



*Spier attracts good people who love what they do, who want to make a contribution and be part of a team that shines. Our business is warm, full-hearted, open and supportive – thanks to our people. If integrity, pride and good wine matter to you, you might just have found your place in the sun - on our farm.*

### **TEAM OPENING: Hotel Senior Restaurant Manager**

Direct operations within the Hotel Food & Beverage outlet to maximise performance and profitability by creating a positive and productive work environment, ensuring superior guest service and compliance with quality, hygiene and operational standards.

#### **Key responsibilities**

- Lead the Hotel Restaurant team with service excellence, maintaining operational standards whilst looking for innovation.
- Maintain overall responsibility for F&B service in the hotel restaurant, bars and room service.
- Oversee daily operations, providing a proactive work environment to team members.
- Create concepts, plan execution and ensure stock is maximized for group functions/special events.
- Ensure the smooth running of Mid-month and Monthly beverage stock counts.
- Prepare and monitor annual Operating, Capex & OE budgets, costs, control systems and procedures.
- Maximise business opportunities in revenue, cost of sales and other expenses in line with budget.
- Monitor and control cash flow, stock control, credit control and debtors management checklist and taking appropriate/remedial action as required.
- Ensure consistent and effective performance management is applied to all, giving guidance and feedback as appropriate and establish a culture of discipline.
- Perform HR related administration and ensure that it is kept up to date and reporting submitted on time.
- Work closely with HR and other support functions to ensure systems and procedures adhered to as required.
- Champion training programmes and development of staff to build high performance teams and conduct regular coaching and feedback.
- Maintain effective and positive working relationships with team members and other operational/support areas.

## **Knowledge, skills and qualities**

- 5 year's experience in Food & Beverage Operations in a supervisory role, with a minimum of three years at management level.
- Degree/Diploma in Hospitality Management desirable.
- WSET/CWA certification advantageous.
- Strong interpersonal and communication skills with a hands-on management approach.
- Able to work under pressure in a fast-paced environment, with the flexibility to adapt to shifting dynamics.
- A creative and innovative thinker, willing and able to inspire teams with a desire to exceed guest expectations at all times.
- Passion and knowledge for wines.
- Exposure and understanding of restaurant administration and financials.
- Able to work flexible hours, weekends, and public holidays.
- A vibrant and responsible approach with a cheerful and service-orientated outlook.

Candidates must have valid South African identification and a clear criminal record.

*At Spier our focus is on being regenerative in every way. When it comes to people, this means being able to reinvigorate and refresh your energy in a way that's infectious and rubs off on people around you.*