

WE ARE
HIRING

BAOASE
CURAÇAO

RESTAURANT MANAGER

Are you a motivated and results-driven professional with experience in managing restaurant operations, leading a team, and exceeding guest expectations? Join our team in a collaborative and dynamic environment!

MAIN ROLE & RESPONSIBILITIES

- Ensure exceptional guest experiences by maintaining high service standards, addressing feedback, and training the team to deliver personalized, attentive service.
- Manage daily restaurant operations, ensuring efficient service, adherence to food safety standards, and implementation of quality procedures.
- Guide and develop a skilled service team through coaching, training, and performance management to ensure exceptional service and a supportive work environment.
- Manage financial performance by controlling costs, conducting inventory audits, and collaborating on strategies to achieve revenue and profitability goals without compromising quality.
- Collaborate with the Executive Chef and beverage team to deliver exceptional menus, plan special events, and create cohesive food and beverage pairings that enhance the guest dining experience.
- Manage budget and financial performance to meet revenue targets, control costs, conduct inventory audits, and collaborate with the Food & Beverage Director to implement strategies for driving profitability.

ESSENTIAL SKILLS & REQUIREMENTS

- 3-5 years of restaurant management experience in a luxury hotel, resort, or fine dining environment.
- Strong leadership skills with experience managing, coaching, and developing teams.
- Excellent communication, organization, and guest service skills.
- Hospitality degree preferred; fluent in English and available to work flexible hours, including weekends and holidays.

To apply, please send your resume and cover letter to hr@baoase.com.