

Club Med  
Job Announcement

[www.clubmedjobs.us](http://www.clubmedjobs.us)

The salary is between \$1,000 - \$1,200 monthly. The individual would live on property at our Club Med resort, all room, boarding and meals included. This candidate should have experience in restaurant management, preferably Buffet. The individual MUST be at least 21 years of age and MUST speak English. They would be signing a one year, renewable contract.

**POSITION TITLE:** Assistant Restaurant Manager

**DEPARTMENT:** Restaurant

**REPORTS TO:** Restaurant Management

**POSITION SUMMARY:**

This position has the responsibility of assisting the Restaurant Manager with planning, organizing, directing, and coordinating employees. It is the responsibility of the Assistant Restaurant Manager to ensure a restaurant atmosphere conducive to the high standards created by Club Med.

**TASKS:**

- Train and enforce workers in service, sanitation, grooming and safety procedures and standards of CM.
- Coordinate with team to meet sales targets and increase productivity May work with Restaurant manager for purchasing of supplies. Supervise quantities of preparation to minimize waste. Perform frequent checks to ensure consistent high quality
- Manage employee scheduling
- Investigate and resolve complaints concerning food quality and service
- Enforce sanitary practices for food handling, general cleanliness, and maintenance of kitchen and dining areas
- Inspect supplies, equipment, and work areas to ensure efficient service and conformance to standards
- Assign duties, responsibilities, and work stations to employees in accordance with work requirements
- Comply with all health and safety regulations. In addition, make sure that kitchen and dining areas are cleaned according to standards; keep records of these practices for health inspectors.
- Perform other duties as assigned by management

**SKILLS:**

- Excellent communication skills with cultural sensitivity and understanding
- Anticipation of our guests' needs
- Commitment to high-quality customer service and professionalism
- Capability to establish and maintain interpersonal relationships
- Ability to work pleasantly and professionally under high pressure situations in a fast pace environment
- Punctuality, team player attitude, enthusiasm
- Determination, passion and unlimited patience
- Outstanding management and organizational skills
- Strong financial acumen and computer skills
- Demonstrate leadership qualities to motivate, resolve conflicts and make hard decisions
- Reliable transportation
- Available to work flexible schedule including weekends and holidays

**EDUCATION AND EXPERIENCE:**

- Four years of Restaurant experience
- Two years of Food and Beverage operations
- Bachelor of Science degree in hotel/restaurant management is desirable. A combination of practical experience and education will be considered as an alternate
- HACCP SERVE SAFE CERTIFICATION

**PHYSICAL REQUIREMENTS:**

- Ability to stand and performs certain body movements for period of 5 to 8 hours