

FampB Manager - Renaissance Amsterdam Schiphol Airport (0 EUR)



Locatie **Noord-Holland, Amsterdam**
<https://www.advertentieX.nl/x-785903-z>

NEW OPENING July 2018: Renaissance Amsterdam Schiphol Airport

'LIVE TO DISCOVER, WORK TO INSPIRE'

At Renaissance Amsterdam Schiphol Airport you will find a place where simple delights become memorable moments. Where distinctive style flirts with touches of whimsy. And where unparalleled service and uncommon sophistication always provide a unique experience.

At Renaissance Amsterdam Schiphol Airport we believe in the inspiring side of travelling. We celebrate creativity, innovation and originality everything that makes live extraordinary. Renaissance addresses the discoverer in all of us who like to add new tastes, sights and experiences to their own story.

Exploring the world doesn't have to stop when the working day starts.
 At Renaissance Amsterdam Schiphol Airport we know your passion for discovery is more than a hobby, it's a career.

For more information about our hotel, please visit our website:
<http://www.marriott.com/hotels/travel/amsra-renaissance-amsterdam-schiphol-airport/>

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NEW OPENING RENAISSANCE AMSTERDAM SCHIPHOL AIRPORT

LIVE TO DISCOVER, WORK TO INSPIRE
 Do you have a passion for food and inspiring others?
 Are you looking for a diverse, international and professional working environment?



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The Renaissance Amsterdam Schiphol Airport Hotel is looking for you as a F&B Manager!

What are my responsibilities?

Areas of responsibility include our Signature' Restaurant, Bar Entrance', In Room Dining, Meetings & Events Operations. The position oversees the development and implementation of departmental strategies and ensures implementation of the brand service strategy and brand initiatives. The position ensures that the Food and Beverage operation meets the brand's target customer needs, ensures ambassador satisfaction, and focuses on growing revenues and maximizing the financial performance of the department. Develops and implements property-wide strategies that deliver products and services to exceed the needs and expectations of the brand's target customer and property ambassadors and provides a return on investment.

What makes the perfect fit?

For our ambition to innovate and truly being different we are looking for a F&B Manager who lives life to discover and brings personal style to every experience. You are passionate about Food and Beverage and come with experience in leading service teams to supervise our outlets.

If this sounds like you, you're in the right place at the Renaissance Amsterdam Schiphol Airport Hotel. Renaissance is not just a place to spend the night, it's a place to discover, a place in the world with style like yours. That's why we're not just looking for anyone, we are looking for you!

Job Requirements

Education and Experience

Bachelor Degree in Hotel Management and minimum 5 years' experience in the food and beverage, culinary, or related professional area.

Skills and Knowledge

Customer and Personal Service - Knowledge of principles and processes for providing customer and personal services. This includes customer needs assessment, meeting quality standards for services, and evaluation of customer satisfaction.

Management of Financial Resources - Determining how money will be spent to get the work done, and accounting for these expenditures.

Administration and Management - Knowledge of business and management principles involved in strategic planning, resource allocation, human resources modelling, leadership technique, production methods, and coordination of people and resources.

Applied Business Knowledge - Understanding market dynamics, enterprise level objectives and important aspects of the company's business to accurately diagnose strengths and weaknesses, anticipate opportunities and risks, identify issues, and develop strategies and plans. Aligning individual and team actions with strategies and plans to drive business results.

Management of Material Resources - Obtaining and seeing to the appropriate use of equipment, facilities, and materials needed to do certain work.
Developing and Maintaining Food and Beverage Goals

Sets expectations and holds Food and Beverage team accountable for demonstrating desired service behaviours.

Reviews financial reports and statements to determine how Food and Beverage is performing against budget.

Works with food and beverage leadership team to determine areas of concern and develops strategies to improve the department's financial performance.

Establishes challenging, realistic and obtainable goals to guide operation and performance.

Developing and Maintaining Budgets

Develops and manages Food and Beverage budget.

Monitors the department's actual and projected sales to ensure revenue goals are met or exceeded and opportunities are identified and addressed.

Ensures cash control and liquor control policies are in place and followed by all related employees.

Focuses on maintaining profit margins without compromising guest or ambassador satisfaction.

Leading Food and Beverage team

Utilizes interpersonal and communication skills to lead, influence, and encourage others; leads by example.

Encourages and builds mutual trust, respect, and cooperation among team members.

Achieves and exceeds goals including performance goals, budget goals, team goals, etc.

Serves as a role model to demonstrate appropriate behaviours.

Develops means to improve profit, including estimating cost and benefit, exploring new business opportunities, etc.

Identifies opportunities to increase profits and create value by challenging existing processes, encouraging innovation and driving necessary change.

Ensures that regular, on-going communication occurs in all areas of Food and Beverage (e.g., pre-meal briefings, staff meetings, culinary team).

Develops a Food and Beverage operating strategy that is aligned with the brand's business strategy and leads its execution.

Identifies the developmental needs of others and coaches and/or mentors others to improve their knowledge or skills.

Stays aware of market trends and introduces new products to exceed customer expectations, generate increased revenue and ensure a competitive position in the market.

Ensuring Exceptional Customer Service

Provides services that are above and beyond for customer satisfaction and retention.

Improves service by communicating and assisting individuals to understand guest needs, providing guidance, feedback, and individual coaching when needed.
Reviews findings from guest satisfaction results with team and ensures appropriate action is taken.
Empowers ambassadors to provide excellent guest service.
Estimates cost and benefit ratio, maintaining balance between profit and service satisfaction.
Shares plans to take corrective action based on guest satisfaction results.
Managing and Conducting Human Resource Activities

Provides guidance and direction to subordinates, including setting performance standards and monitoring performance.
Coaches and supports Food & Beverage team to effectively manage wages, costs and controllable expenses.
Hires Food & Beverage team members who demonstrate strong functional expertise, creativity and entrepreneurial leadership to meet the business needs of the operation.
Sets goals and expectations using performance review process and holds staff accountable for successful performance.
Ensures that expectations and objectives are clearly communicated to subordinates; subordinates are also open to raise questions and/or concerns.
Brings issues to the attention of Human Resources as necessary.
Ensures ambassadors are treated fairly and equitably.
Coaches team by providing specific feedback to improve performance.

Renaissance Amsterdam Schiphol Airport hotel is part of Marriott International and offers a competitive salary and a wide package of benefits. In addition we offer you a professional and stimulating work environment. an international and fun team. personal coaching to support you in your day-to-day job and lots of development and training opportunities. special Associate Rate discount available for Marriott products worldwide. career possibilities within Marriott International. a uniform which will be dry-cleaned by the hotel. As part of our culture we celebrate recognition and organize many social activities, such as our Associates Appreciation Week, yearly Staff party and Team outing.

JOIN OUR TEAM!

Don't miss this exciting opportunity to join the Renaissance Amsterdam Schiphol Airport team. Our doors will open in the third quarter of 2018.

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