

About ănăn

ănăn kitchen & bar is a modern Vietnamese restaurant in District 1 in the center of bustling Saigon specializing in Vietnamese street food inspired dishes by the award - winning chef Peter Cuong Franklin. There is much more to Vietnamese cuisine than pho noodle soup and banh mi sandwiches. Chef Peter re-interprets Vietnam's fresh and vibrant street food culture and incorporate his French technique and quality market fresh ingredients to create a focused menu of small bites, rice paper rolls, salads and specialties from the charcoal grill, all meant to pair with the bar's diverse selection of local craft beers, French natural wines and tropical inspired cocktails.

ănăn means "eat-eat" in Vietnamese and "clouds" in Arabic. The restaurant is located at Chợ cũ on Tôn Thất Đạm right street in the heart of one of the oldest markets in Saigon. Despite the open market humble and dilapidated exterior, the vendors at Chợ Cũ are known to provide some of best and highest quality herbs, fruits, vegetables, meats and other products in the city. Based directly in the old market, ănăn cuisine reflects a vision of the new Saigon by connecting the traditional street market with modern presentation and techniques.

SKILLS

Professional experiences: 3-5 years

Languages: English and Vietnamese (fluency in both required)

Have strong knowledge about Word, Excel, PowerPoint, POS system and HACCP

GENERAL DUTIES

Take full responsibility of restaurant management

Ensure guest satisfaction and customers service standard

Manage and motivate the service team to maintain and grow quality and sales

MAIN RESPONSIBILITIES

CUSTOMER RELATIONS

Enquiries whether guests are satisfied with the meal

Be attentive to guest comments and ensure follow up

PROFESSIONAL OPERATIONS

Organise and check on teamwork

Ensure the staffs is always up-to-date and informed (information during briefing with the kitchen team, etc.)

Implementation of staffing and inventory according to forecasts of the restaurant performance

Assure all equipments are used correctly and in good condition

Take a big picture approach in managing guests flow as well as placements of the tables and reservations

TEAM MANAGEMENT

Keep the team motivated and maintain good working climates

Be responsible in training necessary skills for the staffs

Engage in recruitments processes

Ensure all the staff is well presented during service hours (grooming, personal hygiene, etc.)

Maintain a good relationship between kitchen and service team

COMMERCIAL AND SALES ACTIVITIES

Increase guest loyalty based on the quality of service

Analyse customer feedback, identify solutions, and share with both kitchen and service team

Offer suggestions and advice to guests regarding the availability of service

Optimize restaurant revenue through cost reduction and upselling

ADMINISTRATION

Organize work and staffing accordingly

Inventory and manage stocks under restaurant manager responsibility

Analyzing restaurant performance and implement necessary corrective actions

Hygiene and personal safety

Make sure the workplace is always tidy and up-to-date with HACCP standards

Be careful about the instruction and use of certain machines and its disposition

Be eco friendly, attentive in using electricity, water, etc.