

Upper Café (Asia)

We are one of the largest F&B group in the APAC region, with stores in Hong Kong, Macau, China, Singapore and Malaysia. We are now looking for “F&B Manager” to lead our expanding team in Hong Kong and Shanghai.

Responsibilities:

- Responsible for the management of the daily operations of the Western and Chinese Restaurants
- Ensure company's F&B service, culinary standards and facilities are maintained
- Accomplish the sales target and business goals by monitoring the profit and the cost
- Initiate ideas for new projects and innovative programmes for food promotions to enhance customers' dining experience
- Leading the F&B team and ensure company's policies, procedures and guidelines are met

Skills/qualification:

- Degree holder or high diploma in hospitality, hotel or catering management
- At least 10 years of experience from renowned hotels or catering group, with a minimum of 5 years supervisory experience
- Extensive business and financial acumen and a solid F&B knowledge
- Experience in sizable pre-opening project would be an advantage
- Fluent in both written and spoken English

We offer competitive package and full range of benefits. Interested parties please send your resume via email:

Email: anderis615@yahoo.ca