



Food and Beverage Director

A food and beverage director is responsible for overseeing his or her establishment/'s food and beverage operations. General responsibilities but not limited as follows:

Quality Control

The most important job of the food and beverage director is making sure that all guests have good experiences with the restaurant's and club's food service, whether eating at the restaurant, ordering beverages at the bar, or having a special event catered by the establishment. The director is responsible for restaurant personnel following recipes precisely, ensuring quality meals and proper portions. He/she is also responsible for personnel following health and safety rules and regulations.

Inventory

The food and beverage director is also in charge of maintaining proper inventory to ensure the restaurant can fulfill all of its orders. This includes estimating the need for ingredients and ordering the appropriate amounts, ensure quality standards, as too much or too little of a particular ingredient can create inventory issues. The director may also have overall budgetary responsibilities for the food and beverage program, which include non-food items such as dishes and chairs.

Scheduling

The food and beverage director is also in charge of maintaining the restaurant's staffs, both in terms of scheduling and in terms of training. This includes interviewing, coaching, placing the right number of people on each shift in the right positions and even firing them, when necessary. As with food inventory, the director must keep the overall budget in mind, as well as day-to-day operations, when dealing with personnel.

Intangibles

Finally, the food and beverage director must serve as the face of the restaurant's, he/she may be called upon to represent the venue to customers, whether dealing with an unhappy guest's complaint or "making the rounds" of the dining room in formal dress to survey customer satisfaction. All of this demands both poise and strong communication skills from the director.

Qualifications:

- Well experienced in food and beverage fields for 5 until 10 years
- Minimum 2 years experience in similar position or 5 years experience as Food and Beverage Manager
- Post Graduate or Degree or three years Diploma in hotel management or equivalent
- Time-management skills, negotiation skills, and the ability to communicate effectively with the public and other employees
- Quinos/Raptor experience is a plus