

FOOD & BEVERAGE SUPERVISOR

Are you a detail-oriented and proactive professional with a passion for delivering exceptional food and beverage service while leading and motivating a team?

Join our team in a collaborative and dynamic environment!

MAIN ROLE & RESPONSIBILITIES

- Oversee daily F&B operations to uphold luxury standards, warmly welcome guests, and address their needs and feedback with professionalism and personalized service.
- Lead, train, and inspire the F&B team by setting service standards, conducting daily briefings, and providing regular performance evaluations and coaching to ensure continuous growth and excellence.
- Manage the setup, operation, and closing of F&B outlets, ensuring seamless service flow, conducting quality checks, and maintaining cleanliness and adherence to health and safety standards.
- Oversee private events and VIP services, coordinate with departments for seamless execution, and support themed events and seasonal menus to create memorable dining experiences.

ESSENTIAL SKILLS & REQUIREMENTS

- Previous experience as a F&B Supervisor
- Good understanding of F&B operations, including food safety, inventory management, and service flow.
- Fluent in English and Dutch, additional language skills are a plus.
- Ability to work a flexible schedule, including weekends and holidays.