



OYINS RESORT: A SUBSIDIARY OF OYINSINTERNATIONAL

OLD EPE GARAGE, IJEBU ODE OGUN STATE NIGERIA

FOOD AND BEVERAGE DEPARTMENT

Restaurant Supervisor

Summary:

The Restaurant Supervisor oversees the daily operations of the restaurant, ensuring excellent customer service, efficient workflow, and adherence to quality standards. This role involves supervising staff, managing customer inquiries, and maintaining a positive dining experience for guests.

Responsibilities:

1. Supervise and coordinate the activities of restaurant staff, including servers, hosts/hostesses, and bussers.
2. Ensure that all staff members adhere to company policies, procedures, and service standards.
3. Train new employees on restaurant procedures, customer service standards, and safety protocols.
4. Monitor the dining area to ensure cleanliness, organization, and compliance with health and safety regulations.
5. Address customer inquiries, concerns, and complaints in a timely and professional manner.

6. Assist in managing reservations, seating arrangements, and waitlist management during peak hours.
7. Coordinate with the kitchen staff to ensure timely preparation and delivery of food orders.
8. Conduct regular staff meetings to communicate updates, discuss performance issues, and foster teamwork.
9. Monitor inventory levels of restaurant supplies and place orders as needed to maintain adequate stock.
10. Collaborate with the management team to develop and implement strategies to improve restaurant performance and profitability.

Qualifications:

1. Bachelor's degree in Hospitality Management or related field preferred)
2. Proven experience in a supervisory or leadership role within the restaurant industry.
3. Strong leadership and management skills, with the ability to motivate and inspire team members.
4. Excellent communication and interpersonal skills, with a focus on customer satisfaction.
5. Knowledge of food and beverage operations, including menu items, preparation methods, and presentation standards.
6. Ability to handle difficult situations with diplomacy and professionalism.
7. Proficiency in restaurant management software and POS systems.
8. Understanding of health and safety regulations and compliance standards.
9. Flexibility to work evenings, weekends, and holidays as required.
10. Certification in food safety and sanitation is a plus.

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!