

Job Specification – Restaurant Supervisor

Who are we?

We are a small, luxury, 5* boutique hotel accommodating 16 - 19 guests, located just 1 hour from Geneva airport. We are well established in the UK and international English speaking market in Europe extending to an Australian and American client base. Our property has an outstanding reputation for client service and gastronomic food. We have been voted one of the best 'Hip hotels' in France. Our business model is based on impeccable service, a 'can do' attitude and a total commitment to making all guests stays an outstanding and memorable experience; one of their best holidays ever.

Context of the Role:

We are currently the only five star property in the area, and we believe that our service and product offer is unique in the marketplace. Friendly, seamless and unobtrusive service is a key aspect of the operation.

Breakfast, afternoon tea and dinner service to fine dining standard, the dining room can take up to 25 covers of both resident and non-resident guests. A hospitality professional with staff supervisory experience seeking to improve their knowledge of a 5* property would suit this role. This is a hands-on position and a knowledge of, and interest in, wine and wine service is important.

Reporting to: Restaurant Manager & Managing Director

Key Purpose:

- Supporting all aspects of the restaurant operations of a small luxury ski property
- To create effective and ongoing client relationships for the benefit of the property
- Assisting with some planning and organisation of staffing and departmental organisation consistent with a well run five star property
- To bring passion and focus to the role and bring that same enthusiasm to both client and staff relations

Key Responsibilities:

- To support the restaurant supervisor in managing and organising all aspects of food and beverage service
- To work effectively with the team and the Directors in delivering service and standards consistent with a five star property and our product offer
- To maintain the professional reputation of the property
- To maintain a positive and partnered relationship with all departments in the property, particularly the chefs
- Assisting with stock ordering and control including weekly summaries of orders and stock
- Guest liaison and all aspects of quality guest relations

Skills & Experience:

- Supervisory experience of small teams of staff would be very useful
- Some fine dining experience would be beneficial
- A strong interest in food and wine; for example Level 2 WSET or equivalent.
- Able to supervise and work with others effectively