



MYSTERY HOTEL BUDAPEST IS LOOKING FOR A FOOD AND BEVERAGE MANAGER

Budapest's new boutique styled and mystic themed luxury hotel is looking for a F&B Manager. The ideal candidates will meet the following requirements:

Responsibilities

Daily F&B operation:

- Exceptional knowledge of F&B hospitality, new beverage trends, and gastro standards
- Leading and coordinating daily work processes in F&B team
- Guest focused attitude, complaint handling skill
- Monitoring schedules and outsourced staff rotation focusing mainly on cost side
- Taking part in Manager on Duty system
- Controlling daily closures, costs and revenues at different outlets
- Synchronising daily operation of restaurant, sky bar and banqueting department
- Open-minded, creative solutions for banquet implementations upon guest request
- Taking part in weekly, monthly management meetings, presenting F&B results, representing F&B staff

Budgeting, strategy:

- Yearly financial planning taking into consideration economical trends, competition's performance, house specificities
- Close control on monthly fix and variable costs, creating action plans for reasonable cost minimising
- Ensuring profitability of the restaurant and the sky bar
- Elaborating and launching new F&B strategies taking into consideration the local demand and guest needs as much as the world trends and management expectations
- Conducting monthly and yearly inventory control

Requirements:

- Min. 3 years proven working experience in hotel restaurant as a leader
- Guest focused attitude, high problem solving skill
- Exceptional verbal and written skills in Hungarian and English, second language is advantage
- Relevant qualification (industry-specific collage degree)

If you would join our team, please send your CV both Hungarian and English to the e-mail address: akos@mysteryhotelbudapest.com.

