



Without you our food is just nice food, our wines are just quite tasty and our NENI is just a beautiful place to be. Through you already the start of the day is an experience for our guests. You let them immerse in the exotic tastes of NENI cuisine and celebrate their time together. You make them try new wines and drinks they will search for when they are back home. You spread summery lightness and high spirits, create good vibes. And you empower your NENI Team and each single Team member how to do all this, too – well prepared at any time, keen to create experiences here with us at our particular BIKINI Island & Mountain Hotel Port de Sóller, Mallorca.

YOUR MAIN TASKS WITH US WILL BE:

- ◆ Organizing and supervising the breakfast service, the evening service & NENI events: do the schedule, check the mise-en-place, controll the cleanliness and the set-up, plan the stations/tasks and communicate them to the team in the daily NENI briefing together with your supervisors
- ◆ Being responsible to select, develop and guide the Service Team incl. disciplinary actions, collaborating with the Bar Manager and in line with the F&B Budget
- ◆ Training the Team continuously in service skills and product knowledge. Increase their awareness of revenues and costs in your outlets
- ◆ Reviewing, developing, implementing and controlling breakfast- and evening service related guidelines and check-lists
- ◆ Knowing the breakfast offer, the NENI menu and the wine list by heart and assuring, that all team members do so as well
- ◆ Taking reservations and do the table plan
- ◆ Letting our guests truly experience our food & drinks in the NENI Restaurant. Create surprises. Update relevant information in the guest profile
- ◆ Reviewing the guest feedback regularly with the Management. Come up with ideas for improvement
- ◆ Taking care, that all checks are settled correctly and that the closure of the both outlets is accurate
- ◆ Being interested in who is sitting in front of you, curious to find out what fits best to particular guests and what are the strong points of each Team member
- ◆ Ensuring an efficient use of goods & work equipment

- ◆ Ensuring, that orders are done on time. Let's never run out of stock
- ◆ Working on the menu engineering together with the General Manager and the Chef
- ◆ Conducting monthly inventories. Report findings & irregularities to the Management. Develop solutions
- ◆ Exchanging sales-, marketing- and event ideas to increase revenue and the awareness level of our NENI. Create social media content
- ◆ Preparing and controlling the Budgets for the NENI
- ◆ Being informed about the happenings in house and in town and communicate all news to your team. Share all relevant feedback and information with the Management Team

WHAT'S IN YOUR LUGGAGE? YOU HAVE/ YOU ARE...

- ◆ ...experience in leading a restaurant team
- ◆ ...a passionate host
- ◆ ...a rolemodel
- ◆ ...still organized when it gets busy all around you
- ◆ ...patient and determined
- ◆ ...solution-oriented
- ◆ ...continuously striving for improvement
- ◆ ...a team player with hands-on-mentality
- ◆ ...fluently speaking English, good Spanish skills – the more languages the better
- ◆ ...open minded
- ◆ ...keen to sell some good stuff
- ◆ ...able to implement and consolidate new structures
- ◆ ...happy to be part of a multicultural, young and inspiring team

Do you want to join our great team? Then apply with your CV including salary expectations. Ramona Kötting is looking forward to all applications and is the contact person for all questions that may arise at rkoetting@bikini-hotels.com.