

Food Supervisor

Job Summary:

The Food Supervisor at Abbey Hotel Donegal will play a pivotal role in ensuring the seamless operation of our dining establishments, maintaining the highest standards of service and customer satisfaction. The ideal candidate will possess a strong background in the food and beverage industry, exceptional leadership skills, and a passion for delivering memorable dining experiences.

If you're a dedicated professional with a passion for hospitality and a desire to contribute to the success of a well-respected establishment, we invite you to apply for the Food Supervisor position at Abbey Hotel Donegal. Join our team and be part of delivering exceptional dining experiences to our valued guests.

Responsibilities:

- Oversee daily operations of the hotel's dining areas, ensuring a smooth and efficient flow of service. Supervise and coordinate the activities of restaurant staff, including waitstaff, bartenders, and host/hostesses, to provide exceptional customer service.
- Train and onboard new staff members, ensuring they are well-versed in the hotel's service standards, menu offerings, and protocols.
- Monitor and maintain quality control of food and beverage offerings to uphold the hotel's reputation for excellence.
- Handle guest inquiries, concerns, and special requests with professionalism and courtesy.
- Maintain a clean and organized dining environment, adhering to health and safety regulations.
- Manage reservations and seating arrangements to optimize table turnover and guest satisfaction.
- Stay updated on industry trends, customer preferences, and competitor offerings to continuously enhance the hotel's dining experiences.

Qualifications:

- Previous experience in a supervisory role within the food and beverage industry.
- Strong knowledge of food and beverage service procedures, including table settings, order taking, and wine service.
- Excellent interpersonal and communication skills.
- Exceptional organisational and multitasking abilities.
- Familiarity with health and safety regulations and procedures.
- Ability to lead and motivate a team, fostering a positive and collaborative work environment.

Benefits:

- Competitive salary and potential for growth within a reputable hospitality establishment.
- Flexible working hours
- Opportunity to work in a dynamic and professional team environment.
- Staff discounts on hotel amenities & dining
- Ongoing training and development to enhance skills and career progression.