



FAROL HOTEL

on the water

CASCAIS | PORTUGAL

WE ARE HIRING

F&B SUPERVISOR

F&B SUPERVISOR

ROLES AND RESPONSIBILITIES

- Assist in overseeing day-to-day operations to deliver a high level of service for our guests consistently
- Monitor and ensure the quality of food, guest services, hygiene, cleanliness and tidiness to achieve total customer satisfaction and meet the company's standards
- Carry out regular checks of all areas of the outlet to ensure cleanliness and tidiness at all times and the functionality of all facilities.
- Welcome and acknowledge all guests according to standards.
- Ensure proper festive decorations and food are displayed in order.
- Provide food and drink recommendations to guests.
- Handle administration duties include stock ordering, staff roster, billing, daily report and duty assignments
- Resolve personnel problems, hire new staff, and evaluate staff performance
- Undertake a busy and fast-paced role with varied duties
- Handle and resolve issues or complaints in a professional manner
- Conduct briefing and updates to the staff
- Any other appropriate duties and responsibility as assigned by the Management

F&B SUPERVISOR

JOB REQUIREMENTS:

- A minimum of 2 years' relevant experience at the supervisory level in the hospitality or F&B Industry.
- Strong leadership skills, mature, outgoing & guest-oriented, good communication skills
- Proactive, enthusiastic, strong sense of responsibility and positive thinking
- Able to work independently and under pressure
- Excellent command of spoken and written English

Workplace: Cascais

Send us your resume: hr@farol.com.pt