



Job Description

Lead and manage daily F&B operations across all outlets

- · Develop F&B concepts, menus, and service standards for pre-opening
- Recruit, train, and supervise F&B team members
- Maintain high guest satisfaction through excellent service and product quality
- Monitor budgets, costs, and revenue to achieve financial targets
- · Ensure hygiene, safety, and compliance with local regulations
- Coordinate with chefs and other departments for seamless service delivery

Company Description