



JOB SUMMARY

FOOD & BEVERAGE SUPERVISOR

A Food and Beverage Supervisor is responsible for overseeing the daily operations of the food and beverage department, ensuring excellent service, maintaining high standards of food quality, and managing staff. In all roles at the Company, you will be expected to lead by example and deliver the standards of a 4* hotel. This would include being a true ambassador of the Comis values ensuring that they are embedded in all departments and empowering an “own it” culture amongst colleagues.

Key Responsibilities

- Supervise daily operations of all food and beverage outlets.
- Ensure compliance with health, safety, and hygiene standards.
- Monitor inventory levels and manage stock control.
- Oversee opening and closing procedures.
- Supervise, train, and schedule food and beverage staff.
- Conduct performance evaluations and provide feedback.
- Resolve staff conflicts and handle disciplinary actions.
- Ensure all staff adhere to company policies and procedures.
- Ensure excellent customer service is provided at all times.
- Address customer complaints and resolve issues promptly.
- Monitor customer feedback and implement improvements.
- Ensure high standards of food quality and presentation.

About You

- High school diploma or equivalent; a degree in hospitality management or a related field is preferred.
- Minimum of 2-3 years of experience in food and beverage service, with at least 1 year in a supervisory role.
- Basic Food Hygiene Certificate (desirable)
- Strong leadership and interpersonal skills.
- Excellent customer service skills.
- Ability to multitask and work under pressure.
- Strong organizational and time management skills.
- Good attention to detail
- Ability to work under pressure and juggle competing priorities in a busy, fast paced and challenging environment with minimum supervision
- Confident and outgoing personality
- Any other duties assigned by management appropriate to the role
- Proficient in Microsoft Office and restaurant management software.

Health & Safety

- To work with Directors and other colleagues to ensure the hotel is compliant with all current Health & Safety legislation
- To complete all mandatory Health & Safety training
- To complete all training assigned to you

Why Join Us?

We offer a competitive salary and benefits package, together with the opportunity to be part of a growing Isle of Man business. Benefits include:

- Hotel discounts
- Free staff uniforms and duty meals
- Employee recognition schemes
- Birthday vouchers
- Participation in service charge distribution
- Free on-site parking
- Learning and development opportunities

The role is full-time, 40 hours per week, working 5 days out of 7. This does include evening shifts, weekend work and bank holidays as required. **STRICTLY NO RECRUITMENT AGENCIES**

APPLY NOW!

Submit your CV to HR@comishotel.com