

## STRESS? WE ONLY KNOW BALAGAN

Bikini Hotel Es Trenc is opening in Summer 2024 on the south-east tip of Mallorca, in the tranquil village of Colònia de Sant Jordi - 130 guest rooms & suites, our new NENI Colònia de Sant Jordi, 2 bar outlets, a concept store & supermercado, spacious event & retreat areas and a lucious & magical garden area adjoining the Mediterranean sea.

As F&B Operations Manager you implement, train and assure the high-quality standards of our new NENI Colònia de Sant Jordi & all other F&B outlets at Bikini Island & Mountain Hotel Es Trenc.

Let's write the next Bikini chapter together and accompany every step of the pre-opening phase until the hotel opening and much further beyond.

## WHAT'S WAITING FOR YOU?

- Well established & innovative restaurant concept around Europe
- Enjoy onsite training and support from our long-term F&B management team at NENI Port de Sóller
- We cannot get enough of her: learn and be inspired by NENI's creator Haya Molcho & her HQ team
- 5 working days/week with reporting of working hours
- 4 Long season duration of up to 8 months and/or year-round contract
- Time to relax. Depending on capacities you are advised to take vacation days also during the summer season
- Great support from local HR team to find housing, to get your working permit...
- Friends rates in partner hotels and discounts in all NENI restaurants
- Feel & act responsible! Be responsible! Let's make it ours.

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

- ...experienced team leader who strives in multicultural & energetic teams
- ...excellent knowledge of F&B departments (preferrable during pre-opening phase)
- ...a Sommelier? Officially trained or passionate by heart. Excellent!
- ...worked with our POS Simphony Cloud before?
- ...a curious & authentic host
- ...an empowering & motivating personality
- ...an honest communicator & detail-oriented organizer
- ...fluently speaking English & good Spanish skills the more languages the better

## FROM PRE-OPENING TO OPERATIONS

- Recruit your team and create an on-fire team spirit with well-trained & ambitious colleagues
- Implement and be responsible for strategic & operational management of the F&B departments and ensure that they are consistent with the franchisor's standards
- Specify OSE needs, negotiate F&B supplier contracts, place orders and be hands-on equipping the hotel
- Quality Management & in charge of F&B revenues and cost controlling
- Represent the General Manager in his absence towards the guest (Manager on Duty)
- Be a host: be present for our guests and show real interest by heart & soul
- Be a team leader: hands-on mentality, working schedules, staff-trainings, motivate, escalate
- Be a manager: know your numbers & be on top of the game
- Sparrings partner to our GM, collaborating with BIKINI HQ, first contact person for the Molcho family and their HQ team
- Be up to date with current topics, be innovative & creative to expand the company

Do you want to become part of the NENI world & be an ambassador of Bikini? Apply with your CV including a letter or even better a video of motivation and your salary expectations. We are looking forward to all applications and remain for all questions that may arise: work@bikini-hotels.com