

Senior Assistant Manager - Johnstown House Hotel

Purpose of job:

To manage the effective running of the Food and Beverage Operations (C&B Operations), operating to appropriate standards, ensuring guest satisfaction and the necessary controls to provide the required profitability. To assist in the running of other food and beverage operations in the hotel as necessary.

Reporting to: Resort General Manager

Mainly Responsible for: Conference & Banqueting Events and F&B team

Key Accountabilities:

- To reflect and enhance the hotel's mission statement and objectives in all activities
- To ensure appropriate levels of customer care are delivered at all times
- To Manage the day to day running of the F&B Operations - checking meeting rooms are set, running functions, F&B service, customer care etc...
- To promote good team relations in the department ensuring fairness and consistency in all dealings with team members
- To have responsibility for the hygiene and cleanliness of the food & beverage service areas in accordance with government legislation and company policy
- To manage the development of the food and beverage operations team ensuring they have a good knowledge of food, wines, coffee etc. and that they are able to passionately describe and make informed suggestions to guests
- To ensure that all payment is received in accordance with the policy of the hotel and are contracted as per hotel guidelines
- To carry out DM shifts - which may involve the Rooms Division of the hotel from time to time

Company benefits include:

Discount room rates in various hotels
Meals provided on duty
Free Leisure Centre and Gym Membership
Free car parking
Career Progression

Previous Experience Necessary.

If you feel you would be suitable for the position listed above, please apply online with a covering letter and CV detailing your qualifications and experience and email to: dfitzsimons@tifcohotels.ie.