

THE FULLERTON

HOTELS AND RESORTS

Food & Beverage Supervisor

The Fullerton Hotel Sydney - Australia

JOB RESPONSIBILITIES

- Report to the respective Manager and be actively involved in the day-to-day operations of our 3 meal period-per-day outlet The Place on Level 1 as well as In-Room Dining, Banquets and The Bar
- Build a rapport with regular guests
- Co-ordinate the service of all meal periods
- Liaise with other departments within the hotel and communicate relevant information to ensure they are aware of all hotel activities
- Co-ordinate food and beverage stock requisitions
- Process all forms of cashiering
- Carry out administrative duties responding to guest enquiries and following up internal emails within set time frames
- Be involved in rostering and daily online shift approvals
- Oversee the supervision of associates and ensure consistency in service and product delivery
- Ensure all standards and procedures in regards to HACCP are followed as outlined in the guidelines

JOB REQUIREMENTS

- Outstanding communication, leadership and people management skills
- Strong product knowledge
- Excellent personal presentation
- A true passion for customer service
- Previous experience as a F&B supervisor in a large hotel is preferred
- The availability to work a variety of shifts over a seven-day rotating roster
- A current NSW RSA card

To apply for the above position, please send your full resume to fsy.talent@fullertonhotels.com.