



<b>Job Title</b>	<b>Junior Food &amp; beverage Manager</b>	
<b>Location</b>	Aha Harbour Bridge Hotel & Suites, Cape Town	
<b>Objective</b>	Junior Food & Beverage Manager will be responsible for managing inventory, managing employees, overseeing operations, handling customer complaints, and generating restaurant and kitchen financial reports within the hotel.	
<b>Key Areas</b>	<ul style="list-style-type: none"> <li>Assisting with compiling an annual financial budget for the kitchen &amp; restaurants as part of the departmental budget, with the input of the food and beverage manager.</li> <li>Accountable for achieving budgeted revenue numbers for the restaurant unit and kitchen department.</li> <li>Contributing to ensuring the YTD departmental profit per the budget is achieved and Assisting in creating loyalty, trust and respect amongst the entire F&amp;B team.</li> <li>Assisting in creating a departmental working environment focused on staff development and job fulfilment to achieve employee loyalty.</li> <li>Contributing to Revenue control by sharing responsibility for the kitchen and F&amp;B department's financial performance and long term sustainability.</li> <li>Accountable for food and beverage control and the related results of the restaurant/s and ensuring that standards are maintained in the restaurant/s at all times.</li> <li>Ensure the highest hygiene standards in relation to service delivery and consistently make sure that buffet is cleared within prescribed time after service closure.</li> </ul>	
<b>MINIMUM REQUIREMENTS</b>	<b>COMPETENCIES</b>	
<ul style="list-style-type: none"> <li>Matric</li> <li>Post qualification in Hospitality</li> <li>2 – 3 years' experience in a similar environment</li> <li>Hospitality experience would be an added advantage.</li> <li>Proficiency knowledge into Micros, PMS Opera, would be beneficial.</li> <li>Background knowledge into costing and kitchen controls.</li> </ul>	<ul style="list-style-type: none"> <li>Customer Orientation</li> <li>Training and development</li> <li>Strong leadership and business capabilities</li> <li>Team Work &amp; Cooperation</li> <li>Results Orientated</li> <li>Planning &amp; Organising</li> <li>Proficiency into Financial management</li> <li>Sound Business Communication Skills</li> <li>Ability to work under pressure</li> <li>Learning Orientation</li> </ul>	



<ul style="list-style-type: none"><li>• Background experience into culinary / professional cookery would be an added advantage.</li></ul>	
<p><b>Please take note of the following before applying:</b></p> <ul style="list-style-type: none"><li>• Do not send your CV / apply if you do not meet the minimum requirements</li><li>• Transferring will have to be negotiated with your current manager</li><li>• Only candidates that meet the above requirements will be contacted Should you not be contacted by HR within 1 week after the closing date, please consider your application unsuccessful.</li><li>• Preference will be given to individuals that meet the Company's EE targets as set out in our employment equity plan</li></ul> <p><b>Please send your updated CV to <a href="mailto:Kgaugelo.kganakga@aha.co.za">Kgaugelo.kganakga@aha.co.za</a> on or before Tuesday, 21<sup>st</sup> of June 2022.</b></p>	

