

Food & Beverage Supervisor

Closing Date: 25/06/2021

Description:

The exciting role of Food & Beverage Supervisor has arisen within The Lowry Hotel - Manchester's Iconic five-star hotel. As part of the food and beverage team you will be working with a British Classic Menu that it is influenced by locally sourced produce. As a Food and Beverage Supervisor you will work in the River Restaurant, Lowry Lounge and Bar and Room Service and conference department for The Lowry Hotel. The River Restaurant has been commended with 2 AA rosettes and aims to provide contemporary surroundings with fine dining in a relaxed setting. Live entertainment is provided most evenings and during Sunday lunch.

Responsibilities:

The role involves leading the team creating experiences for our guests from receiving of guests to the end of their food and beverage journey.

You will report directly to the F&B Manager and the role is responsible for a team of F&B Assistants. The role involves being able to effectively support and develop the daily operation, ensuring the highest standards of guest care and service whilst achieving budget requirements. The ideal candidate will have previous experience of supervising a team, training to a high standard, is an excellent team player, has the ability to motivate others, is organised, has the ability to work using initiative, standards driven and has a passion for service excellence.

Benefits:

Great benefits available and career progression within the brand

- Uniform and Meals on duty provided
- Unique team member discount rate and 50% of all food and drink. Friends and family discount also available.
- Access to discounted rates with Millennium and Copthorne Hotels
- Access to wider wallet benefits platform
- Access to online training facilities with Flow
- Death in service benefit for contracted employees

Details:

Rate of Pay: Competitive Working Hours: TBC

Contract Type: Permanent, Full Time

If you're interested in this role, please contact: