability of the business. Includes but not limited to handling paperwork and other administrative duties, maintaining event stock levels and ordering supplies when necessary. Ensuring that each event space complies with all necessary hygiene, health and safety and licensing requirements and guidelines, addressing customer queries and complaints, and monitoring customer satisfaction during the events. Job role will be extremely hands on. The Banquet Supervisor will work closely with the Catering Director to ensure equipment's are maintained and events are setup as per standard consistently.

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**All positions involve shift work including weekends, nights, and public holidays. These roles also require a good physical condition as heavy lifting and physical labor may be involved. You may apply directly to The Loren at Pink Beach "Careers Website" by going to <https://thelorenhotel.bamboohr.com/jobs/> Application Deadlines are the 19<sup>th</sup> November, 2021**