

Sanparks Food and Beverage Manager vacancies Requirements:-

Manage restaurants and bars within budgeted guidelines and to the highest standards

Preserve excellent levels of internal and external customer service

Design exceptional menus, purchase goods and continuously make necessary improvements

Identify customers'™ needs and respond proactively to all of their concerns

Lead F&B team by attracting, recruiting, training and appraising talented personnel

Establish targets, KPIs, schedules and standard operating procedures

Provide two-way communication and nurture an ownership environment with emphasis on motivation and teamwork

Comply with all health and safety regulations

Report to management regarding sales results and productivity

Manage own cost centre and maintain required gross profit ratios

Ensure effective stock control over inventory and products