7743 10348 deputy Restaurant manager (m/f/d) Blue Spa Lounge In accordance with our philosophy A WORLD OF ITSSELF, the Hotel Bayerischer Hof has embodied luxury, quality and first-class service since 1841. Our people are the solid foundation on which our quality rests and are the reason why we are able to offer our guests an unforgettable stay. We are always actively looking for committed employees who want to be part of our history and want to accompany the Hotel Bayerischer Hof into a successful future. We offer you: Performance-related remuneration Discounted MVG job ticket Staff restaurant combined with an employer’s meal allowance Inexpensive staff accommodation in the heart of Munich Flexible working hours and all the other advantages of an owner-managed luxury hotel As part of your activities, you will carry out the following tasks, among others: planning, preparation, control and Coordination and implementation of a professional service; Constant optimization of service quality through active advice to guests and sales, monitoring and control of personnel deployment in functional areas, responsibility for duty and holiday planning for all employees, taking into account labor law and other statutory provisions; Compliance with management rules and implementation of qualification measures for employees and trainees Welcoming and seating guests, advice and active sales, farewell Receipt, treatment and forwarding of complaints to the first head waiter Ensuring correct billing, cash deposits, inventory control Monitoring and security the quality standards in the entire functional area; Ensuring that trainees are taught relevant topics You will be a good fit for us if you have the following qualifications: Successfully completed vocational training as a restaurant specialist or comparable qualification Several years of professional experience in the upscale hotel or catering industry in a comparable position Openness, professional appearance and a well-groomed appearance Good knowledge very good knowledge of German and English in dealing with Microsoft Office programs; Another foreign language is an advantage     Absolute service orientation, high reliability and a careful way of working also characterize you? We should get to know each other. Our dynamic and friendly team will actively train you and give you a warm welcome from the start. We offer you: performance-based remuneration discounted MVG job ticket staff canteen combined with an employer's meal allowance inexpensive staff accommodation in the heart of Munich flexible working hours and all the other advantages of an owner-managed luxury hotel   Have we aroused your interest? Then we look forward to receiving your comprehensive application including your CV, certificates and salary expectations with reference number. We ask for your understanding that only complete applications can be considered in our selection process. Manager - catering business None 2023-03-07 16:06:25.697000