

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 experience: 3-5 years in F&B

Languages: English (fluency required) and Vietnamese (optional)

Strong understanding of Word, Excel, PowerPoint, POS system and HACCP

GENERAL DUTIES

Ensure customers are served promptly and courteously

Continuously maintain the hygiene procedures and safety regulations

MAIN RESPONSIBILITIES

OPERATIONS

Organise and check the team workflow

Ensure the staff is always informed and up-to-date with service offerings

Implement staffing and inventory requirements according to forecasts of the restaurant performance

Assure all equipments are used and maintained correctly

CUSTOMER RELATIONS

Ensure whether guests are satisfied with the drinks

Be attentive to guest comments and ensure there is follow up

TEAM MANAGEMENT

Keep the team motivated and maintain positive working environment

Be responsible in the training of necessary skills for the staff

Engage in recruitment processes

Ensure all the staff are 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

HYGIENE AND PERSONAL SAFETY

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

Be careful about the maintenance of certain machines and its disposition

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

ADMINISTRATION

Ensure positive and consistent beverage service of both main bar (ground floor) and rooftop bar

Take responsibilities of inventory control including: ordering, acceptance and maintenance of stock level

Liaise with both Restaurant Manager and Head Chef regarding staffs and restaurant performances