



MALAHINI
KUDA BANDU



We are
hiring!

We are seeking a dynamic and experienced Food & Beverage Manager to lead our culinary and service teams in delivering exceptional dining experiences.

FOOD & BEVERAGE MANAGER

KEY RESPONSIBILITIES

- Manages day-to-day operations, ensuring the quality, standards and meeting the expectations of the travelers on a daily basis.
- Develop and implement innovative menus that reflect current culinary trends while meeting travelers' preferences.
- Manage budgets, pricing strategies, and inventory control to maximize profitability.
- Monitor the appearance, standards, and performance of the F&B Team Members with an emphasis on training and teamwork.
- Ensure compliance with health and safety regulations, as well as company policies and procedures.
- Evaluate levels of traveler satisfaction and monitor trends, with a focus on continuous improvement of our resort dining experience.
- Collaborate with other departments to ensure seamless service and operations throughout the resort.

PROFILE

- Minimum of 3 years of experience in food and beverage management within a luxury hotel or resort environment.
- Strong knowledge of culinary techniques, beverage pairings, and current trends in the food and beverage industry.
- Excellent leadership and interpersonal skills, with the ability to inspire and develop a diverse team.
- Proficiency in budget management, financial reporting, and inventory control systems.
- Exceptional communication skills, both verbal and written.
- A passion for delivering outstanding guest experiences and a commitment to service excellence.

If you believe you've got what it takes to be part of our team, please send your updated CV with a copy of your NID or Passport to careers@malahini.mv.