



Assistant Bar Manager (m/w) 100%

Within the heart of the newly opening Alex Hotel, managed by Campbell Gray Hotels, we are opening a dynamic and vibrant all-day dining Restaurant and Bar. The contemporary and sophisticated interiors will be complemented by a unique and impressive waterfront terrace with spectacular views across the lake. We are building a team of the best in hospitality, to deliver the opening of this most exciting lakeshore restaurant. We enjoy an unparalleled vista, our own motor launch and the most beautiful terrace on the lake. We will provide a contemporary menu where grilled meats and fish will be combined with the freshest salads and vegetables to create a light, healthy and beautiful food offer. The focus will be on the finest quality Swiss and locally sourced seasonal produce.

Our philosophy is hospitality, offering our guests all they want as well as what they didn't know they wanted. We are proactive not reactive and always leading with a smile.

You will have run restaurant kitchens in Switzerland and elsewhere, you are open minded and ready for a new challenge, happy to work in a beautifully designed space and alongside a team of worldwide experienced restaurateurs.

You will be inspired by our vision and will bring your experience and food passion to your team, leading from the front and inspiring them to be creative without over complicating our food.

Furthermore, we offer you a future-oriented corporate culture with development and advancement opportunities within the company, performance-based pay and 5 weeks of vacation.

By June 2019 or by appointment

Your Profile

- You have completed vocational training in upscale gastronomy.
- Well-founded wine and spirits knowledge.
- Several years of experience behind the bar and first management experience.
- Very good German and English skills, any other language is an advantage.
- You are an extrovert sales talent who uses fun to inspire guests.
- You are dynamic and service-oriented.
- When dealing with a discerning clientele, you are unerring, courteous and will gladly accept the wishes of your guests at any time.
- Your well-groomed appearance, your first-class manners and your team flair complete your profile. Even in hectic times, you will not lose the glow in your eyes and friendly smile.

Your Tasks

- To support of the Bar Manager in the operational and administrative management of the two bars.
- You will actively work on the front line and ensure the smooth business process.
- The preparation and implementation of internal training in terms of company policies as well as our offer and training of employees.
- To guide our employees in a goal-oriented manner and support them in their daily tasks.
- To always be a contact person for our customers and to respond to their needs and concerns.
- You are responsible for quality assurance, HACCP and occupational safety (KOPAS).
- We will work in rotation, so everyone does everything.
- MEP / Barback / service in the bar / buffet / cocktail station.
- With your help, we reach our qualitative and quantitative goals.

Joey Timmann Bar Manager

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