



OYINS RESORT: A SUBSIDIARY OF OYINSINTERNATIONAL

OLD EPE GARAGE, IJEBU ODE OGUN STATE NIGERIA

ADMINISTRATIVE STAFF MEMBERS

Additional Roles

FOOD AND BEVERAGE MANAGER

Responsibilities:

Collaborate with chefs to create menus that align with customer preferences and seasonal trends.

Ensure menu items are priced appropriately to maintain profitability.

Monitor and maintain high standards of food and beverage quality.

Implement and enforce hygiene and safety standards.

Oversee the procurement of food and beverage supplies.

Manage inventory levels to minimize waste and ensure adequate stock.

Implement cost control measures to maximize profitability.

Monitor expenses related to food and beverage operations.

Ensure a high level of customer satisfaction by maintaining excellent service standards.

Address customer feedback and resolve any issues promptly.

Train, and manage F&B staff.

Provide ongoing training to maintain high service standards.

Develop and manage staff schedules to ensure adequate coverage.

Monitor labor costs and optimize staffing levels.

Coordinate and oversee special events, banquets, and catering services.

Ensure smooth execution of events and functions.

Work closely with the kitchen, housekeeping, and other relevant departments to ensure seamless operations.

Collaborate with marketing teams to promote food and beverage offerings.

Prepare and analyze financial reports related to food and beverage operations.

Identify areas for improvement and implement strategies to achieve financial goals.

Requirements:

Bachelor's degree in hospitality management, business, or a related field.

2-3 years of experience in food and beverage management, with a proven track record of success.

Previous experience in a supervisory or managerial role is often required.

Familiarity with culinary trends, techniques, and menu planning.

Understanding of food safety and hygiene standards.

Excellent interpersonal and customer service skills.

Ability to handle customer complaints and feedback professionally.

Strong leadership and team management skills.

Ability to motivate and inspire staff to deliver exceptional service.

Effective communication skills, both written and verbal.

Ability to communicate with staff, customers, and other departments.

Understanding of financial principles related to cost control, budgeting, and profitability.

Analytical skills to interpret financial reports.

Strong organizational and multitasking abilities.

Ability to coordinate multiple tasks in a fast-paced environment.

Ability to adapt to changing circumstances and priorities.

Flexibility in handling different aspects of the role.

Familiarity with local health and safety regulations and licensing requirements.

Ability to build and maintain relationships with suppliers, vendors, and industry contacts.

Benefits:

Competitive salary and benefits package. Opportunity to work in a dynamic and fast-paced environment. Career development opportunities within a growing hospitality company. Discounted hotel stays and access to hotel amenities. The chance to make a positive impact on the guest experience. If you are a highly motivated and customer-oriented individual with a passion for hospitality, we encourage you to apply!

To Apply:

Please send your resume and cover letter to [hr@oyinsinternational.com] We look forward to hearing from you!