

F&B SUPERVISOR | FULLTIME

Do you have a great sense of responsibility? And are you aware of all the tasks of yourself and other employees within Hotel Monastère Maastricht that must be carried out properly? Then being **F&B Supervisor** is the ultimate new challenge for you!

Together with the Restaurant Manager and Hotel Manager, you ensure optimal hospitality and quality that fits Hotel Monastère Maastricht. You will mainly deal with the daily operation, so you are responsible for that everything runs smoothly and looks neat. Next to this, you are responsible for training (new) employees and you are the first contact point for the team and our guests when it comes to questions, complaints and compliments that will be handled in a proper way at all times. As well as, supporting the Restaurant Manager and Hotel Manager with the process of recruiting, selecting, evaluating and assessing (new) employees is one of your tasks. We expect you to comply with the house rules and the correct HACCP standards, because you are the role model for our employees. You like to think along about increasing the F&B turnover and think about new menu ideas!

WHO ARE WE LOOKING FOR?

You, our new F&B supervisor, has experience on supervisory level in the F&B department. You are in the possession of a 'MBO' degree focused on Hospitality. In addition, your friends and family will describe you with the words enthusiastic, motivating and a real "people person". You are the person we are looking for, since you are setting the tone for the service and quality level and also have knowledge of dishes, wines and drinks!

WHAT DO WE OFFER YOU?

In addition to an amazing workplace and a market-based salary, **we offer**

- Discount in all hotels and restaurants of Vondel Hotels
- Collective health insurance and a pension scheme
- Corporate fitness for all our colleagues
- Travel expenses fee (>10km)
- Internal and external training opportunities
- Internal growth opportunities
- Sport events
- An awesome workplace surrounded by art
- A uniform designed by Claes Iversen



We celebrate

- Your birthday
- Employment from 2,5 years
- Every year an employee award per hotel
- New hotel openings

WHO IS LOUIS?

Soak up the Parisian vibe at Café Louis and indulge in its French-inspired signature dishes. Think of original steak tartare, Lady steak, Boeuf bourguignon and salad with duck liver. Enjoy the Chef's surprising dishes throughout the day. At Louis you always know that it is good, because there is one set menu for lunch and dinner with a number of changing seasonal dishes. With a focus on sustainability and an eye for the artisanal, the bistro sources its products from established, local partners. Each of Louis's dishes has a story! At Louis there is space for 70 persons and has a 'petit' terrace outside and Orangery connecting the bistro. Louis' cozy and trendy bar not only invites you during the day but also in the evening for drinks with friends, loved ones or exciting dates.

MAKE IT HAPPEN

Do you want to be part of a young and ambitious team? Then Café Louis is the perfect fit **for you!** Do not hesitate and apply!

Send your CV and motivation letter to jobs@vondelhotels.com

